



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
 www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME JENSENS MINUTE SHOPPE				DATE 10/3/2019	TIME IN 9:50 AM	TIME OUT 12:30 PM
ADDRESS 69900 FRANK SINATRA DR, Rancho Mirage, CA 92270				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Zack Bros. Inc.				EMAIL Not Specified		Major Violations 2
PERMIT # PR0004077	EXPIRATION DATE 07/31/2020	SERVICE Routine inspection	REINSPECTION DATE 10/10/2019	FACILITY PHONE # (619)324-1841	PE 2621	DISTRICT 0026
INSPECTOR NAME Darrel Balancier					Points Deducted 20	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.
 GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

B
SCORE 80

In = In compliance
 COS = Corrected on-site
 N/O = Not observed
 N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
<input checked="" type="radio"/>	N/A	1. Food safety certification Nora Mercado/ServSafe/2024				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions			4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth				2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly			4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/>	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/>	N/O	N/A	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/>	N/O	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/>	N/O	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/>	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/>	N/O	N/A	12. Returned and re-service of food			2
<input checked="" type="radio"/>			13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			3 comp sink: 200 ppm quaternary ammonia / 104 F.			

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/>			15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/>	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/>		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY						
<input checked="" type="radio"/>		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
<input checked="" type="radio"/>		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
<input checked="" type="radio"/>			21. Hot and cold water available		4	2
			Water Temperature 140 F°F			
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/>			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/>			23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>		N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	1
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, and complete	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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7. PROPER HOT & COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: - Observed inside the Deli serving line hot holding cabinet, containers of unpackaged cooked corn dogs at 103 F, covered containers of cooked portion chicken 113 F to 121 F (10 containers), covered cooked Chicken Wings at 119 F, Chili Rellanos at 125 F and cooked potato wedges 125 F.
 All foods were placed in this unit within the hour and allowed to be placed in the walk-in refrigerator to be properly cooled.
 Ensure all items are cooled in an approved manner.
 note: This hot holding has been impounded and may not be used.

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

9. PROPER COOLING METHODS **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.
 - Observed on metro shelving inside the walk-in cooler 4 (four) shallow large metal pans (3 stored directly on the shelving and 1 (one) stored directly on top of the other pans) with cooked chopped beef with an internal temperature measured at 48.6 to 54.3 F . This item was placed inside the walk-in refrigerator on 10-2-19 at approximately 7 pm.
 note: These 4 (four) pans were voluntarily discarded.
 - Also observed 9 (nine) other pans with cooked chopped beef stored on lower shelving with an internal temperature of 42 F to 44 F. These containers were stored in the same manner as the above containers.
 Store containers in an area inside the walk-in where there is better air flow.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS
1

Inspector Comments: Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.
 - Eliminate the gap at the bottom of the west entry door.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: - Discontinue double stacking plastic wrap covered food containers (cooked chopped beef) Provide approved hard cover when stacking food storage containers.
 - Discontinue placing raw meat (seasoned raw pork) in a plastic container on the prep sink when fresh vegetable are being stored.
 - Discontinue placing case of bell pepper and container of prep deli sandwich meat on cases of raw chicken inside the walk-in refrigerator.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS
1

Inspector Comments: - Package and properly label the hard-boiled eggs that are in the retail area reach-in refrigerator . Remove the container from the retail area until they have been packaged and labeled.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments: - Repair the hot holding cabinet so that it is able to maintain potentially hazardous foods at 135 F and above.
- Repair/Replace rusting metro shelving units inside the walk-in refrigerator by the entry door.
- Replace broken handle on the serving line steam table cover.
- Discontinue using inverted milk crates as shelving units inside the walk-in freezer.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS
1

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
- Provide detail cleaning on the following: exterior of the cooking equipment (especially the tops), can opener blade area, soda dispenser (area around the nozzles), reach-in refrigerator, tables, sinks and faucets.
- Clean the floors and floorsink in the kitchen area but especially under and behind equipment and shelving.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation. (114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS
1

Inspector Comments: Store the large soda cup in packaging when storing inside the soda dispenser cabinet in the retail area.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Inspector Comments: An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.
- No thermometer observed inside the hot holding cabinet or cookline reach-in refrigerator.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: Maintain the appropriate amount of sanitizer in all sanitizing buckets.
- Measured no quaternary ammonia in the prep table towel bucket.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS
1

Inspector Comments: The premises of each food facility shall be kept clean and free of litter and rubbish.
- Discontinue placing empty cardboard boxes outside on the ground at the back delivery door.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: All personal drinks are to be maintained covered and stored in a manner to prevent contamination.
- Discontinue storing personal drinks on the food prep table.
Store in an area separate and away from prep areas, food or utensil storage areas.

Cleaning items storage.
Discontinue storing wet dirty mop in the mop bucket.
- Rinse and air dry mops.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.
- Observed at least 3 (three) employees missing cards.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)



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Overall Inspection Comments

Routine Inspection

Facility does not meet the minimum health standards set by California Retail Food Code and scored 80 "B". Two major violations were observed (hot holding and improper cooling).

"B" posted at entry door. Penalty for removal. Re-inspection is scheduled for 10-10-19.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Nora Mercado
Person in Charge
10/03/2019

Darrel Balancier
Environmental Health Specialist
10/03/2019

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):
 "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

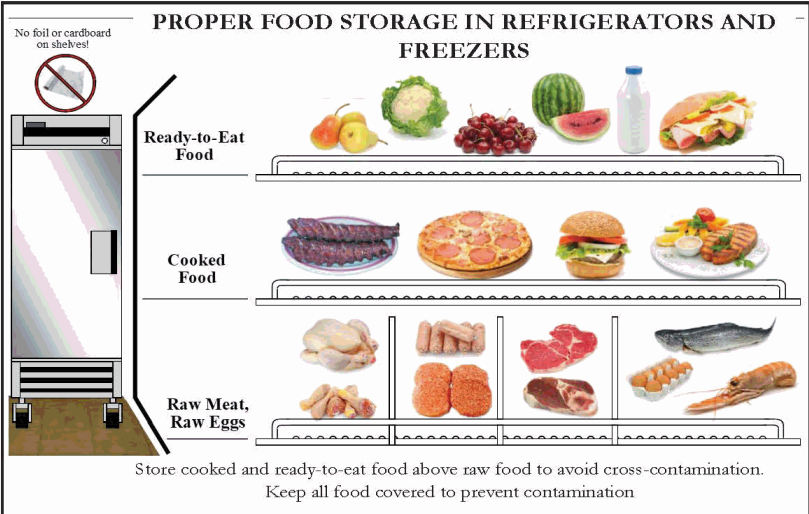
A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



No foil or cardboard on shelves!

Ready-to-Eat Food

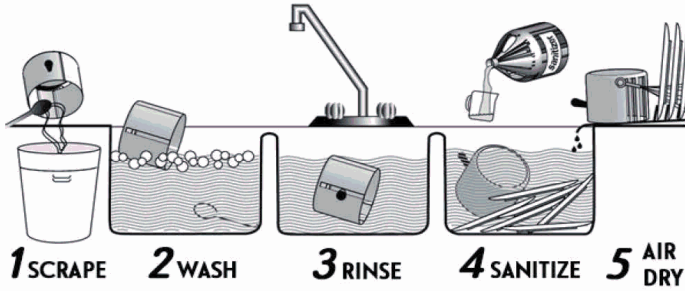
Cooked Food

Raw Meat, Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.









Use an accurate thermometer to verify the food is being cooled within proper timeframes.

PROPER FOOD THAWING METHODS

1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

							
135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOOD ALLERGENS

THE MAJOR 8

MILK, EGGS, FISH, SHELLFISH, WHEAT, SOYBEANS, PEANUTS, TREE NUTS

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	CORONA 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	HEMET 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	INDIO 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	MURRIETA 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	PALM SPRINGS 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	RIVERSIDE 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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