



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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For general information call: 1-888-722-4234

FACILITY NAME <b>AHUMADAS MARKET</b>						DATE 9/5/2018		TIME IN 1:00 PM		TIME OUT 3:30 PM	
LOCATION 7614 EVANS ST, Riverside, CA 92504						Facility Description Not Applicable					
PERMIT HOLDER Surjit Singh						E-MAIL Not Specified				Major Violation 2	
PERMIT # PR0002354	EXPIRATION DATE 03/31/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)688-974	PE 3621	DISTRICT 0002	INSPECTOR NAME Emily Piehl		Points 24		

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.

C  
**SCORE 76**

○ 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
In	N/O	1. Food safety certification				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & ex			4	2
In	N/O	3. No discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used pro			4	2
In		6. Adequate handwashing facilities supplied & accessi				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods	+	4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In		13. Food: unadulterated, no spoilage, no contaminatio	+		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized chlorine /		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved source			4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, displa			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
In		21. Hot and cold water available			4	2
		120F				
LIQUID WASTE DISPOSAL						
In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
In		23. No rodents, insects, birds, or animals				4
In		24. Vermin proofing, air curtains, self-closing doors				1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storag	2
28. Food separated and protected from contamin	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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## 1. FOOD SAFETY CERTIFICATION

POINTS

2

**Inspector Comments:** Maintain at least one valid food manager certification on-site.  
Observed food managers certificate to be expired.

## 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Soap and paper towels (or drying device) shall be provided in approved dispensers.  
Observed no soap or paper towels in both customer and employee restrooms.  
Refill soap and paper towel dispensers.

## 9. PROPER COOLING METHODS

POINTS

2

**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.  
Measured small containers of cooked zucchini at 108F and cooked chicken at 110F stored at the cooks line. Cecilia stated she had been cooling the food for an hour.  
Employee was directed to relocate the food into the reach in cooler for active cooling.  
Use one of the approved methods above for proper cooling.

## 13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.  
Food infesting insects were observed in packages of marshmallows, rice and flour on the shelf in the market.  
Food was discarded in the trash.

## 23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Each food facility shall be kept free of vermin.  
1. Observed cockroach spotting and egg shell casings in the following areas:  
a. water heater piping  
b. under meat slicer  
c. in unused steam bath at cooks line  
d. under backsplash at 3-compartment sink  
e. around door and window seal where radio was stored  
  
2. Observed numerous live and dead cockroaches of all life stages in the following areas:  
a. floor and walls around 3-compartment sink  
b. floor and walls at prep sink  
c. on prep table next to prep sink  
d. inside unused upright reach in cooler in kitchen  
e. in door jam of unused door leading into seating area

Remove/Eliminate all evidence of the cockroaches using an approved method of pest control.  
Seal any/all gaps/crevices in the facility.  
Clean and sanitize all the affected areas prior to contacting this office for reinstating the health permit.  
Pest control procedures were discussed with manager and pest control receipts must be provided at time of reinspection in order to be reopened.

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

POINTS

1

**Inspector Comments:** Exterior doors shall be self-closing and without gaps or openings to prevent vermin entry.  
Observed gaps between the doors in the side exterior exit doors.  
-Effectively seal all crevices (i.e. gaps and cracks) throughout the facility to eliminate potential vermin (including insects) harborage.



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## 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** All food shall be stored, prepared, displayed or held so that it is protected from contamination.

Observed a package of raw chorizo stored over an uncovered container of sour cream in the one door reach in cooler.

Reorganize the foods stored in the refrigerator so that all raw animal products are stored beneath prepared and/or ready-to-eat foods or in another approved area of the refrigerator to prevent cross contamination.

## 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair.

1. Observed severely torn gaskets on the one door upright reach in cooler.

Repair and maintain gaskets.

2. Observed an accumulation of grime on the shelves in the walk in cooler and shelves in market.

3. Observed an accumulation of miscellaneous items stored in the back dry storage area of the market. Remove and declutter items unnecessary to the maintenance of the facility.

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

4. Observed cardboard lining some food shelves in the market.

Remove all cardboard from the shelves. Do not line the shelves with any materials that are not easily cleanable

5. Observed plastic containers being reused for food storage in the kitchen.

Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags).

After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

## 41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS

2

**Inspector Comments:** All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

1. Observed drain line of the water heater draining into the food preparation sink.

Relocate the drain line so that it drains into an approved floor sink.

2. Observed employee restroom hand wash sink to have no running water.

Repair and maintain all plumbing fixtures fully operative, clean and in good repair so as to prevent potential contamination of food and food contact surface equipment.

## 43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

**Inspector Comments:** Toilet facilities shall be maintained clean, sanitary and in good repair.

Observed toilet facilities to not be properly maintained.

## 46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be kept clean.

Observed an accumulation of grime and debris in the following locations:

a. floors in kitchen

b. floors in market

c. walls throughout kitchen

Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.



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#### 49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

##### POINTS

1

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work.  
Observed the food handler card to be expired.  
Each food handler shall maintain a valid Riverside County Food Handler Card for the duration of his or her employment as a food handler. Cards shall be valid for two years from the date of issuance, regardless of whether the food handler changes employers during that period. Must maintain onsite at facility

#### Overall Inspection Comments

The purpose of this visit is to respond to a complaint (CO#66681 ) received by this Agency. The complaint alleges that, cockroaches were observed inside of the facility. The complaint was discussed with Singh and Cecilia (owners). A routine inspection was also conducted. On this date observed evidence of cockroach infestation. See inspection report for details. At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (76=C). A reinspection will be set for one week 9/13/18. Ensure violations listed on this report are corrected by this date in order to be re-scored. "A" card removed and "C" card posted. "C" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions contact Emily Piehl or Ralph or Betsy at 951-358-5172. In addition the kitchen was closed for cockroach infestation. Market may remain open. The cockroaches were observed in the following areas: a. floors and walls around 3-compartment sink and prep sink b. inside upright reach in cooler c. under meat slicer d. in between door jam of unused door in kitchen Remove/Eliminate all evidence of the cockroaches using an approved method of pest control. Seal any/all gaps/crevices in the facility. Clean and sanitize all the affected areas prior to contacting this office for reinstating the health permit. Pest control procedures were discussed with manager and pest control receipts must be provided at time of reinspection in order to be reopened. Kitchen may not operate until verified by some one from this agency.

**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](http://www.rivcoeh.org).

#### Signature

Surjit  
Person in Charge  
09/05/2018

Emily Piehl  
Environmental Health Specialist  
09/05/2018