



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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

www.rivcoeh.org

INSPECTION REPORT

FACILITY NAME CHURCHS CHICKEN #902				DATE 8/24/2022		TIME IN 4:20 PM		TIME OUT 5:30 PM	
LOCATION 1886 UNIVERSITY AVE, Riverside, CA 92507						RE-INSPECTION DATE Next Routine			
PERMIT HOLDER BEST AMERICAN HOSPITALITY INC						E-MAIL Not Specified			
PERMIT # PR0002989	EXPIRATION DATE: 03/31/2023	SERVICE Facility closure	FACILITY PHONE #: (404)239-0808	PE 3620	DISTRICT 0002	INSPECTOR NAME Brittany Porto			

Inspector Observations:

7. PROPER HOT & COLD HOLDING TEMPERATURES

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

Overall Inspection Comments

This was a reinspection to see if facility had repaired walk-in cooler to hold potentially hazardous food at 41F or below. Facility was given 24 hours to fix walk-in cooler and to maintain all potentially hazardous food on ice to ensure proper holding temperature. At time of reinspection measured cooler holding food at 42F-50F. Person in charge stated that facility had serviced walk-in cooler and was working properly until a few hours prior to inspectors arrival. Per person in charge facility had scheduled another service. During this reinspection B.Porto observed water leaking from ceiling tiles adjacent to food/equipment storage and warewash area. This is facility is closed due to immediate health hazard, described as inadequate refrigeration to operate a food facility and water leaking from ceiling causing possible food/ equipment contamination. Facility is to abate violations, eliminating immediate health hazard prior to reopening. Facility to remain closed until verification of violation is abated and permission is granted by this Department. Facility closed sign posted, A placard removed. Do not move, remove, or block placard/sign to avoid penalty.

Signature

Ivonne Mendoza
Person in Charge
08/24/2022

Brittany Porto
Environmental Health Specialist
08/24/2022