



**County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH**

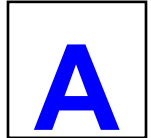
[www.rivcoeh.org](http://www.rivcoeh.org)

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

FACILITY NAME <b>Waba Grill</b>						DATE 10/25/2018	TIME IN 1:40 PM	TIME OUT 2:45 PM
LOCATION 5286 Arlington Ave, Riverside, CA 92504						Facility Description Not Applicable		
PERMIT HOLDER						E-MAIL wabagrills2@gmail.com		Major Violation 0
PERMIT # PR0072790	EXPIRATION DATE 04/30/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)977-921	PE 3621	DISTRICT 0005	INSPECTOR NAME Allison Hubbard	Points 7

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.



**SCORE 93**

○ 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
<span style="color: green;">In</span>	N/O	1. Food safety certification				2
SS, Angel Acala, 9/19/19						
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & ex		4		2
<span style="color: blue;">N/O</span>		3. No discharge from eyes, nose, and mouth				2
<span style="color: blue;">N/O</span>		4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: blue;">N/O</span>		5. Hands clean and properly washed; gloves used pro		4		2
<span style="color: blue;">N/A</span>		6. Adequate handwashing facilities supplied & accessi				2
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">In</span>	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
<span style="color: blue;">N/A</span>			8. Time as a public health control; procedures & record		4	2
<span style="color: blue;">N/A</span>			9. Proper cooling methods		4	2
<span style="color: blue;">N/A</span>			10. Proper cooking time & temperatures		4	2
<span style="color: blue;">N/A</span>			11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
<span style="color: blue;">N/A</span>		N/A	12. Returned and reservice of food			2
<span style="color: green;">In</span>			13. Food: unadulterated, no spoilage, no contaminatio		4	2
<span style="color: green;">In</span>	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
quat 200ppm / 100F						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">In</span>			15. Food obtained from approved source		4	2
<span style="color: blue;">N/A</span>			16. Compliance with shell stock tags, condition, displa			1
<span style="color: blue;">N/A</span>			17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: blue;">N/A</span>			18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<span style="color: blue;">N/A</span>			19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: blue;">N/A</span>			20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
<span style="color: green;">In</span>			21. Hot and cold water available		4	2
134F at prep sink						
LIQUID WASTE DISPOSAL						
<span style="color: green;">In</span>			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<span style="color: green;">In</span>			23. No rodents, insects, birds, or animals		4	2
<span style="color: red;">OUT</span>			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 contamina	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	



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Waba Grill	DATE 10/25/2018	PR # PR0072790
-----------------------------	--------------------	-------------------

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

POINTS  
**2**

**Inspector Comments:** Soap and paper towels (or drying device) shall be provided in approved dispensers. Observed the blower in the men's restroom not functioning. Ensure the blower is repaired in an approved manner or paper towels are installed.

Observed no hot water working at the front hand sink. Operator stated the hot water has been broken and they are in the process of repairing the sink. Ensure employees do not use this sink for handwashing until it is repaired.

**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 a gap at the bottom of the back door. Ensure the gap is eliminated in an approved manner.

Air curtain shall turn on when door is open and turn off when door closes. Observed the air curtain not functioning when the door is opened. Ensure the air curtain functions properly at all times.

**37. EQUIPMENT AND UTENSILS: STORAGE AND USE**

POINTS  
**1**

**Inspector Comments:** Utensils and equipment shall be handled and stored so as to be protected from contamination. Observed utensils at the charbroiler stored in stagnant water. Ensure utensils are not stored in standing water unless it is mechanically kept hot above 135F.

**44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE**

POINTS  
**1**

**Inspector Comments:** Cleaning supplies, personal items, and other non-food items shall be properly stored. Observed the mop bucket stored with dirty mop water inside. Ensure mop water is disposed of immediately after use.

**45. FLOORS, WALLS, CEILING: GOOD REPAIR/FULLY ENCLOSED**

POINTS  
**1**

**Inspector Comments:** Food facilities shall be fully enclosed. Observed a missing ceiling panel over the water heater. Ensure the ceiling panel is replaced.

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

POINTS  
**1**

**Inspector Comments:** Food handler cards shall be posted onsite or otherwise made available for inspection. Operator stated she did not have her food handler card here and other employees as well. Ensure all employees food handler cards are posted on site at all times.



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH

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

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

FACILITY NAME Waba Grill	DATE 10/25/2018	PR # PR0072790
-----------------------------	--------------------	-------------------

### Overall Inspection Comments

No summary comments have been made for this inspection.

**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

Yesenia Monterroso

Person in Charge

10/25/2018

Allison Hubbard

Environmental Health Specialist

10/25/2018