



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME CHURCHS CHICKEN #902						DATE 10/18/2018		TIME IN 10:30 AM		TIME OUT 11:30 AM	
LOCATION 1886 UNIVERSITY AVE, Riverside, CA 92507						Facility Description Not Applicable					
PERMIT HOLDER Best American Hospitality,						E-MAIL Not Specified				Major Violation 0	
PERMIT # PR0002989	EXPIRATION DATE 03/31/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (404)239-080	PE 2620	DISTRICT 0002	INSPECTOR NAME Emily Piehl		Points 4		

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.

A
SCORE 96

○ 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 Guadalupe Verdugo 2/24/22			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		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contaminatio		4	2
In	N/O	N/A		4	2
		14. Food contact surfaces: clean and sanitized			
		quat ammonia / 103F			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	2
In	N/O	N/A			1
In	N/O	N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
		18. Compliance with variance, specialized process, and HACCP Plan			
CONSUMER ADVISORY					
In	N/O	N/A			1
		19. Consumer advisory provided for raw or undercooked foods			
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A			2
		20. Licensed health care facilities / public and private schools; prohibited foods not offered			
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	2
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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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.

1. Observed gaps around the front door and frame.

Properly rodent proof the interior/exterior of the premises. Seal all gaps that are greater than a 1/4 inch.

2. Observed gaps around the plumbing pipes (water heater and ware wash sink)

Effectively seal all crevices (i.e. gaps and cracks) throughout the facility to eliminate potential vermin (including insects) harborage

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

0

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

Observed torn gaskets of the walk in freezer door.

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

Facility has gaskets on order per manager

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative.

Observed an accumulation of dust around the heat lamps over the chicken.

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

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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair.

1. Observed the floor under the drink station to be in disrepair.

Repair the floor in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable. If flooring is to be replaced, submit a sample to this office prior to installation.

2. Observed the floor tiles to be missing grout throughout the kitchen and walk in cooler.

Re-grout these tiles in order to prevent food and stagnant water from accumulating in the cracks between the tiles. Repair the floor in order to provide a surface that is smooth, of durable construction, non-absorbent and easily cleanable.

3. Observed wall to be in disrepair behind the soda syrup boxes.

Repair the walls and/or ceiling in order to provide surfaces that are smooth, durable, nonabsorbent, and easily cleanable



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Overall Inspection Comments

This re-inspection was conducted due to the downgrade of the facility on 10/11/18. At this time all violations from the previous inspection report have been corrected except for the following noted in the inspection report. "B" card was removed and replace with "A" card. In addition an investigation was conducted to respond to a complaint (CO#67210) received by this Agency. The complaint alleges that, a cockroach was observed at the drink station nozzles. The complaint was discussed with Lupe (manager) On this date facility provided pest control receipts dated 10/12/18 and 10/17/18. Lupe stated they have regular pest control services. Live cockroaches were not observed around the drink station area on this date. Continue to provide pest control services. Education was provided on properly sealing gaps throughout the facility.

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

Lupe
Person in Charge
10/18/2018

Emily Piehl
Environmental Health Specialist
10/18/2018