



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

| | | | | | | | | | | | |
|--|-------------------------------|-------------------------------|------------------------------------|----------------------------------|------------|--|----------------------------------|---------------------|--------------|----------------------|--|
| FACILITY NAME MCDONALD'S | | | | | | DATE 8/28/2018 | | TIME IN 10:45 AM | | TIME OUT 1:22 PM | |
| LOCATION 12371 PERRIS BLVD, Moreno Valley, CA 92551 | | | | | | Facility Description Not Applicable | | | | | |
| PERMIT HOLDER Joe Mangione | | | | | | E-MAIL Not Specified | | | | Major Violation 2 | |
| PERMIT # PR0003061 | EXPIRATION DATE 08/31/2019 | SERVICE Routine inspection | RE-INSPECTION DATE Next Routine | FACILITY PHONE # Not Captured | PE 2621 | DISTRICT 0017 | INSPECTOR NAME Shakeya Rhodes | | Points 23 | | |

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.

FACILITY
CLOSED

CA HEALTH &
SAFETY CODE
SECTION 113960

○ 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 | | | | | | |
| ○ | | 2. Communicable disease; reporting, restrictions & ex | | | 4 | 2 |
| ○ | N/O | 3. No discharge from eyes, nose, and mouth | | | | 2 |
| ○ | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | | |
| ○ | N/O | 5. Hands clean and properly washed; gloves used pro | | | 4 | 2 |
| ○ | | 6. Adequate handwashing facilities supplied & accessi | | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| ○ | N/O | N/A | 7. Proper hot and cold holding temperatures | | 4 | 2 |
| ○ | N/O | N/A | 8. Time as a public health control; procedures & record | | | 2 |
| | N/O | ○ | 9. Proper cooling methods | | | 2 |
| ○ | N/O | N/A | 10. Proper cooking time & temperatures | | | 2 |
| ○ | N/O | N/A | 11. Proper reheating procedures for hot holding | | | 2 |
| PROTECTION FROM CONTAMINATION | | | | | | |
| ○ | N/O | N/A | 12. Returned and reserve of food | | | 2 |
| ○ | | 13. Food: unadulterated, no spoilage, no contaminatio | | | 4 | 2 |
| | N/O | N/A | 14. Food contact surfaces: clean and sanitized | | ○ | 2 |
| | | | 200ppm chlorine / 94.1F | | | |

| FOOD FROM APPROVED SOURCES | | | | COS | MAJ | OUT |
|--------------------------------------|-----|---|--|-------------------------------------|------------------------------------|------------------------------------|
| ○ | | 15. Food obtained from approved source | | | 4 | 2 |
| | N/O | ○ | 16. Compliance with shell stock tags, condition, displa | | | 1 |
| | N/O | ○ | 17. Compliance with Gulf Oyster Regulations | | | 1 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| | | ○ | 18. Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| CONSUMER ADVISORY | | | | | | |
| | N/O | ○ | 19. Consumer advisory provided for raw or undercooked foods | | | 1 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | | |
| | | ○ | 20. Licensed health care facilities / public and private schools; prohibited foods not offered | | | 2 |
| WATER / HOT WATER | | | | | | |
| | | | 21. Hot and cold water available | + | 4 | ○ |
| | | | 120.6F | | | |
| LIQUID WASTE DISPOSAL | | | | | | |
| ○ | | 22. Sewage and wastewater properly disposed | | | 4 | 2 |
| VERMIN | | | | | | |
| | | | 23. No rodents, insects, birds, or animals | | ○ | 2 |
| | | | 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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

0

Inspector Comments: Soap and paper towels (or drying device) shall be provided in approved dispensers. Observed empty soap dispenser in women's restroom. A second dispenser was available with soap. Ensure all soap dispensers are supplied with soap at all time.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, and sanitized. Observed the following:

- 1) An accumulation of food debris on nozzle at frappe dispenser.
- 2) An accumulation of soda debris on nozzles of dispenser at customer self-service area.

Wash water shall be kept at a minimum of 100°F to facilitate proper washing of food contact surfaces. Observed wash water at 94.1F during active warewashing. Ensure wash water is at least 100F during active warewashing.

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments: Facility hot water shall be at least at 120°F. Observed hot water measured at 115.3F at 3-compartment sink. Hot water was restored to 120.6F by end of inspection. Ensure hot water of at least 120F is available at all times at warewashing sink and mop sink.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of vermin. Observed the following:

- 1) Approximately 7 live nymph cockroaches and 1 live adult cockroach on floor and wall behind beverage dispensers near pass-thru window.
- 2) 1 dead cockroach on floor near waste oil containers at storage area.
- 3) 3 flies throughout kitchen area and 2 flies near restrooms.

Eliminate flies, cockroaches and all evidence of cockroaches by safe and legal method.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin. Observed the following:

- 1) Hole in wall approximately 1 inch in diameter near cash deposit machine.
- 2) Multiple holes in wall behind condiment rack at customer service counter.

Seal all holes in walls to prevent vermin harborage.

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. Observed employee unaware of proper water temperature during active warewashing. Training provided.



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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 handle of ice scoop touching ice in bin below orange juice dispenser. Ensure ice scoop is placed in ice scoop holder after each use.

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments: All chemicals and poisonous substances shall be properly labeled and stored. Observed a chemical spray bottle stored inside rinse compartment of 3-compartment sink with food containers. Discontinue storing toxic substances near food contact surfaces.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

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

- 1) Leaking condenser below soda dispenser at front pass-thru window.
- 2) Leaking pipe in ceiling near oil waste containers.
- 3) Leaking equipment above soda syrup storage rack.
- 4) Cardboard used for shelving at storage area.

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 the following:

- 1) Unclean door gasket and an accumulation of food debris on bottom shelving below frappe dispenser.
- 2) An accumulation of food debris inside condiment trays near front pass-thru window.
- 3) Unclean beverage holder at soda dispenser near front pass-thru window.
- 4) Unclean floor sink below orange juice dispenser.
- 5) An accumulation of food debris in cabinet below fry warming unit.
- 6) An accumulation of grease and food debris between fry warming unit and fryers.
- 7) An accumulation of debris on shelving and door gasket of 2-door freezer near fryers and fry warming unit.
- 8) Mildew accumulation of nonfood contact surface of ice machine near mop sink.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments: Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Observed malfunctioning light fixture in walk-in cooler. Replace light fixture/light bulb in walk-in cooler.

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. Observed no air gap between pipe and floor sink near washing machine. Ensure all pipes have an air gap of at least 1-inch between pipe and rim of floor sink.



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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. Observed the following:

- 1) Missing wall tile and damaged base cove tiles near walk-in cooler.
- 2) Deteriorated caulking around base cove tiles near condiment trays at customer service area.
- 3) Loose metal corner covers on walls throughout facility.
- 4) Multiple holes in ceiling throughout storage area.

Ensure all base coving and wall tiles are properly secured.

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 grease and food debris on floors and walls behind cooking equipment throughout kitchen. Also observed an accumulation of soda debris on ceiling at storage area. Clean and maintain all floors, walls and ceiling clean.

53. PERMIT SUSPENDED/REVOKED

POINTS

0

Inspector Comments: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. Facility has been closed due to cockroach infestation CalCode section 114259.1.



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Overall Inspection Comments

This inspection was initiated due to a complaint received by this Department. A complaint investigation was also conducted at this time. Facility has failed to meet the minimum standards established by the Health and Safety Code. "A" card removed, "C" card posted. Facility is also closed due to cockroach infestation. All violations must be corrected and cockroaches eliminated before facility will be allowed to reopen. Contact Shakeya Rhodes at 951-766-2824 when all violations have been corrected or if additional questions arise.

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

Terry Bromley
Person in Charge

08/28/2018