



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Flat Top Bar & Grill						DATE 6/7/2018	TIME IN 2:05 PM	TIME OUT 3:00 PM
LOCATION 17960 Van Buren Blvd, Riverside, CA 92508						Facility Description Not Applicable		
PERMIT HOLDER Roland Munoz						E-MAIL roland@flattopbarandgrill.com		Major Violations 0
PERMIT # PR0002457	EXPIRATION DATE: 01/31/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)780-0114	PE 3620	DISTRICT 0002	INSPECTOR NAME Emily Piehl	Points Deducted 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.



- 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 Bailey Hegler 10/20/22 SS				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
○ In		2. Communicable disease; reporting, restrictions & exclusions		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 properly		4		2
○ In		6. Adequate handwashing facilities supplied & accessible				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 & records		4	2
In	○ N/C	N/A	9. Proper cooling methods		4	2
In	○ N/C	N/A	10. Proper cooking time & temperatures		4	2
In	○ N/C	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 contamination		4	2
In	○ N/C	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, display			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 120F at 3-compartment		4	2
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 storage	2
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	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 repair	○ 2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	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, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	○ 1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, valid	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

Flat Top Bar & Grill

DATE

6/7/2018

PR #

PR0002457

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: Air curtain shall turn on when door is open and turn off when door closes.

Facility does not have an air curtain at back door.

Install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility.

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 torn gaskets of glass doors of walk in cooler.

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

2. Observed inadequate air gap at the draft beer drain line.

Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink.

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 a gap in the base cove on the wall next to the fryer.

2. Observed gap in between sealed door and wall of walk in cooler.

3. Observed wall between the fryer and 3-compartment sink to not be sealed on both sides.

4. Observed flooring in walk in cooler to be in disrepair.

Repair the floor and walls 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.



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Flat Top Bar & Grill	DATE 6/7/2018	PR # PR0002457
---------------------------------------	------------------	-------------------

Overall Inspection Comments

This re-inspection was conducted due to the downgrade of the facility on 6/4/18. At this time all violations from the previous inspection report have been corrected except for the following violations in the inspection report. "B" card was removed and replaced with "A" card. Owner stated he wants to remodel the facility. Prior to conducting any remodeling submit plans to this department for approval.

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

Roland
Person in Charge
06/07/2018

Emily Piehl
Environmental Health Specialist
06/07/2018