### Facility Name
Highgrove Village Meat Market

### Address
1091 Center St, Riverside, CA 92507

### Permit Holder
HOMS Food Store Inc

### Email
fadimaher@sbcglobal.net

### Major Violations
5

### Points Deducted
34

### Major / Minor Violations

- **Major Violations**: Those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction.
- **Minor Violations**: Those violations that do not pose an imminent public health risk, but do warrant correction.

### Grade Card
- **GRADE REPRESENTS THE FOLLOWING RANGES:**
  - **A**: 100-90 Passed inspection / meets minimum health standards.
  - **B**: 89-80 Did not pass inspection / meets minimum health standards.
  - **C**: 79-0 Failed inspection / meets minimum health standards.

### Code Violations

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<th>Code Violation</th>
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<tr>
<td>1. Food safety certification</td>
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<td>2. Communicable disease, reporting, restrictions and exclusions</td>
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<td>3. No persistent discharge from eyes, nose, and mouth</td>
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<td>4. Proper eating, tasting, drinking or tobacco use</td>
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<td>5. Hands clean and properly washed; gloves used properly</td>
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<td>6. Adequate handwashing facilities supplied and accessible</td>
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<td>7. Proper hot and cold holding temperatures</td>
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<td>8. Time as a public health control; procedures and records</td>
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<td>9. Proper cooking methods</td>
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<td>10. Proper cooking time and temperature</td>
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<td>11. Proper reheating procedures for hot holding</td>
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<tr>
<td>12. Returned and re-service of food</td>
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<td>13. Food: unadulterated, no spoilage, no contamination</td>
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<tr>
<td>14. Food contact surfaces: clean and sanitized</td>
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<td>15. Food obtained from approved sources</td>
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<td>16. Compliance with shell stock tags, condition, display</td>
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<td>17. Compliance with Gulf Oyster regulations</td>
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<td>18. Compliance with variance, specialized process, and HACCP plan</td>
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<td>19. Written disclosure and reminder statements provided for raw or undercooked foods</td>
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<td>20. Licensed health care facilities / public and private schools; prohibited foods not offered</td>
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<td>21. Hot and cold water available</td>
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<td>22. Sewage and wastewater properly disposed</td>
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<td>23. No rodents, insects, birds, or animals</td>
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<td>24. Vermin proofing, air curtains, self-closing doors</td>
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<td>25. Person in charge present and performs duties, demonstration of knowledge</td>
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<td>26. Personal cleanliness and hair restraints</td>
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<td>27. Approved thawing methods, frozen food storage</td>
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<td>28. Food separated and protected from contamination</td>
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<td>29. Washing fruits and vegetables</td>
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<td>30. Toxic substances properly identified, stored, used</td>
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<td>31. Adequate food storage, food storage containers identified</td>
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<td>32. Consumer self-service</td>
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<td>33. Food properly labeled; honestly presented; menu labeling</td>
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<td>34. Utensils and equipment approved, good repair</td>
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<td>35. Warewashing: installed, maintained, proper use, test materials</td>
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<td>36. Equipment / utensils: installed, clean, adequate capacity</td>
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<td>37. Equipment, utensils, and linens: storage and use</td>
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<td>38. Adequate ventilation and lighting; designated areas, use</td>
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<td>39. Thermometers provided and accurate</td>
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<td>40. Wiping cloths: properly used and stored</td>
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<td>41. Plumbing: property installed, good repair</td>
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<td>42. Refuse properly disposed; facilities maintained</td>
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<td>43. Toilet facilities: properly constructed, supplied, cleaned</td>
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<td>44. Premises; personal item storage and cleaning item storage</td>
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<td>45. Floors, walls, ceilings: good repair / fully enclosed</td>
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<td>46. Floors, walls, and ceilings: clean</td>
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<td>47. No unapproved private homes / living or sleeping quarters</td>
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<td>48. Last inspection report available</td>
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<td>49. Food Handler certifications available, current, and complete</td>
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<td>50. Grade card and signs posted, visible</td>
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### Code Violations:

- **EMPLOYEE HEALTH AND HYGIENIC PRACTICES**
  - Proper handwashing and proper use of gloves
  - Adequate handwashing facilities

- **PREVENTING CONTAMINATION BY HANDS**
  - Hands clean and properly washed; gloves used properly

- **TIME AND TEMPERATURE RELATIONSHIPS**
  - Proper hot and cold holding temperatures
  - Proper cooking methods
  - Proper cooking time and temperature
  - Proper reheating procedures for hot holding

- **PROTECTION FROM CONTAMINATION**
  - Returned and re-service of food
  - Food: unadulterated, no spoilage, no contamination
  - Food contact surfaces: clean and sanitized

### Compliance with Gulf Oyster Regulations

- Compliance with Gulf Oyster regulations

### Compliance with Variance, Specialized Process, and HACCP Plan

- Compliance with variance, specialized process, and HACCP plan

### Written Disclosure and Reminder Statements

- Written disclosure and reminder statements provided for raw or undercooked foods

### Licensed health care facilities / public and private schools

- Prohibited foods not offered

### Water Temperature Above 120°F

- Water Temperature above 120°F

### Liquid Waste Disposal

- Sewage and wastewater properly disposed

### Vermin

- No rodents, insects, birds, or animals

### Supervision / Personal Cleanliness

- Person in charge present and performs duties, demonstration of knowledge

### General Food Safety Requirements

- Approved thawing methods, frozen food storage

### Food Storage / Display / Service

- Adequate handwashing facilities

### Physical Facilities

- Plumbing: property installed, good repair

### Equipment / Utensils / Linens

- Utensils and equipment approved, good repair

### Permanent Food Facilities

- Floors, walls, ceilings: good repair / fully enclosed
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME DATE PERMIT #
Highgrove Village Meat Market 7/28/2022 PR0040413

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

**POINTS** 4

Inspector Comments:
Observed the following regarding improper handwashing procedures:

1) an employee to change tasks (warewashing and return to food preparation) without washing their hands
2) an employee to handle soiled items at the cashier station and resume food preparation without washing their hands
3) an employee to handle unsanitary items outside, handle soiled pans on the floor under the ice freezer, and handle food items (removing a bowl of uncovered shrimp from the walk-in cooler, adding ice, and placing on the bowl on the prep sink drainboard as well as opening packaged ice bags, slamming the bags of ice on the ground, pouring half of the ice into the ice machine, and scooping ice from the ice machine into the bag) without washing their hands

Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated. Education was provided and discussed.

*NOTE: This is a repeat violation.*

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

**POINTS** 2

Inspector Comments:
Observed a soap dispenser mounted above a rear prep table as well as capped water pipes under the prep table. Upon inquiry, the person in charge (PIC) advised there was a handwash station installed in this location, which was removed approximately 3 years prior when the carneeria counter was closed. There is currently no handwash station in the main prep/kitchen area, the closest handwash station being next to the mop sink by the warewash station. An approved handwash station must be installed in the prep area. Compliance date will be determined at the hearing.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143(e))
7. PROPER HOT & COLD HOLDING TEMPERATURES

Inspector Comments:

1) Observed an unapproved wooden display divider with raw wooden planks secured to the back to be installed on the customer sales shelving of the large walk-in cooler to have numerous small, insufficient holes drilled into the top portions of the divider, creating unapproved, absorbent, difficult to clean surfaces and continuing to obstruct air flow from the cooler condenser. Sealed potentially hazardous foods stored in front of the divider were observed to have an internal temperature measuring 45 - 47°F. As advised during the routine inspection on 03/30/2022, during the Administrative Hearing on 04/06/2022, and at the follow up inspection on 04/15/2022, immediately remove the wooden display divider from the facility. Ensure all cold-held foods are maintained at or below 41°F. Ensure employees regularly verify display thermometer readings and verify internal temperatures of foods held inside all cooler units. The PIC voluntarily discarded the foods (see violation 54).

*NOTE: This is a repeat violation.

2) Observed potentially hazardous foods stored on the L-shaped storage shelving on the interior right walls of the walk-in cooler with internal food temperatures of potentially hazardous foods measuring 47.5 - 51°F in the center of potentially hazardous foods, including but not limited to sealed .5 gallon containers of sour cream on the shelf closest to the walk-in cooler door and a sealed 5 pound bag of queso fresco large soft cheese wheel stored on the top shelf on the wall closest to the condenser box as well as the hanging display thermometer to read 50°F. The PIC advised these foods had been held in the walk-in cooler for several days (NOTE: all prepared foods measured above 47°F, see violation 9). Ensure all cold-held foods are maintained at or below 41°F. Ensure employees regularly verify display thermometer readings and verify internal temperatures of foods held inside all cooler units.

NOTE: The large walk-in cooler has several condensers and holding temperatures were within range under all condensers other than the one closest to the entrance door. The shelving under the condenser closest to the entrance door are hereby impounded (see violation 55) and a red impound tag was posted. Do not remove the impound tag. Do not resume use of the shelving for storage of potentially hazardous foods until the condenser has been repaired, corrections have been verified by an employee of this department, the impound has been lifted, and written approval to resume use of the unit has been received. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation.

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)

9. PROPER COOLING METHODS

Inspector Comments:

Observed numerous containers (i.e. large covered pots, 4 to 6 inch deep covered bins, and deep buckets) containing cooked potentially hazardous foods cooked the day before (greater than 12 hours prior) in the large walk-in cooler as well as a 4-inch deep bin covered in plastic wrap with visible condensate containing cooked rice with internal temperatures measuring 115 - 124°F (the PIC advised the rice was made 3 hours prior) and a large pot of cooked tomatillos (stored unattended at the cooks' line with the burner off measuring 130°F, transferred to the walk-in cooler in a large pot with a lid, measuring 111 - 119°F after 3 hours). The PIC voluntarily discarded the foods (see violation 54). After heating/cooking or hot holding, potentially hazardous food shall be cooled rapidly from 135°F to 41°F or below within six hours. During this time, the decrease in temperature from 135°F to 70°F shall occur within two hours. Utilize one or more of the following methods. Rapid cooling methods:

a) placing the food in shallow, heat-conducting pans
b) separating the food into smaller or thinner portions
c) using rapid cooling equipment
d) using containers that facilitate heat transfer
e) adding ice as an ingredient
f) using ice paddles
g) inserting appropriately designed containers in an ice bath and stirring frequently
h) utilizing other effective means that have been approved by the enforcement agency

When placed in cooling or cold holding equipment, food containers shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period. Liquid or semi-liquid foods shall be stirred as necessary in order to evenly.

*NOTE: This is a chronically repeated violation. Continued noncompliance will result in further enforcement action.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)
### 14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

**Inspector Comments:**
Observed active warewashing with an unapproved hot sanitizer solution measuring 0 ppm quaternary ammonium. Immediately discontinue this practice. Ensure employees utilize approved sanitizer solutions and regularly verify the sanitizer concentration.

- a) wash fully submerged in warm soapy water (minimum 100 F at dish level)
- b) rinse fully submerged in clear water
- c) fully submerge in a warm final sanitizing solution of 200 ppm quaternary ammonium for a minimum of 1 minute
- d) allow utensils to air dry

The PIC added quaternary ammonium to obtain an approved concentration measuring 200 ppm.

**Violation Description:** All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

### 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

**Inspector Comments:**
Observed live German cockroaches of varying life stages throughout the facility, including but not limited to throughout the warewash and utensil storage area, the food preparation sink, under the cooking oil bin, in the janitorial station, along the prep table under the hood canopy at the cooks line, and on the plastic wrap box adjacent to active food preparation and above packaged foods as well as dead and dying German cockroaches of varying life states on the flooring and equipment throughout the facility and spotting (cockroach feces) on wall surfaces throughout the preparation and storage areas. The PIC provided a pest control report for services dated 07/22/2022. Eliminate the infestation of cockroaches from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain, and operate the food facility so as to prevent the entrance and harborage of animals, birds, and vermin including, but not limited to, rodents and insects.

**NOTE:** The facility is hereby closed until all vermin activity and harborage areas are eliminated. Ensure all foods stored uncovered and the box of plastic wrap in the prep area are discarded.

**Violation Description:** Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

### 24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

**Inspector Comments:**
Observed the front entrance door to be misaligned, creating sizable gapping between the swinging doors. Make the necessary repairs in an approved manner to eliminate the gapping. Exterior doors shall be self-closing, without gaps or openings, and maintained closed except during immediate passage to prevent vermin entry. Construct and maintain the facility fully enclosed to prevent the entrance and harborage of vermin as well as the entrance of outside debris.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

### 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**Inspector Comments:**
1) Observed numerous containers of food items throughout the facility to be stored without lids or protective coverings. Ensure all food items are stored in approved, smooth, easily-cleanable containers covered with tight fitting lids or protective coverings at all times except when in immediate use to prevent potential contamination.

2) Observed raw animal products stored above produce items in the cold-top reach-in cooler and in the walk-in cooler. Store all food items in accordance with cooking temperatures. All food shall be stored, prepared, displayed or held so that it is protected from contamination.

**NOTE:** The above listed are chronically repeated violations. Continued noncompliance will result in further enforcement action.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))
### 30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

**Inspector Comments:**

1. Observed "WD-40" stored next to clean dishes at the warewash station. Relocate the chemicals to an approved location. Maintain all chemicals stored below and separate from any and all food, equipment, utensil, or linen storage, preparation, and washing areas.

2. Observed unapproved, domestic pesticide stored on a chemical storage rack adjacent to the ice machine. Remove unapproved pesticides. Only pesticides specifically approved for use in a food facility may be used if in accordance with the manufacturer's instructions.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

### 33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

**Inspector Comments:**

Observed unlabeled zippered plastic bags of gummy bears as well as unlabeled clear plastic bins of spicy jerky for sale at the register counter and bags of ice packaged for sale by the facility (NOTE: nutritional labels have been posted for the bags of red liquorice and the bin of regular jerky). As per California Retail Food Code Article 8: Consumer Information Section 114089, foods shall bear a label including the following:

1. the common name of the food
2. if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food
3. An accurate declaration of the quantity of contents
4. the name and place of business of the manufacturer, packer, or distributor
5. nutrition labeling

Bulk food that is available for consumer self-service shall be prominently labeled with either of the following in plain view of the consumer:

1. The manufacturer's or processor's label that was provided with the food
2. A card, sign, or other method of notification that includes the common name of the food, a list of ingredients in descending order of predominance by weight, and nutritional labeling

*NOTE: This is a chronically repeated violation. Continued noncompliance will result in further enforcement action.

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)
FOOD ESTABLISHMENT INSPECTION FORM

Facility Name: Highgrove Village Meat Market
Date: 7/28/2022
Permit #: PR0040413

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

Inspector Comments:
1) Observed the beverage walk-in cooler to be holding 55 F (NOTE: all beverages observed to be shelf stable at this time). Make the necessary repairs in an approved manner to ensure the unit holds below 41 F.

*NOTE: This is a chronically repeated violation. Continued noncompliance will result in further enforcement action.

2) Observed the following regarding the large walk-in cooler:
   a) interior base of the door to be in disrepair with the metal plating peeling upwards, creating jagged edges and gapping between the metal and door. Repair the door in an approved manner to provide a surface which is smooth, durable, nonabsorbent, and easily cleanable.
   b) large puddle of water on the floor in the back right side. Make the necessary repairs in an approved manner to eliminate and prevent leaks and water accumulation.

3) Observed aged, soiled cardboard used to line shelving and to store packaged foods in the customer sales floor. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable. (Note: Once the original contents of a cardboard box is used, discard the box; do not re-use since boxes are common harborage for cockroaches.)

*NOTE: The above listed are repeat violations.

4) Observed the following regarding unapproved equipment and materials:
   a) soiled raw wood wedged under the microwave to support the unit on the prep table
   b) lemon press with peeling paint, exposing discolored metal
   c) deteriorated, raw wood paddle for cooking meat

Discontinue using unapproved materials and equipment. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

5) Observed an unapproved filtered water dispenser installed on the right-side drain board of the 3-compartment warewash station, extending over the sanitizing basin. Remove the unapproved dispenser and ensure the food prep sink is equipped and maintained properly. Make the necessary repairs in an approved manner to provide equipment surfaces which are smooth, non-absorbent, durable, and easily cleanable.

6) Observed the 2-door ice freezer in the customer sales floor to be in disrepair, leaking into three single-use metal chaffing trays stored on the floor as well as several melted ice bags inside the unit. Make the necessary repairs in an approved manner to eliminate and prevent leaks. Ensure the freezer keeps ice frozen.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

Inspector Comments:
1) Observed numerous cooler door gaskets throughout the facility to be encrusted with aged food debris. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

2) Observed the following regarding the ice machine:
   a) mechanical cover to be removed, exposing the internal components of the machine as well as the internal components to be heavily soiled. Ensure ice machine is cleaned in accordance with the manufacturer requirements and the mechanical cover is installed.
   b) accumulation of mineral buildup and mold growth on the deflector shield of the ice machine. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

*NOTE: The above listed are repeat violations.

3) Observed accumulated dust and debris on the large walk-in cooler condenser box fan guards and surrounding ceiling surfaces as well as accumulated debris and refuse on the flooring between the beverage storage racks and walls in the large walk-in cooler.

4) Observed the food storage racks in the large walk-in cooler to be rusted and heavily soiled with encrusted food debris and miscellaneous residues. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)
37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

**Inspector Comments:**

Observed cleaned equipment stored in soiled containers containing dead German cockroaches behind the warewash station. Discontinue this practice. Ensure all clean equipment and utensils are stored in a sanitary manner.

*NOTE: This is a repeat violation.*

**Violation Description:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

**Inspector Comments:**

1) Observed the 1-burner range stored outside of the ventilation hood canopy during active cooking. Ensure all cooks line equipment is located within the coverage of the hood. Canopy-type hoods shall extend 6 inches beyond all cooking equipment. Ensure the fire suppressant nozzles are positioned above the cooking equipment.

*NOTE: This is a chronically repeated violation. Continued noncompliance will result in further enforcement action.*

2) Observed the shatterproof light guard to be missing from the light fixture in the beverage walk-in cooler. Provide lighting in good repair, which is adequate, and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored.

*NOTE: This is a repeat violation.*

**Violation Description:** Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

**Inspector Comments:**

NOTE: Observed inadequate air gaps between the drainage pipes and floor sink under the 3-compartment warewash station. Provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the flood rim of the floor sink basin.

NOTE: Observed a large reverse osmosis system installed in the employee restroom in front of the toilet. Inspector will research and advise at the hearing.

**Violation Description:** All plumbing 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. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

**Inspector Comments:**

1) Observed numerous employee items (e.g. purses, medications, foods, beverages, soiled aprons, hats, etc.) stored on the prep tables amongst facility food items and equipment. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

2) Observed stagnant, soiled mop water stored in mop buckets by the janitorial sink basin and by the large walk-in cooler door. Discontinue storing soiled mop water and ensure it is properly disposed in the janitorial sink basin.

*NOTE: This is a repeat violation.*

**Violation Description:** Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)
45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

Inspector Comments:

1) Observed numerous broken floor tiles and the grout between floor tiles to be receding throughout the facility, creating stagnant soiled water as well as gapping between the base cove tiles and walls (NOTE: German cockroach activity was observed in the base cove gaps). Replace the broken tiles and repair the floor grout to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.

2) Observed base cove tiles installed on the right side of the food preparation sink, creating gapping and difficult to clean areas with live German cockroaches crawling in the cracks. Remove the tiles and eliminate the gapping between the food prep sink and wall in an approved manner to provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage.

*NOTE: The above listed are chronically repeated violations. Due to cockroach activity, the above listed must be corrected prior to reopening.

3) Observed gapping of the FRP paneling on the pony wall to the left of the large chest freezer. Install corner trim pieces on the FRP paneling juncture points to provide surfaces which are smooth, durable, nonabsorbent, and easily cleanable.

4) Observed base cove tiles to be loose and/or missing below the 3-compartment warewash station as well as along the wall to the right of the beverage walk-in cooler. Floor surfaces shall be coved at the juncture of the floor and wall with a minimum 3/8 inch radius cove and shall extend up the wall at least 4 inches.

*NOTE: The above listed are repeat violations.

5) Observed a large hole in the ceiling above the market cashier as well as gapping around a pipe going through the ceiling outside of the beverage walk-in cooler. Make the necessary repairs in an approved manner to eliminate hole and provide a surface which is smooth, durable, easily cleanable, and resistant to vermin entrance and harborage.

6) Observed excessive lumpy expansion foam used to seal gaps in the ceiling and walls with live German cockroaches observed in the crevices as well as excessive spotting (cockroach feces) on the surface of the expansion foam. Make the necessary repairs in an approved manner to eliminate excessive foam and seal the gaps to provide surfaces which are smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance/harborage.

7) Observed the paint on the ceiling surrounding the attic access panel above the warewash station to be peeling as well as covered in spotting (cockroach feces). Remove peeling paint, eliminate the spotting, and reseal the surface in an approved manner to provide a smooth, durable, nonabsorbent, and easily cleanable.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

48. LAST INSPECTION REPORT AVAILABLE

Inspector Comments:
The last inspection report was not available for review at the time of inspection. Ensure a copy of the most recent inspection report is available for review by the public upon request.

Violation Description: A copy of the most recent routine inspection report shall be made available upon request. (113725.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

Inspector Comments:
Observed an employee actively preparing and handling foods to not have a valid Food Handler Certificate. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. (Certified Food Managers are exempted from this requirement)

*NOTE: This is a repeat violation.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)
54. VOLUNTARY CONDEMNATION

**Inspector Comments:**
The following were discarded:
- 4 lbs. assorted shredded cheese
- 3 lbs. sour cream
- 7 lbs. chorizo
- 1 can whipped topping
- 5 lbs. bologna
- 5 lbs. hot dogs
- 2 lbs. blocked cheese
- 2 gal. menudo
- 15 gal. assorted animal fats/oils
- 6 flats raw shell eggs
- 10 lbs. carne asada
- 10 lbs. cooked rice
- 10 lbs. refried beans
- 5 lbs. queso fresca
- 6 qts. sour cream
- 5 lbs. shredded cheese
- 25 lbs. cooked ham

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

**Inspector Comments:**
You are hereby notified that the shelving under the condenser closest to the entrance door have been determined to be in disrepair, and therefore, is impounded on 07/28/2022 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice (08/04/2022), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 7).

**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

A joint routine inspection was conducted with B. Porto. Translation services were provided for review of the report by I. Garica, of this Department.

A complaint investigation was conducted this date, refer to CO0083904 for further information.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (66 = C) and is closed due to vermin activity (see violation 24). Due to on-going non-compliance and failed inspections, the permit may be suspended or revoked. Detailed information regarding your right to a hearing will be provided within 5 business days. "Facility Closed" sign and "C" card posted. "A" card removed. "Facility Closed" sign and "C" card must remain posted until removed by an employee of this Department. Do not relocate, remove, or visually obstruct the "Facility Closed" sign and "C" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact this Department with questions or concerns (951) 358-5172 or JVanStockum@rivco.org.

**NOTE:** When all vermin activity and harborage areas are eliminated, contact this Department to schedule a reopening inspection. The reinspection for regrade date will be set at the hearing.
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.

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<tr>
<td>Roberto Espinoza</td>
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<td>Person in Charge</td>
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**REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY**

Per California Health and Safety Code Section 114409 (a):

“If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed.”

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk.

In addition to the reasons above, Per California Health and Safety Code Section 114411:

“The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.”

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**MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK**

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
   - 100 ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
   - 200 ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
   - 25 ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
5. **AIR DRY** all items on the drain board.

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**INTERNAL COOKING TEMPERATURES**

Use a probe thermometer to take internal cooking temperatures.

- **Fruit and Vegetables**
  - 135°F for 15 seconds
- **Eggs (Cooked to Order)**
  - 145°F for 15 seconds
- **Fish**
  - 145°F for 15 seconds
- **Single Piece Meat (Beef, Veal, Lamb, Pork)**
  - 145°F for 15 seconds
- **Pooled Eggs**
  - 155°F for 15 seconds
- **Ground Meat and Sausage**
  - 155°F for 15 seconds
- **Poultry and Stuffed Meat**
  - 165°F for 15 seconds
- **Reheated Foods**
  - 165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

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**PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS**

- Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.
- **Ready-to-Eat Food**
- **Cooked Food**
- **Raw Meat, Raw Eggs**

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**PROPER COOLING OF FOOD IN YOUR FACILITY**

Potentially hazardous foods should always be rapidly cooled.

**TIME IS THE KEY FACTOR IN PROPER COOLING**

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.
- Use an accurate thermometer to verify the food is being cooled within proper timeframes.

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**PROPER FOOD THAWING METHODS**

1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process