



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
 www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME AT PROPERTIES/SHELL GAS				DATE 6/14/2022	TIME IN 10:00 AM	TIME OUT 12:00 PM
ADDRESS 23255 TEMESCAL CANYON RD, Corona, CA 92883				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER ISA ALBERT BAHU				EMAIL may@bahucorp.com		Major Violations 1
PERMIT # PR0008848	EXPIRATION DATE 05/31/2023	SERVICE Routine inspection	REINSPECTION DATE 12/14/2022	FACILITY PHONE # (951)277-4898	PE 2611	DISTRICT 0052
					INSPECTOR NAME Sarah Miller	Points Deducted 17

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

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

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

○ 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/A	1. Food safety certification Beth Perwein; ServSafe 2/22/23				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions			4	
In	N/O	3. No persistent 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 and 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 and records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination			4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized Chlorine; 100ppm /		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources			4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY						
In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
In		21. Hot and cold water available Water Temperature °F			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	N/A	24. Vermin proofing, air curtains, self-closing doors				1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
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. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
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: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, 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 certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		1
54. Voluntary condemnation		
55. Impound		



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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Observed several coffee creamers and half and half stored in an improper ice bath in the customer coffee area. Half and half measured 47F and Splenda Coffee Creamer, which stated "Keep Refrigerated After Opening", measured 61F. This is a repeated violation. Ensure all cold potentially hazardous food is maintained at 41F or below. Ensure ice baths are set up properly, composing of an ice-water slurry and extending at least to the height of the food to maintain temperature control. The person in charge was instructed to discard the Splenda Coffee Creamers.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Inspector Comments: Observed the women's restroom handwash sink not draining. Take all necessary approved action to ensure the handwash sink properly drains wastewater.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed numerous rodent droppings throughout the facility, including but not limited to the following locations:

- On soda syrup boxes by the back door
- On the floor under equipment by the back storage area
- On top of open, single service utensils (hot dog packages)
- Inside hot holding unit, which was on and stocked with food
- Throughout all cabinets near the fountain drink area, some in contact with single use cups and lids
- On the floor by the walk-in cooler and walk-in freezer
- On the floor beneath the cappuccino machine

Facility has been closed due to rodent activity. No food or drinks are permitted to be sold until a reinspection can be completed by a member of this department and the facility is approved to operate. Ensure all affected surfaces are thoroughly cleaned and sanitized in an approved manner. Discard all single service utensils in the above listed areas.

The person in charge stated that the facility receives routine pest control services, but was unaware of the last time they serviced the facility. No invoices were available onsite. Unapproved, household rodenticides and mouse repellent were observed on the floors throughout the facility and stored in the office upstairs. Discontinue this practice. Ensure facility obtains approved pest control. Provide invoice of pest control service and treatment to Sarah Miller at sarmiller@rivco.org.

Note: Rodent droppings were documented at the routine inspection on 6/15/22.

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)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: Observed several unlabeled toxic spray bottles. Ensure all toxic substances are labeled in an approved manner. This is a repeated violation.

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)



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33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS
1

Inspector Comments: Observed the following:

Prepackaged food not properly labeled for sale in the reach in cooler. Food label stated "This unit is not labeled for individual retail sale". No other labels were on the food.

Additionally observed prepackaged food from the deli without labels. The person in charge stated that the deli is only used outside of operating hours, and that all food is prepared and packaged onsite before being stored in the reach in coolers.

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

Additionally observed bagged ice for sale that is packaged at the facility. Ensure bags of ice or freezer containing ice has a label stating that the ice is bagged onsite.

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments: Observed the following:

A) Restroom handwash sink caulking deteriorated. Ensure handwash sinks are resealed to the wall.

B) Gaskets to reach in coolers torn. Replace all torn gaskets in an approved manner.

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

POINTS
1

Inspector Comments: Observed the following soiled:

- fan guards to two door reach in cooler with heavy dust and mold growth
- inside of cappuccino machine with heavy food accumulation
- fan guards and surrounding area of walk in cooler with heavy mold growth
- interior of ice machines with mold and slime accumulation

Clean and maintain the above listed items clean.

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

POINTS
1

Inspector Comments: Observed one ice scoop stored on the faucet to the prep sink, and another ice scoop stored hanging from metro shelving at shoulder level. Discontinue this practice. Wash, rinse, and sanitize ice scoops. Ensure ice scoops are stored in an approved manner. Education provided.

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)



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Inspector Comments: The person in charge was unable to locate a probe thermometer. An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS
1

Inspector Comments: Observed personal drinks stored on the 3-compartment sink drain board. Discontinue this practice. Ensure all personal items are stored separate and below facility food and equipment.

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

POINTS
1

Inspector Comments: Observed the following:

- A) Floor tile missing near the small ice machine. Replace floor tile in an approved manner.
- B) Ceiling access panels missing and/or with holes. Replace ceiling access panels to maintain facility fully enclosed.
- C) Cove tile throughout the facility in disrepair. Repair or replace cove tile in an approved manner.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS
1

Inspector Comments: Observed the following:

- A) Pooling water on the floor inside the walk in cooler, by the customer reach in cooler, and by the large ice machine. Eliminate pooling water. Repair any leaks that are present.
- B) Floors soiled with food debris and refuse under equipment. Clean and maintain floors clean.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (83 = B) and is closed due to vermin activity (see violation #23). A reinspection will be set for one week (6/21/22). Ensure violations listed on this report are corrected by this date in order to be re-scored. "Facility Closed" sign posted. "B" card posted. "A" card removed. "B" card and "Facility Closed" sign must remain posted until removed by an employee of this Department. Contact Sarah Miller with any questions at (951) 273-9140 and/or sarmiller@rivco.org.

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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Signature

Dorothy Chalut
Person in Charge
06/14/2022

Sarah Miller
Environmental Health Specialist
06/14/2022

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."

No foil or cardboard on shelves!

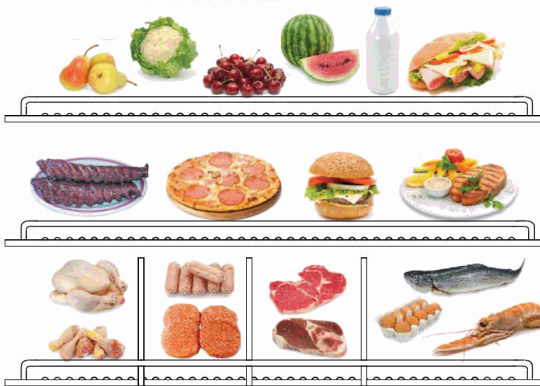


PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

Cooked Food

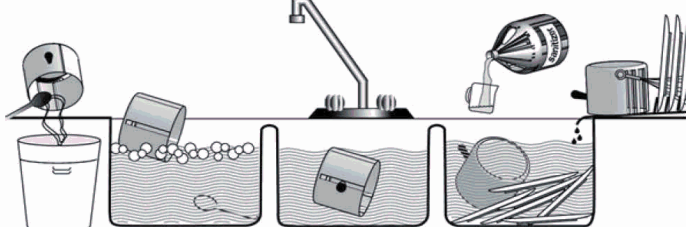
Raw Meat, Raw Eggs



Store cooked and ready-to-eat food above raw food to avoid cross-contamination.
 Keep all food covered to prevent contamination

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:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



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.

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



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE
 260 N Broadway
 Blythe, CA 92225
 Phone 760-921-5090
 Fax 760-921-5085

CORONA
 2275 S Main St #204
 Corona, CA 92882
 Phone 951-273-9140
 Fax 951-520-8319

HEMET
 800 S Sanderson Ave #200
 Hemet, CA 92545
 Phone 951-766-2824
 Fax 951-766-7874

INDIO
 47-950 Arabia St #A
 Indio, CA 92201
 Phone 760-863-8287
 Fax 760-863-8303

MURRIETA
 30135 Technology Dr #250
 Murrieta, CA 92563
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 Fax 951-461-0245

PALM SPRINGS
 554 S Paseo Dorotea
 Palm Springs, CA 92264
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RIVERSIDE
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 Riverside, CA 92503
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