



**County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH**

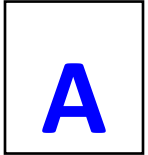
www.rivcoeh.org

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

FACILITY NAME Creme de la Creme Bakery						DATE 1/31/2018	TIME IN 10:15 AM	TIME OUT 12:00 PM
LOCATION 2795 Cabot Dr #101, Corona, CA 92883						Facility Description Not Applicable		
PERMIT HOLDER Jalx Inc						E-MAIL jalxinc@yahoo.com		Major Violations 0
PERMIT # PR0059696	EXPIRATION DATE 09/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)277-922	PE 3620	DISTRICT 0051	INSPECTOR NAME Roba McCuin	Points Deducted 9

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.



SCORE 91

○ 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						
In		2. Communicable disease; reporting, restrictions & excl		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 prop		4		2
In		6. Adequate handwashing facilities supplied & accessib				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 contamination		4		2
In	N/O	N/A		4		2
/ 111 F						

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
CONSUMER ADVISORY						
In	N/O	N/A				1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A				2
WATER / HOT WATER						
In		21. Hot and cold water available		4		2
123 F						
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 contaminati	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, use	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 mate	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and u	1
38. Adequate ventilation and lighting; designated ar	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	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enc	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleepin	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	1
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	1
53. Permit suspended / revoked	



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1. FOOD SAFETY CERTIFICATION

POINTS
2

Inspector Comments: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Maintain at least one valid food manager certification on-site. Due to the lack of Food Manager Certification for the past 2 inspections, a notice of violation was issued at this time. Facility owners/managers have 30 business days to provide a proof of enrollment in an accredited institution. Lack of compliance and cooperation will result in further legal action!
REPEATED VIOLATION!

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Soap and paper towels (or drying device) shall be provided in approved dispensers. Provide soap on the hand washing sink by the ice maker.

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS
2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed these items held at the cold table with the following internal temperatures:
1- Sliced Turkey Breast at 52 F
2- Chicken salad at 51 F
3- Tuna salad at 52 F

Employee stated that items have been at the cold table over night. Unit is holding proper temperature. PHF's inside the reach-in cooler were observed to be at 38 F.
All items were discarded by employee and ice was added to the top containers holding unit to submerge the new items and maintain 41 F and below.
NOTE: Avoid leaving top cover lid open for extended period of time in a warm environment that could possibly be the reason leading to the out of temperature potentially hazardous food.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
0

Inspector Comments: QT 400 ppm

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.
1-Adjust all draining pipes to maintain a one inch air gap between the pipes and the floor drain crates. (under the dump sink and the soda dispenser)
2 Repair the leaky pipe under the 3 compartment sink.
REPEATED VIOLATIONS!

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS
1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean. Clean and maintain the following:
1- Dusty walls above the reach in freezers and the dry storage area.
2- Walls and floor surrounding and under the coffee station from coffee debris and stains.

48. LAST INSPECTION REPORT AVAILABLE

POINTS
0

Inspector Comments: A copy of the last routine inspection report shall be kept on-site and be made available upon request.



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52. PERMIT AVAILABLE AND CURRENT

POINTS
0

Inspector Comments: A food facility shall obtain and post a valid permit in a conspicuous location.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature

Kathrine Sallsburg

Person in Charge

01/31/2018

Roba McCuin

Environmental Health Specialist

01/31/2018