



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

[www.rivcoeh.org](http://www.rivcoeh.org)

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

FACILITY NAME <b>Baskin Robbins</b>						DATE 8/29/2018		TIME IN 12:00 PM		TIME OUT 1:00 PM	
LOCATION 3760 Tyler St, Riverside, CA 92503						Facility Description Not Applicable					
PERMIT HOLDER Jar Investment						E-MAIL jarimports@msn.com				Major Violation 0	
PERMIT # PR0055996	EXPIRATION DATE 06/30/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)687-422	PE 2620	DISTRICT 0004	INSPECTOR NAME Richard Conant		Points 3		

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.

A  
**SCORE 97**

○ 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
<span style="color: green;">In</span>	N/O	1. Food safety certification Fatima Ahmad			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & ex		4	2
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used pro		4	2
	In	6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">In</span>	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
	<span style="color: blue;">N/O</span>	N/A	8. Time as a public health control; procedures & record	4	2
	<span style="color: blue;">N/O</span>	N/A	9. Proper cooling methods	4	2
	<span style="color: blue;">N/O</span>	N/A	10. Proper cooking time & temperatures	4	2
	<span style="color: blue;">N/O</span>	N/A	11. Proper reheating procedures for hot holding	4	2
PROTECTION FROM CONTAMINATION					
<span style="color: green;">In</span>	N/O	N/A	12. Returned and reserve of food		2
<span style="color: green;">In</span>		13. Food: unadulterated, no spoilage, no contaminatio	4		2
<span style="color: green;">In</span>	N/O	N/A	14. Food contact surfaces: clean and sanitized	4	2
		/ 3-compartment sink being set up at time of inspecti			

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, displa			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		4	2
		120 Degrees 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 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

2

**Inspector Comments:** No paper towels inside dispenser at hand wash sink. Provide soap and paper towels inside dispensers at all times.

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

POINTS

1

**Inspector Comments:** Still no air curtain for front door or delivery door. Provide air curtain at delivery door Immediately.

#### Overall Inspection Comments

It appears the water was turned off for this facility while city of riverside worked on broken pipes from earlier in morning. However, upon entrance to facility, the water had been returned and is hot to 120 Degrees and proper pressure. Please note that if facility has no water, the facility must close immediately due to no water and no cleaning or sanitizing may occur without hot water and no bathroom use is approved with no hot water and must remain closed until proper cold and hot water is restored. As it is today, the facility remained open during no water period and may be subject to fines and penalties if opened while no water is available in future.

**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](http://www.rivcoeh.org).

#### Signature

Richard Conant (Inspector)

Person in Charge

08/29/2018

Faraz Shakir (Employee)

Person in Charge

08/29/2018