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## 14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

**Inspector Comments:**
- Observed a heavily scored cutting board with food debris inside of the cuts stored hanging from a wall across the 3 compartment sink. Ensure all food contact surfaces are properly washed, rinsed, and sanitized so as to be free from food debris and particles. The manager discarded the heavily scored cutting board.
- Observed a lid containing food debris stored with clean utensils and containers. Ensure all food utensils/containers are properly washed, rinsed, and sanitized so as to be free from food debris and particles prior to storage.

**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, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

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

**Inspector Comments:**
- Observed an insect light positioned directly over clean food processing equipment. Insect-control devices shall not be located over food or a food-related area. Relocate the insect light to an area where contamination of food or food contact surfaces cannot occur.
- Observed a hole in the wall at the entrance of the soda box storage area. Eliminate the hole in the wall to prevent harborage of vermin.

**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)

### 45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

**Inspector Comments:**
- Observed the following areas in need of cleaning:
  - Walls and floors surrounding the soda box storage racks.
  - Accumulation of grease along the outlets adjacent to the reach in freezer and chicken grilling area.
  - Interior of the cabinets below the self service soda dispenser.

**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)
Overall Inspection Comments

This facility was previously closed during a food borne illness complaint investigation (CO0081368) on 12/1/21 due to the facility lacking hot water (hot water was measured at a maximum temperature of 74°F). A re-inspection of the closure violation was conducted on 12/2/21 in conjunction with a routine inspection. At the time of the re-inspection the hot water was observed to have been restored to the facility and measured at 120°F or above at the 3 compartment ware washing sink. The facility has been approved to re-open for operation. The inspector removed the closure sign at the time of the re-inspection. Ensure that hot water at a minimum temperature of 120°F is provided at the facility at all times.

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

Shanna Sidwell
Environmental Health Specialist
12/02/2021

Maria Gomez
Person in Charge
12/02/2021
REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114449(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 condition 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.”

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 at least 100°F in the first sink.
3. RINSE: items as clean 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 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.

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:

1. 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.
2. Add ice as an ingredient to replace water used in the recipe.
3. Place foods within an ice bath and frequently stir the foods to speed the cooling process.
4. Loosely cover foods so that heat and steam can escape during cooling.
5. Arrange containers within a refrigeration unit so that air can flow properly around containers.
6. 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.

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Initial Temperature</th>
<th>Minimum Internal Temperature</th>
<th>Minimum Internal Cooking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables</td>
<td>135°F for 15 seconds</td>
<td>145°F for 15 seconds</td>
<td>15°F for 15 seconds</td>
</tr>
<tr>
<td>Eggs (Cooked to Order)</td>
<td>145°F for 15 seconds</td>
<td>145°F for 15 seconds</td>
<td>15°F for 15 seconds</td>
</tr>
<tr>
<td>Single Piece Meat (Beef, Veal, Pork)</td>
<td>155°F for 15 seconds</td>
<td>155°F for 15 seconds</td>
<td>15°F for 15 seconds</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>165°F for 15 seconds</td>
<td>165°F for 15 seconds</td>
<td>15°F for 15 seconds</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F for 15 seconds</td>
<td>165°F for 15 seconds</td>
<td>15°F for 15 seconds</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F for 15 seconds</td>
<td>165°F for 15 seconds</td>
<td>15°F for 15 seconds</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!