



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Organic Junkie-OOB				DATE 5/4/2021		TIME IN 11:15 AM		TIME OUT 2:30 PM	
ADDRESS 420 N Main St #109, Corona, CA 92880				FACILITY DESCRIPTION oob per cos					
PERMIT HOLDER Christina Bohannon				EMAIL christinacuriel@yahoo.com				Major Violations 2	
PERMIT # PR0076116	EXPIRATION DATE 11/30/2022	SERVICE Routine inspection	REINSPECTION DATE 9/04/2021	FACILITY PHONE # (951)475-7578	PE 3620	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum	Points Deducted 20	

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.

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

B
SCORE 80

☒ 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			2	
1. Food safety certification					
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In			4		
2. Communicable disease; reporting, restrictions and exclusions					
In	N/O			2	
3. No persistent discharge from eyes, nose, and mouth					
In	N/O			2	
4. Proper eating, tasting, drinking or tobacco use					
PREVENTING CONTAMINATION BY HANDS					
In	N/O	+	4	2	
5. Hands clean and properly washed; gloves used properly					
In				2	
6. Adequate handwashing facilities supplied and accessible					
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	4	2	
7. Proper hot and cold holding temperatures					
In	N/O	N/A	4	2	
8. Time as a public health control; procedures and records					
In	N/O	N/A	4	2	
9. Proper cooling methods					
In	N/O	N/A	4	2	
10. Proper cooking time and temperature					
In	N/O	N/A	4	2	
11. Proper reheating procedures for hot holding					
PROTECTION FROM CONTAMINATION					
In	N/O	N/A		2	
12. Returned and re-service of food					
In			4	2	
13. Food: unadulterated, no spoilage, no contamination					
In	N/O	N/A	+	4	2
14. Food contact surfaces: clean and sanitized					
100 ppm quaternary ammonium / 102.1 F					

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	2
15. Food obtained from approved sources				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A			2
18. Compliance with variance, specialized process, and HACCP plan				
CONSUMER ADVISORY				
In	N/A			1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	N/A		4	2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
In			4	2
21. Hot and cold water available				
Water Temperature above 120 F°F				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				
In	N/A			1
24. Vermin proofing, air curtains, self-closing doors				

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	1
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	
54. Voluntary condemnation	
55. Impound	



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments:

A valid Food Safety Manager Certificate was not available for review at the time of inspection. Food facilities that prepare, handle or serve unpackaged 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.

*NOTE: This is a chronically repeated violation.

Violation Description: 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. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed the following regarding improper handwashing:

- employees to doff soiled gloves and don clean gloves as well as change tasks without washing their hands
- employees to handle their personal phones, staff the cashier station handling customer items, and continue food preparation without washing their hands
- an employee to rinse their single-use gloves in the food prep sink for less than 5 seconds, dry their gloves with paper towels, and resume food preparation
- all employees to repeatedly wash their hands for less than 10 seconds using only cold water

The usage of gloves does not replace the necessity of handwashing. Ensure gloves are changed at any time tasks change or the gloves have been contaminated. Any time gloves are removed, the hands are to be washed prior to a new pair being donned. 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. Extensive education was provided and employees washed their hands properly.

*NOTE: This is a chronically repeat violation. An Administrative Citation (Citation No. 04966) was issued on 02/18/2021. Continued noncompliance will result in further enforcement action, including but not limited to additional citations.

2) Observed the caulking between the handwash station basin and splash guard to be deteriorated and gapping as well as accumulated mold growth. Eliminate gapping in an approved manner to provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage. Maintain clean and free of accumulation and mold growth.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the sanitizer solution during active warewashing to measure less than 100 ppm quaternary ammonium with equipment and utensils stored submerged as well as floating atop the solution, rendering food contact portions of the equipment unable to be sanitized. The solution was drained and refilled using the auto-mixing dispenser system, which provided a sanitizer solution of 200 ppm quaternary ammonium when tested. Upon inquiry, the PIC advised the facility does not have test strips. Testing equipment and materials shall be provided to measure the applicable sanitization method. Ensure employees know where test strips are and how to use them. Handwash multi-use utensils in the following manner:

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

*NOTE: This is a chronically repeat violation. An Administrative Citation (Citation No. 04966) was issued on 02/18/2021. Continued noncompliance will result in further enforcement action, including but not limited to additional citations.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed an opened bulk bag of oats stored inside a trash bag on shelving under the rear prep table. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

*NOTE: This is a repeat violation.

2) Observed the following regarding the food preparation sink:

- a) a heavy encrustation of black buildup along the corners and basin of the sink basin
- b) employees to rinse soiled knives in the sink basin
- c) soiled utensils stored in the sink basin
- d) PIC to shake their washed hands dry over the sink basin prior to drying with a paper towel (NOTE: paper towel dispenser is located on the wall above and to the left of the sink basin. If continued contamination is observed, the paper towel dispenser will need to be relocated.)

Ensure the food preparation sink is thoroughly cleaned and sanitized prior to resuming food preparation. Maintained station clean and free of accumulation. Discontinue storing soiled equipment in the sink basin. PIC relocated soiled equipment to the warewash station. Ensure employees obtain a paper towel and thoroughly dry their hands in a manner which does not contaminate the food preparation station. Education was provided regarding the dangers of cross contamination.

3) 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.

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))

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

Inspector Comments:

Observed two containers of unlabeled macaroons for sale at the cashier station. PIC advised the baked goods are from the permitted cottage food operation 7 Deadly Confections (PR0070369). Provide proper labeling advising ingredients as well as where the foods are made. Customers must be advised the foods are made in a home kitchen.

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)



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- 1) Observed the following regarding unapproved equipment:
 - a) a soiled, domestic "Hamilton Beach" juicer stored on a shelf under the rear prep table
 - b) a wire basket used to store citrus in the prep area
 - c) a soiled "Keurig" coffee brewer stored on the shelf under the rear prep table behind equipment. PIC advised the brewer is no longer used. The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility.
 - d) soiled, frayed brush with a wooden handle stored on a shelf above the rear prep table
 - e) a soiled milk crate storing non-food items on the floor under the dry storage shelving
 - f) heavily soiled peeler with crevices which are difficult to clean and a screw mounted on the blade to be rusted
- 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.

*NOTE: This is a repeat violation.

- 2) Observed peeling, soiled foil used to line the food scale. Remove the foil to provide a surface which is smooth, durable, non-absorbent, and easily cleanable.
- 3) Observed the left door gasket of the 2-door upright "True" cooler to be torn. Replace the gasket and maintain in good repair.
- 4) Observed the rubber handle casing of the mandolin to be torn and peeling. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. Make the necessary repairs or remove the slicer from the facility.
- 5) Observed soiled cardboard folded and wedged between the food bin and side wall of the cold-top prep cooler. Remove the cardboard. Discontinue re-using unapproved materials (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

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

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

Inspector Comments:

Observed a stainless steel splash guard attached to the side of the clean equipment storage rack with soiled clamps to separate the clean equipment storage and the left drainboard of the 3-compartment warewash station where soiled dishes and utensils are stored prior to warewashing. Secure the splash guard in an approved, permanent manner and ensure the corners of the splash guard are rounded. PIC advised on 10/27/2020 and on 02/18/2021 that the splash guard edges would be rounded and the splash guard would be secured in an approved manner.

*NOTE: This is a chronically repeated violation.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

POINTS

0

Inspector Comments:

NOTE: Observed accumulation of mineral buildup and mold growth on the interior walls 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.

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)



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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

1) Observe the large, table-mounted cutting board to be stored in an unsanitary manner wedged between the upright freezer, equipment storage rack, and resting directly on the soiled caster of the storage rack as well as numerous food and non-food items stored directly on the ground throughout the facility. Discontinue storing food contact equipment in unsanitary ways. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility.

*NOTE: This is a chronically repeated violation.

2) Observed the frozen dessert scoop stored with the handle in contact with the food. Ensure scoops are stored either inside the food containers in a manner where the handle is not in contact with the food or in a separate sanitary container. Clean scoops regularly.

3) Observed several knives used with potentially hazardous foods stored wedged under the panini grill at the prep line with visible food contamination on the prep table surface and on the bottom rim of the panini grill. Discontinue storing utensils in unapproved, unsanitary manners. Maintain all equipment clean and free from accumulation. PIC advised the knives are cleaned approximately every 5 hours. Utensils used with potentially hazardous foods shall be held in water measuring greater than 135°F, a dipper well with constant moving water, or exchanged with clean utensils at least once every 4 hours.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments:

Observed the facility to not have a probe thermometer for verifying internal food temperatures. Ensure probe thermometers are maintained on site and staff are trained on verifying internal food temperatures.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility as well as lining the underside of cutting boards. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine or 200 ppm quaternary ammonium) between uses, or provide a clean cloth for each use. Do not line with any materials which are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material that is easily cleanable.

*NOTE: This is a repeat violation.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments:

NOTE: Observed the food preparation sink faucet to leak. Make the necessary repairs in an approved manner to eliminate and prevent leaks.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

0

Inspector Comments:

NOTE: Observed the toilet tissue in the restroom to be stored on top of the wall-mounted dispenser. Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

Observed numerous employee items (i.e. phones, vitamins, beverages, fake potted plants, etc.) stored on shelving above food preparation and on a prep table as well as a soiled employee apron stored hanging on the side of the dry storage shelving, in contact with packaged foods and food containers. Discontinue storing personal food/belongings mixed with facility food/equipment. Only store in a designated employee area away from facility food and equipment preparation, washing, or storage areas.

*NOTE: This is a chronically repeated 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)

48. LAST INSPECTION REPORT AVAILABLE

POINTS

0

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

POINTS

1

Inspector Comments:

Valid Food Handler Certificates were not available for review during this inspection. 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 chronically repeated 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)

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments:

Observed not in compliance with Industry Guidance. Education provided.
- employee wearing facial covering improperly with nose exposed

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). 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. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@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

Christina Bohannon
Person in Charge
05/04/2021

Jillian Van Stockum
Environmental Health Specialist
05/04/2021

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

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

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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
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
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