



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Arco AM/PM #83553</b>				DATE 6/17/2021	TIME IN 11:35 AM	TIME OUT 1:00 PM
ADDRESS 29012 Newport Rd, Menifee, CA 92584				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Menifee Auto Care Inc				EMAIL richard_fitzsims@yahoo.com		Major Violations 2
PERMIT # PR0067740	EXPIRATION DATE 06/30/2022	SERVICE Routine inspection	REINSPECTION DATE 6/24/2021	FACILITY PHONE # (951)679-0099	PE 2621	DISTRICT 0045
					INSPECTOR NAME Michael Jaime	Points Deducted 14

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 86**

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
<input checked="" type="radio"/>	N/A	1. Food safety certification Krystin Fitzsimons/ 2.23.22/ Prometric			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	<input checked="" type="radio"/>	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	<input checked="" type="radio"/>
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	N/A		4	2
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>		4	2
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A		4	2
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A		4	2
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A		4	2
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	N/A			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	N/A	<input checked="" type="radio"/>	<input checked="" type="radio"/>	2
		14. Food contact surfaces: clean and sanitized 200 ppm quat / <100F			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>			2
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>		<input checked="" type="radio"/>			2
CONSUMER ADVISORY					
<input checked="" type="radio"/>		<input checked="" type="radio"/>			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/>		<input checked="" type="radio"/>		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available Water Temperature °F		<input checked="" type="radio"/>	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	<input checked="" type="radio"/>
<input checked="" type="radio"/>	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	<input checked="" type="radio"/>
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	<input checked="" type="radio"/>

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	
54. Voluntary condemnation	
55. Impound	



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**5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY**

**POINTS**  
**2**

**Inspector Comments:** Employees are to properly wash hands when gloves are changed.

Observed an employee donning gloves and preparing food (i.e. cookies) without washing their hands. Facility currently does not have hot water. Ensure employees wash their hands in an approved manner prior to donning gloves.

Corrective action: All open food prep was discontinued due to inability to properly wash hands.

**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:**

Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces.

Facility currently does not have hot water. Observed washed dishes at the 3-compartment sink. Wash water measured below 100F . After water heater is repaired ensure all previously washed dishes are rewashed with a minimum of 100F warm water.

**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)

**21. HOT AND COLD WATER AVAILABLE**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:** Provide hot water at a minimum of 120°F.

Water temperature measured at 65F throughout the facility. The water heater was inoperable at the time of the inspection.

Corrective action: Repair/replace the water heater in an approved manner. If the water heater is replaced ensure the specifications are reviewed by a member of this department prior to installation. Ensure unit is capable of providing a minimum of 120F hot water throughout the facility.

FOOD PREP- Discontinue all open food prep. Facility is not approved for open food preparation due to lack of hot water. All sales of open food were discontinued at the time of the inspection. Facility is approved for prepackaged foods ONLY. Facility shall not prepackage foods on site.

A re-inspection has been scheduled for 6.24.21 to ensure compliance.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**POINTS**  
**2**

**Inspector Comments:**

Observed a few flies throughout the facility. Remove flies from the facility, in an approved manner. Clean and sanitize any surfaces that is cross contaminated, or discard any food that is cross contaminated.

**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)



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

POINTS

1

**Inspector Comments:** All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Clean and maintain the following:

- The soda fountain machine in the customer service area
- The counter tops and inside cabinets in the customer service area

**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)

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

POINTS

1

**Inspector Comments:** All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

Observed an employee beverage stored next to the utensils and sanitizer bucket near the hot holding unit in the back of th facility.

**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)

**56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES**

POINTS

0

**Inspector Comments:** Observed in compliance with Industry Guidance.



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**Overall Inspection Comments**

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (86= B). A reinspection will be conducted to verify all items listed have been corrected in 1 week (5.21.21). "A" card removed. "B" card posted; and must remain posted until removed by someone from this department. Removal of the "B" card will result in a citation of \$100. If violations are corrected before this date you may contact a member of this department at (951)461-0248 to schedule a re-inspection.

FACILITY DOES NOT HAVE HOT WATER- Discontinue all open food prep immediately. Facility is only approved for prepackaged foods.

**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**

Signature not captured due to  
COVID 19 pandemic.

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Kevin Baderstadt  
Person in Charge  
06/17/2021

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Michael Jaime  
Environmental Health Specialist  
06/17/2021

## 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."

### 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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

### FOOD ALLERGENS

## THE MAJOR 8

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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