



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Pins n' Pockets Entertainment				DATE 6/19/2019	TIME IN 10:30 AM	TIME OUT 2:00 PM
ADDRESS 32250 Mission Trail, Lake Elsinore, CA 92530				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Inland Pacific Entertainment				EMAIL Not Specified		Major Violations 1
PERMIT # PR0065052	EXPIRATION DATE 07/31/2019	SERVICE Routine inspection	REINSPECTION DATE 6/20/2019	FACILITY PHONE # Not Captured	PE 3622	DISTRICT 0044
				INSPECTOR NAME Philip Sinclair	Points Deducted 17	

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 83

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			2
1. Food safety certification Carlos Villegas/ServSafe/ 11-5-2022				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/>			4	
2. Communicable disease; reporting, restrictions and exclusions				
In	<input type="radio"/>			2
3. No persistent discharge from eyes, nose, and mouth				
In	<input type="radio"/>			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/>	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				
<input checked="" type="radio"/>	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	<input type="radio"/>	4	2
8. Time as a public health control; procedures and records				
In	<input type="radio"/>	N/A	4	2
9. Proper cooling methods				
In	<input type="radio"/>	N/A	4	2
10. Proper cooking time and temperature				
In	<input type="radio"/>	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	<input type="radio"/>	N/A		2
12. Returned and re-service of food				
<input checked="" type="radio"/>			4	2
13. Food: unadulterated, no spoilage, no contamination				
<input checked="" type="radio"/>	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized QA 200ppm; Cl 50ppm Cl / Employee verified knowledge				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/>			4	2
15. Food obtained from approved sources				
In	N/O	<input type="radio"/>		2
16. Compliance with shell stock tags, condition, display				
In	N/O	<input type="radio"/>		2
17. Compliance with Gulf Oyster regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In	<input type="radio"/>			2
18. Compliance with variance, specialized process, and HACCP plan				
CONSUMER ADVISORY				
In	<input type="radio"/>			1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	<input type="radio"/>		4	2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
<input checked="" type="radio"/>			4	2
21. Hot and cold water available Water Temperature 125.9F at 3-compartment sink faucet*F				
LIQUID WASTE DISPOSAL				
In		<input checked="" type="radio"/>	4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In		<input checked="" type="radio"/>	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	
49. Food Handler certifications available, current, and complete	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	1
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Observed the water pressure for the hot water at the bar hand sink inadequate and the the handle to the hot water side hitting the spout. Observed the maximum hot water temperature available at 95F. Repair/replace faucet to increase water pressure to allow for proper hand washing.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS
2

Inspector Comments: Observed a large bus tub on the ground below the dish machine collecting waster water from the machine due to a leak below the unit. The bus tub was filled to the brim and leak substantially covering the floor near the dish machine. Facility informed that the unit cannot be used until repaired. Maintenance began repairs on the unit once informed and was repaired by end of inspection. Observed chlorine concentration of 50ppm Cl by end of inspection. Ensure that all wastewater is properly disposed of to an approved sanitary sewer.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: This is a MAJOR violation. Observed multiple dead and live cockroaches of all life stages in crevices of milk crate and bottom interior floor of inoperable unit where equipment/utensils are stored. Observed this to be the only area affected. Instructed manager to thoroughly clean and sanitize all food contact surfaces and any utensils or equipment exposed to contamination in the kitchen. Ensure all floors and walls are cleaned/sanitized and all roach evidence removed. Facility took immediate action to begin alleviating the problem. All utensils/equipment inside the unit were removed, taken to ware washing area and cleaned/sanitized. Vermin inside unit eliminated at time of inspection and area was cleaned/sanitized to remove all evidence.

Contact pest control service to eliminate vermin in approved manner. Manager contacted pest control company at time of inspection for them to come out immediately. Pest control services shall include an exclusion survey to eliminate vermin entry and harborage. Manager stated that pest control is performed on a weekly basis. Provide invoices for previous pest control services for review to psinclair@rivco.org. Ensure that focus is added to the inoperable cooler.

A re-inspection is set for 24 hours (06/20/2019) to verify that the pest control service has been performed, affected area has been thoroughly cleaned/sanitized and all evidence has been removed.

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)

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

POINTS
0

Inspector Comments: NOTE: Observed an unapproved 1 gallon bottle of ant spray and fly strips in the dry storage area. Remove unapproved pest control from the facility. Ensure that only approved pest control measures are used at all times.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments:

- Observed several containers of food inside the walk in cooler uncovered. Provide approved covers to containers of food as to be protected from contamination.
- Discontinue using a condiment container as a scoop inside bulk container of cinnamon. Provide approved scoop with a handle and maintain up/away from product as to be protected from contamination.
- Observed a bulk container of sugar uncovered near the slicer prep table area. Provide approved covers as to be protected from contamination.
- Observed several boxes of food on the floor inside the walk in freezer. Provide approved shelving and maintain all food at least 6" above the floor at all times.

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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments:

- Observed milk crates used as utensil storage and as shelving units inside the walk in cooler. Discontinue this practice and provide approved smooth/easily commercial grade storage bins/shelving units.
- Observed linens used as stabilizers under the cutting board to the main prep table. Provide approved liners under cutting boards.
- Observed 2 knives on magnetic knife block with chipped blade tip or bent cutting surfaces. Replace damaged utensils as to be smooth and easily cleanable.
- Observed the caulking behind the hand sink across from the 3-compartment sink deteriorating. Replace with approved sealant.
- Observed the caulking at the splash guard between the preparation and 3-compartment sink discolored. Replace with approved sealant.
- Observed the electrical cover panel over the light switches next to the hand sink cracked/damaged. Replace electrical cover panel.
- Observed the caulking behind the automatic dishwasher moldy and discolored. Replace with approved sealant.

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

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

POINTS
1

Inspector Comments: Clean and maintain the following:

- Interior shelves of reach in coolers
- Dish sprayer nozzle at automatic dishwasher
- Drain lines under 3-compartment sink to remove build up
- Table mounted can opener blade
- Ice deflector inside ice maker
- Ice chute and soda ports to soda fountain
- Door gaskets and behind handles to reach in units
- Slide track to bar glass cooler
- Interior of bar coolers to remove accumulation

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS
1

Inspector Comments: Observed scoop handles submerged inside bulk containers of sugar, salt and seasoning near prep table with slicer. Maintain scoop handles up and away from product at all times as to be protected from contamination.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: Observed wiping cloths sitting on the cutting board to the main prep table across from the cook line and near ware washing area. Maintain wiping cloths in clean water with sanitizer (Quaternary Ammonia 200ppm) and change out at least every 4 hours or discard after each single use.

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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS
1

Inspector Comments:

- Observed the mop stored in bucket with small amount of stagnant water. Promptly empty the mop bucket when not in use and store mop off the ground in approved wall mounted mop hanger with the mop head down to promote rapid drying.
- Observed personal lunch items and drinks stored inside coolers with product for facility. Maintain personal items in designated place away from product used for the facility at all times.

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)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean. Clean and maintain the following areas:

- Floor below cook line equipment to remove grease build up
- Wall/FRP behind the prep table with slicer on top
- Floor inside the walk in freezer to remove accumulation
- Wall/FRP behind the automatic dishwasher
- Exterior of the hood to remove grease deposits at cook line
- Vent covers above the main kitchen area to dust build up

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed a total of 13 expired food handler cards at time of inspection. Ensure all employees who handle food, equipment, utensils have a valid Riverside County food handler card. Visit www.rivcoeh.org for more information.

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)

51. PLANS APPROVED / SUBMITTED

POINTS

0

Inspector Comments: Prior to building or remodeling a food facility, plans shall be submitted and approved. Discussed with management about the removal of the inoperable cooler where vermin observed. Due to the scope of work this endeavor entails, plans would need to be submitted to this Department prior to beginning any construction.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval prior to the commencement of work. (114380)



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Overall Inspection Comments

This is a joint inspection conducted by B. Lopez and P. Sinclair.

At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (B = 83). A card removed, B card posted. Removal or relocation can only be done by a member of this Department and can result in further legal action (ie. citation). This is the 2nd downgrade in a 24 month period for the facility. An administrative hearing will be held at 03:30 PM on Tuesday, June 25th, 2019 at the Department of Environmental Health located at 30135 Technology Dr. Suite 250, Murrieta, CA 92563. Administrative hearing must be held and all violations listed on this report must be corrected in order to be re-scored. Contact Philip Sinclair for any questions at (951) 461-0284.

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

Bill Boudreau
Person in Charge
06/19/2019

Philip Sinclair
Environmental Health Specialist
06/19/2019

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

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!

FOOD ALLERGENS

THE MAJOR 8

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	CORONA 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 Fax 951-358-5017
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