



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Coldstone Creamery					DATE 4/3/2018		TIME IN 1:00 PM		TIME OUT 1:45 PM	
LOCATION 40688 Winchester Rd STE B, Temecula, CA 92591					Facility Description Not Applicable					
PERMIT HOLDER					E-MAIL coldstonetemecula@gmail.com				Major Violations 0	
PERMIT # PR0072960	EXPIRATION DATE: 04/30/2018	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)719-3151	PE 2620	DISTRICT 0042	INSPECTOR NAME Bonnesa Lopez		Points Deducted 5	

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 95

● 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/O	1. Food safety certification				2
		Ahsan Qazi; ServSafe; 4-7-2022				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
● In		2. Communicable disease; reporting, restrictions & exclusions			4	2
● In	N/O	3. No discharge from eyes, nose, and mouth				2
● In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
● In	N/O	5. Hands clean and properly washed; gloves used properly			4	2
● In		6. Adequate handwashing facilities supplied & accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
● In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures & records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
● In	N/O	N/A	12. Returned and reserve of food			2
● In		13. Food: unadulterated, no spoilage, no contamination			4	2
● In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
		200 ppm - quat. ammonia /				

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, display			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
		>120F				
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 storage	2
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. 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 repair	2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 cards available; current, valid	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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23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

Inspector Comments: Each food facility shall be kept free of vermin.

Observed 2 dying roaches interior of cabinet. Pest control service was obtained last week. Operator is currently not using any of the cabinets to store food-related items. Operator stated that pest control will be servicing facility on 4-6-2018. Fax or scan a copy of invoice report to this department. Continue to monitor front room for roach activity and take necessary corrective action (i.e. sanitize affected areas).

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

- Repair or replace cake reach-in freezer rusted racks.
- Store food-related items such as cups in sleeves at least 6 inches above the floor.
- Discontinue using milk crates to store food-related items as it is not considered smooth and easily cleanable.

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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair.

Observed loose floor and cove base tiles below dipper well. Make necessary repairs to eliminate gaps and potential living areas for vermin.

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: Note: All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work.

Observed 3 employees with non-Riverside County food handler cards. Ensure all employees obtain Riverside County Food Handler card.



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Overall Inspection Comments

Reinspection conducted due to downgrade on 3-28-2018 and facility received an 83 = B. All violations corrected except listed above. B card removed. A card posted.

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

Ahsan Qazi
Person in Charge
04/03/2018

Bonnesa Lopez
Environmental Health Specialist
04/03/2018