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.

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### Employees Health and Hygienic Practices

- Communication disease, reporting, restrictions and exclusions (4)
- No persistent discharge from eyes, nose, and mouth (2)
- Proper eating, drinking, or tobacco use (2)

### Prevention of Contamination by Hands

- Hands clean and properly washed; gloves used properly (4)
- Adequate hand washing facilities supplied and accessible (2)

### Time and Temperature Relationships

- Proper hot and cold holding temperatures (2)

### Protection from Contamination

- Returned and re-service of food (2)
- Food: unadulterated, no spoilage, no contamination (2)
- Food contact surfaces: clean and sanitized (2)

### Supervision / Personal Cleanliness

- Person in-charge present and performs duties, demonstration of knowledge (2)

### General Food Safety Requirements

- Proper thawing methods, frozen food storage (1)
- Food separated and protected from contamination (2)
- Washing fruits and vegetables (1)
- Toxic substances properly identified, stored, used (1)

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### Food from Approved Sources

- Food obtained from approved sources (4)
- Compliance with shell stock tags, condition, display (2)
- Compliance with Gulf Oyster regulations (2)

### Conformance with Approved Procedures

- Compliance with variance, specialized process, and HACCP plan (2)

### Consumer Advisory

- Written disclosure and reminder statements provided for raw or undercooked foods (1)

### School and Healthcare Prohibited Foods

- Licensed health care facilities / public and private schools; prohibited foods not offered (4)

### Water / Hot Water

- Hot and cold water available (2)
- Water Temperature measured at the 3 compartment sink 127°F

### Liquid Waste Disposal

- Sewage and wastewater properly disposed (4)

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### Permanent Food Facilities

- Floors, walls, ceilings: good repair / fully enclosed (1)
- Floors, walls, and ceilings: clean (1)
- No unapproved private homes / living or sleeping quarters (1)

### Signs / Requirements

- Last inspection report available (1)
- Food Handler certifications available, current, and complete (1)
- Grade card and signs posted, visible (1)

### Compliance and Enforcement

- Plans approved / submitted (1)
- Permit available / current (1)
- Permit suspended / revoked (1)
- Voluntary condemnation (1)
- Impound (1)

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### Scores

- Food Safety Certification: N/A
- Compliance with procedures: N/A
- Overall Score: 84
1. FOOD SAFETY CERTIFICATION

Inspector Comments: At the time of inspection, the person in charge was unable to provide a valid food manager certificate. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Note: This is a repeat violation. Continued noncompliance may result in further enforcement actions (i.e. citations and/or administrative hearing).

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

Inspector Comments: Observed the person in charge wash their hands in cold (81°F) water. Discontinue this practice and wash hands with warm (100°F) soapy water for at least 10 seconds.

Corrective Action: Education was provided. The person in charge washed their hands with warm (100°F) water.

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

Inspector Comments:

> Measured raw shelled eggs at 60°F being held without a form of temperature control. Per the person in charge, they were removed from temperature control ten minutes prior. Ensure that raw shelled eggs are maintained at 45°F or below.

Corrective Action: The eggs were relocated to the walk in cooler to return to 45°F or below.

> Measured the top layer of beans in the steam table at 113°F. Per the person in charge, the food had been placed in the hot holding unit after being reheated to 165°F approximately three hours prior. Ensure to maintain hot potentially hazardous foods at 135°F or above.

> Measured the portioned salsas in the glass door cooler to be 55°F. Per the person in charge, the salsas were portioned and placed in the cooler the previous day. Ensure cold potentially hazardous foods are held at 41°F or below.

Corrective Action: The salsas were discarded by the person in charge.

> Measured the sour cream in the squeeze bottles in the cold top unit at 60°F. Per the person in charge, the sour cream was placed in the cooler two hours prior. Ensure cold potentially hazardous foods are held at 41°F or below.

Corrective Action: The sour cream bottles were placed in the reach in portion of the cold top unit to return to 41°F or below.

Note: This is a repeat violation. Continued noncompliance may result in further enforcement actions (i.e. citations and/or administrative hearing).

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

21. HOT AND COLD WATER AVAILABLE

Inspector Comments: Measured the hot water at the three compartment sink at 86°F. Adjust the hot water to reach a minimum of 120°F.

Corrective Action: The water heater was turned on by the person in charge.

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

**Inspector Comments:** Observed flies throughout the facility. Eliminate the flies using approved means.

**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

**Inspector Comments:**
- Observed the back door of the facility to be in disrepair causing gaps around the back delivery door. Repair the door so that it properly closes and seals the gaps.
- Observed the drive through window unable to self close. Repair the window so that it can self close.
- Observed the front door unable to fully close. Repair the door so that it can properly close.

**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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**Inspector Comments:** Observed the glass door cooler closest to the drive through window to be in disrepair and holding foods at 55F. Repair the unit so that it can hold foods at 41F or below. Immediately discontinue storing potentially hazardous foods in the cooler until it has been repaired and verified to be holding foods at 41F or below.

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

**Overall Inspection Comments**

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (84 = B). A reinspection has been set for one week (10/05/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. “B” card posted, do not move, remove or block placards to avoid penalty. “A” card removed. “B” card must remain posted until removed by an employee of this Department. If you have any questions contact J. Gonzalez at (951) 766-2824.

**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**

Rumzy Fakhouri  
Person in Charge  
09/28/2022

Jordan Gonzalez  
Environmental Health Specialist  
09/28/2022
**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.”

**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 20°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:
   - 100 ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution.
   - 200 ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution.
   - 25 ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution.
5. **AIR DRY** all items on the drain board.

**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.

**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 140°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 temperatures.

**PROPER FOOD THAWING METHODS**

1. Under refrigeration
2. In a microwave oven on “defrost”
3. Submerges under cold running water in an approved preparation sink for no longer than 2 hours
4. At part of the cooking process

**INTERNAL COOKING TEMPERATURES**

Use a probe thermometer to take internal cooking temperatures

- **Fruit and Vegetables**
- **Eggs**
- **Single Piece Meat**
- **Ground Meat and Sausage**
- **Poultry and Stuffed Meat**
- **Reheated Foods**

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<td>155°F</td>
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<td>165°F</td>
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Food temperature cannot be felt - use your probe thermometer!

**FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE**

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<tr>
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<td>Murrieta, CA 92563</td>
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<td>Riverside, CA 92503</td>
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<tr>
<td>Phone 760-921-5090</td>
<td>Phone 951-273-9140</td>
<td>Phone 951-766-2824</td>
<td>Phone 760-663-8287</td>
<td>Phone 951-461-0284</td>
<td>Phone 760-320-1048</td>
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<td>Fax 760-921-5085</td>
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