



**County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH**

www.rivcoeh.org

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

FACILITY NAME Riverside Girls Softball Assoc						DATE 10/2/2018	TIME IN 11:00 AM	TIME OUT 12:00 PM
LOCATION 5215 La Sierra Ave, Riverside, CA 92503						Facility Description Not Applicable		
PERMIT HOLDER						E-MAIL riversidegirlssoftball@yahoo.c		Major Violation 0
PERMIT # PR0036219	EXPIRATION DATE 07/31/2017	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)687-777	PE 1661	DISTRICT 0003	INSPECTOR NAME Randell George	Points 18

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.

B
SCORE 82

○ 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
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions & ex		4	2
In	N/C	3. No discharge from eyes, nose, and mouth			2
In	N/C	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/C	5. Hands clean and properly washed; gloves used pro		4	2
In		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/C	N/A		4	2
In	N/C	N/A			2
In	N/C	N/A			2
In	N/C	N/A			2
In	N/C	N/A			2
PROTECTION FROM CONTAMINATION					
In	N/C	N/A			2
In		13. Food: unadulterated, no spoilage, no contaminatio		4	2
In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	2
In	N/O	N/A			1
In	N/O	N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			1
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A			2
WATER / HOT WATER					
In				4	2
		123 F			
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				4	2
In					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 storag	2
28. Food separated and protected from contamina	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	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 repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	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, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	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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1. FOOD SAFETY CERTIFICATION

POINTS
2

Inspector Comments: 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.

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS
2

Inspector Comments: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
2

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, and sanitized. Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 seconds.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS
2

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

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS
1

Inspector Comments: Exterior doors shall be self-closing and without gaps or openings to prevent vermin entry. Exterior doors shall not be propped open. Air curtain shall turn on when door is open and turn off when door closes. Sales window requires screen with small opening. Air curtain shall turn on when door is open and turn off when door closes.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair. Remove unapproved Fryers. All other appliances are required to be NSF approved. Remove all unauthorized equipment,; microwaves, grill, pizza oven. Consult Environmental Health Department 951-358-5172.

35. WAREWASHNG: INSTALLED, MAINTAINED, PROPER USE, TEST MATERIALS

POINTS
1

Inspector Comments: Testing equipment and materials shall be provided to measure the applicable sanitization method.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS
2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Reach in cooler requires inside cleaning.

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS
1

Inspector Comments: Pressurized cylinders must be securely fastened to a rigid structure.



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS
1

Inspector Comments: Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. Light missing in kitchen.

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. Walls missing nonabsorbent wall cover.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS
1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean. Grease on ceilings walls and floor. Clean facility.

Overall Inspection Comments

Facility Permit has not been renewed and is closed with a "B" rating.

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 section containing a signature and two sets of names/positions: Parks Dept Person in Charge (10/02/2018) and Randell George Environmental Health Specialist (10/02/2018)