



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME VALLEY-WIDE RECREATION						DATE 5/24/2018		TIME IN 9:00 AM		TIME OUT 9:45 AM	
LOCATION 43935 ACACIA AVE, Hemet, CA 92544						Facility Description Not Applicable					
PERMIT HOLDER Valley Wide Recreation						E-MAIL Not Specified				Major Violations 1	
PERMIT # PR0005718	EXPIRATION DATE: 07/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (909)654-1505	PE 2661	DISTRICT 0011	INSPECTOR NAME Marcie Craighead		Points Deducted 10		

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 90

● 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
Food facilities that prepare, handle or serve						
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

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
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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FACILITY NAME

VALLEY-WIDE RECREATION

DATE

5/24/2018

PR #

PR0005718

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.

Provide food manager certification for at least one person at the facility within 30 days. Information bulletin provided.

21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Facility hot water shall be at least at 120°F.

Observed water temperature at kitchen sinks fluctuating, and then stabilizing at 88F. Provide hot water at a minimum temperature of 120F at all times. Water at handsinks, 3-compartment sink, and preparation sink must be available at least 100F.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

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

Observed a couple of droppings on shelving in adjacent storage room. Properly clean and sanitize affected areas. Facility had monthly pest control service. Eliminate gap at doors to exterior near kitchen, and eliminate any other areas where vermin may enter. Obtain any additional pest control service as needed so that facility is vermin free. Information bulletin provided.

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination.

Clean interior of ice machine.

Discontinue storage of ice scoop on top of ice machine. Store scoop on an easily cleanable surface.

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

POINTS

0

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

Provide test strips for bleach sanitizer. Ensure sanitizer for food contact surfaces is prepared at 100 ppm chlorine bleach.

52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments: A food facility shall obtain and post a valid permit in a conspicuous location.

Post current permit.



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Overall Inspection Comments

Facility has voluntarily closed kitchen and all food open food activities due to no hot water in kitchen. Correct violation immediately. Contact Marcie when corrected at mcraighead@rivco.org or call 951-766-2824. Approval is required from this Department prior to reopening.

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

Keri
Person in Charge
05/24/2018

Marcie Craighead
Environmental Health Specialist
05/24/2018