



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Temecula Halal Market						DATE 9/19/2018		TIME IN 3:15 PM		TIME OUT 5:15 PM	
LOCATION 27371 Jefferson Ave, Temecula, CA 92590						Facility Description Not Applicable					
PERMIT HOLDER Mohammad Mousakheel						E-MAIL mmakbar5@gmail.com				Major Violation 2	
PERMIT # PR0070026	EXPIRATION DATE 07/31/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)296-129	PE 2611	DISTRICT 0046	INSPECTOR NAME Michael Jaime		Points 14		

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 86

○ 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/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 pro	+		4	2
In		6. Adequate handwashing facilities supplied & accessi				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 & record			2
In	N/O	N/A	9. Proper cooling methods			2
In	N/O	N/A	10. Proper cooking time & temperatures			2
In	N/O	N/A	11. Proper reheating procedures for hot holding			2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In		13. Food: unadulterated, no spoilage, no contaminatio			4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized			2
200 ppm quat ammonium / 136F						

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, displa			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
134F						
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 storag	2
28. Food separated and protected from contamin	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	1
52. Permit available and current	
53. Permit suspended / revoked	



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1. FOOD SAFETY CERTIFICATION

POINTS

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Inspector Comments: NOTE

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.

Operator is currently signed up for an approved site on 10/20/18.

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Employees are to properly wash hands when gloves are changed. Gloves are to be changed when contaminated or damaged.

Observed an employee pick up food on the floor, without changing gloves and proceed to prep raw chicken. Operator stated that gloves were changed in between picking up the food on the floor. Informed operator to wash hands in between glove changes, and directed to immediately wash hands in an approved manner.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

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

Observed numerous live cockroaches at various life cycles in the following locations:

- Under the 3-compartment sink
- In and on the FRP panel at the 3-compartment sink
- On the middle of the floor in front of the 3-compartment sink
- Under the mixer across from the 3-compartment sink
- Around the water heater

Observed dead cockroaches in the following areas:

- Under and around the 3-compartment sink
- Around the water heater
- On shelf on the left side of a prep table

Remove all evidence of cockroach infestation, clean and sanitize all affected areas, and seal all cracks, crevices, and or harborage points throughout the facility. Provide a receipt of approved pest control (facility has pest control dated 9/18/18).

FACILITY VOLUNTARILY CLOSED

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.

- Seal all cracks in FRP panel around the 3-compartment sink
- Seal all holes in ceiling panel above the water heater

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.

- Observed raw shell eggs to be stored on the middle rack above covered ready to eat food in the walk-in cooler Relocate eggs to the bottom shelf or away from ready to eat food, and or foods with different cooking temperatures to prevent cross contamination.
- Observed a covered container of raw chicken stored next to water bottles in the walk-in cooler. Relocate raw chicken away from beverages to prevent cross contamination. Store on a separate or on bottom shelf in walk-in cooler/



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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.

Remove accumulation of food, debris, grease and or grime from the following:

- The filters in both hoods around the cooks line
- The casters of the rolling upright cart next to the prep table in the main kitchen area (rack used to hold dough and or bread)
- The inside compartment of the meat slicer
- The prep table next to the oven

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean.

Clean and maintain the following areas:

- Under the 3-compartment sink
- Around the water heater
- Under all prep tables
- Around cooks line

Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (86 = B). A reinspection will be set for one week 9.26.18. Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact this department at 951-461-0284. FACILITY VOLUNTARILY CLOSED

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

Mohammad Mousakheel

Person in Charge

09/19/2018

Michael Jaime

Environmental Health Specialist

09/19/2018