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## County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

#### www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Arco Am/Pm #5419						DATE 10/12/2022	TIME IN 12:25 PM				
						CILITY DESCRIPTION  for Applicable					
PERMIT HOLDER						EMAIL					
Shaath & Oudeh, Inc						Not Specifie	Not Specified Major Violations			1	
PERMIT#	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0039014	09/30/2023	Routine inspection	Next Routine	Not Captured	2611	0033	Dana Covos		Points De	ducted	15

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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SCORE 8

OUT = Out of compliance

N/O = Not observed n = In compliance COS = Corrected on-site DEMONSTRATION OF KNOWLEDGE COS MAJ OUT 1. Food safety certification **EMPLOYEE HEALTH AND HYGIENIC PRACTICES** 2. Communicable disease; reporting, restrictions and exclusions N/O 3. No persistent discharge from eyes, nose, and mouth 2 N/O 4. Proper eating, tasting, drinking or tobacco use 2 PREVENTING CONTAMINATION BY HANDS (In) 4 2 N/O 5. Hands clean and properly washed; gloves used properly ln 6. Adequate handwashing facilities supplied and accessible 2 TIME AND TEMPERATURE RELATIONSHIPS 7. Proper hot and cold holding temperatures N/O N/A 4 (2 4 N/O (N/A) 8. Time as a public health control; procedures and records 2 4 ln N/O (N/A) 9. Proper cooling methods 2

PROTECTION FROM CONTAMINATION

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
ln		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan			
			CONSUMER ADVISORY			
In		N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(h)			21. Hot and cold water available		4	2
			Water Temperature 122.1°F			
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
(h)			23. No rodents, insects, birds, or animals		4	2
(h)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demostration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	0
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. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1
	1 1

10. Proper cooking time and temperature

12. Returned and re-service of food

0ppm Quaternary Ammonia / 73.6

11. Proper reheating procedures for hot holding

14. Food contact surfaces: clean and sanitized

13. Food: unadulterated, no spoilage, no contamination

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	0
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	1
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: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, 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 certifications available, current, and complete	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	

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FACILITY NAME	DATE	PERMIT #
Arco Am/Pm #5419	10/12/2022	PR0039014

#### 1. FOOD SAFETY CERTIFICATION

POINTS

**Inspector Comments:** Observed the food manager's certificate missing. Submit registration of class/exam within 1 week to DCovos@rivco.org or fax, Attention Dana: 760-863-8303.

Once obtained, provide and post an approved and original document of food managers' certificate within 60 days and maintain at least one valid food manager certification on-site.

**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)

#### 7. PROPER HOT & COLD HOLDING TEMPERATURES

**POINTS** 

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**Inspector Comments:** Measured numerous potentially hazardous foods out of temperature between 50.6F-47.7F. All items were stocked in the quick grab display case near the front counter. Per the person in charge, the items were stocked on Tuesday this week. Items included approximately 40 sandwiches, rice pudding, greek yogurts, carnitas family meals, rice family meals, cheese and meat snack packs, flan desserts.

The person in charge removed all items from sale and will voluntarily discard them after quantities are counted. Repair or adjust the unit so that it can maintain potentially hazardous foods at 41F or below. Ensure that it is repaired prior to restocking with more food.

**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)

#### 14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

**POINTS** 

Inspector Comments: \*\*REPEAT VIOLATION\*\*

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Measured the wash water to be 73.6F and the sanitizer solution measured 0ppm. There was active washing taking place The employee was directed to re-make the wash water at a minimum of 100F so proper warewashing could take place and re-make the sanitizer solution. This facility using quaternary ammonia, so a minimum of 200ppm is needed.

Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces. A minimum of 200ppm Quaternary Ammonia is need for sanitizing.

This violation was observed at a previous routine inspection. Ensure all employees are educated with information for correct warewashing.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

#### 27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

**POINTS** 

**Inspector Comments:** Observed a box of frozen hot dogs inside the bottom of the hot holding display. Per the person in charge, they were thawing out because they were frozen. Discontinue thawing in this manner. Use only approved methods of thawing food products.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

#### 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**POINTS** 

Inspector Comments: \*\*REPEAT VIOLATIONS\*\*

Repair and maintain in good condition the following:

- The 3 compartment sink water runs if the sprayer valve is not turned on.
- Both the walk-in cooler and walk-in freezer doors are not self-closing and self-latching.
- Re-caulk the hand sink to the wall as the grout is missing.

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

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### 36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

Inspector Comments: Maintain all food contact surfaces clean:

- Clean the fan guards in both the walk-in cooler and freezer. They were observed covered in dust.
- Observed the ice shoots in the soda machine with biofilm and calcium buildup.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

#### 41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

**POINTS** 

Inspector Comments: Provide 1-inch air gap from end of all drain pipes to rim of floor sink under the 3 compartment sink.

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**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

#### 44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

Inspector Comments: Store all personal items in lockers or other approved designated area. Observed employee jackets hanging from the shelf next to the ice machine

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114279, 114281, 114282)

#### 46. FLOORS, WALLS, AND CEILINGS: CLEAN

**POINTS** 

**Inspector Comments:** General sweeping and moping needed for all floors in the back storage area. Observed the floors to be sticky and buildup behind the shelving units.



Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

#### 49. FOOD HANDLER CERTIFICATIONS AVAILABLE. CURRENT. COMPLETE





**Inspector Comments:** Observed one food handler card expired, one from an unapproved source and the person in charge stated they have not had a food handler card is 4 years. All employees on payroll must obtain a valid Riverside County food handler card immediately.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

#### **Overall Inspection Comments**

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (85=B). A reinspection will be set for one week (10/18/2022). 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 Dana Covos with any questions at 760-863-8287 or DCovos@rivco.org.

**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.

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Arco Am/Pm #5419	10/12/2022	PR0039014
Signature		

Digilatale

Signature not captured due to COVID 19 pandemic.

Rafael Zarade

Person in Charge

10/12/2022

Dana Covos

**Environmental Health Specialist** 

Dana Covos

10/12/2022

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#### REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

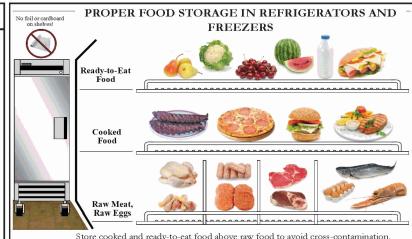
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath 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."



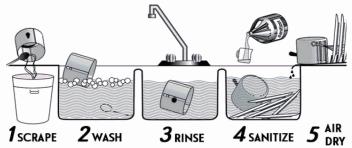
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

Keep all food covered to prevent contamination

### 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 100°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:
  - $\bullet$  100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
  - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
  - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
  - Water at a temperature of 171°F for a minimum of 30 seconds in solution

5. AIR DRY all items on the drain board.



#### PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly cooled.

#### TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°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 temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes

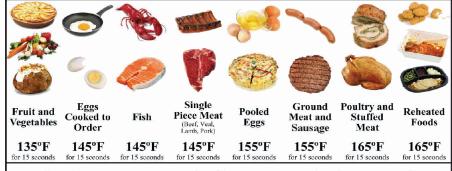
#### PROPER FOOD THAWING METHODS

- Under refrigeration
- In a microwave oven on "defrost"
  - Submerged under cold running water in an approved preparation sink for no longer than 2 hours
  - As part of the cooking process



#### INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



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

BLYTHE 260 N Broadw

260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085 CORONA 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319 HEMET 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874 INDIO 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303 MURRIETA 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245 PALM SPRINGS 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470 RIVERSIDE 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017

DES-31 (REV 10/18)