



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Stadium Pizza Jefferson						DATE 10/3/2018	TIME IN 2:15 PM	TIME OUT 4:00 PM
LOCATION 27314 Jefferson Ave #1, Temecula, CA 92590						Facility Description Not Applicable		
PERMIT HOLDER TC Pizza Corp						E-MAIL Not Specified		Major Violation 2
PERMIT # PR0055484	EXPIRATION DATE 04/30/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)296-240	PE 2621	DISTRICT 0046	INSPECTOR NAME Michael Jaime	Points 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.

B
SCORE 85

○ 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 Nicole Brunk/ ServSafe/ 12.3.20				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		+	○ 4	2
In	N/O	○ N/A			4	2
In	○ N/O	N/A			4	2
In	○ N/O	N/A			4	2
In	N/O	N/A			4	2
PROTECTION FROM CONTAMINATION						
○ In	N/O	N/A				2
○ In		13. Food: unadulterated, no spoilage, no contaminatio			4	2
○ In	N/O	N/A			4	2
- Automatic dish wash machine- 50 ppm chlorine / No						

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		21. Hot and cold water available 120F			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 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; designat	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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Table with 3 columns: FACILITY NAME (Stadium Pizza Jefferson), DATE (10/3/2018), PR# (PR0055484)

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 a employee wipe their nose while wearing gloves, proceed to change their gloves without hand washing, and then proceed to prep food. Education provided, and employee immediately directed to wash their hands.

7. PROPER HOT & COLD HOLDING TEMPERATURES CRITICAL

POINTS 4

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

The following foods measured at the following temperatures:

WALK-IN COOLER

- 4 packages of cooked pasta between 45F-47F
- 6 container of repacked raw sausage at 46F
- 2 containers of sliced tomatoes at 49F
- Feta Cheese at 46F
- Blue Cheese at 48F
- 4 containers Cheese at 46F-48F
- One container of Turkey meat 46F
- Diced chicken 47F
- 2 containers of sliced canadian bacon (ham) 48F

Ambient temperature of unit measured at 47.0 F. Operator was unaware of the time food had been held in unit. All food voluntarily discarded. All remaining non potentially hazardous food, and packaged cheese, cured meats measured at 45F, and where immediately relocated to another facility, and placed into an approved cooler. UNIT IMPOUNDED.

REACH-IN COOLER

- 1 container of canadian bacon (ham) 51F
- 1 container of sliced tomatoes 60F
- 1 container of graded cheese 56F
- 1 container of diced chicken 49F
- 1 container of meatballs (beef) 50F
- 1 container of chicken strips 46F
- 1 container of chicken wings 48F
- 1 container of mozzarella sticks 46.8F
- 1 container of open pastrami 45F
- 1 container of raw sausage 57F
- 1 container of sliced cheese 53F

Ambient temperature of unit measured at 49 F. Operator was unaware of the time food had been held in unit. All food voluntarily discarded. Unit IMPOUNDED.

FACILITY CLOSED

- Facility does not have operable units available to hold potentially hazardous food at approved temperatures. Facility is not capable of operating without approved cold holding units. All cold holding units shall measure at 41F or below. FACILITY CLOSED. Ensure units are repaired or replaced in an approved manner to maintain potentially hazardous food at 41F or below.



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

IMPOUND

- The walk-in cooler measured at 47.0 F.
- The reach-in cooler measured at 49.0F

Units tagged and IMPOUNDED. Repair or replace in an approved manner to ensure potentially hazardous food are maintained at 41F or below. A-reinspection has been scheduled for 10/10/18 to ensure compliance. Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

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

- The gaskets to the reach-in cooler
- The bottom portion of the flour prep table
- The FRP panel behind the pizza holding racks
- The pizza screens
- The piping of the 3-compartment sink

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS
1

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination.

Observed scoops stored with handle submerged in food in the food storage bins in the back dry storage area.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer.

- Observed linens stored on top of the prep coolers in the main kitchen prep area.

Store in approved sanitizer when not in use (i.e. 200 ppm quat, 100 ppm chlorine).

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:

- Under the reach-in coolers throughout the facility
- Under the 3-compartment sink
- All drains throughout the facility
- Under all prep tables throughout the facility



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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 10.7.18. 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 CLOSED - Facility does not have operable units available to hold potentially hazardous food at approved temperatures. Facility is not capable of operating without approved cold holding units. All cold holding units shall measure at 41F or below. FACILITY CLOSED. Ensure units are repaired or replaced in an approved manner to maintain potentially hazardous food at 41F or below. - Closed sign posted. Do not remove or operate until approved by a member of this department. Operating prior to approval may result in citation, office hearing, or other legal action. For further questions you may contact a member of this department at 951-461-0284.

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	
<hr/> Nicole Brunk Person in Charge 10/03/2018	<hr/> Michael Jaime Environmental Health Specialist 10/03/2018