



**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
 www.rivcoeh.org

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>General Old Golf Course</b>					DATE 11/7/2018	TIME IN 9:15 AM	TIME OUT 11:00 AM
ADDRESS 16700 VILLAGE WEST DR, Riverside, CA 92508					FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER General Old Golf Course					EMAIL generalddgolf@wildblue.net		<b>Major Violation</b> 1
PERMIT # PR0008769	EXPIRATION DATE 03/31/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)697-669	P.E.# 2621	DISTRICT 0006	INSPECTOR NAME Vyan Aziz
							<b>Points</b> 13

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

B  
**SCORE 87**

○ 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/A 1. Food safety certification Vicki Avila Baker/ SS/ 7-5-22			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions and e		4	
In	N/O			2
In	N/O			2
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
In	6. Adequate handwashing facilities supplied and acces			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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved sources		4	2
In	N/O	N/A		2
In	N/O	N/A		2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A			2
CONSUMER ADVISORY				
In	N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	N/A		4	2
WATER / HOT WATER				
In	21. Hot and cold water available Water Temperature 120°F		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	N/A			1

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

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

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclos	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, a	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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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

POINTS

2

**Inspector Comments:** Observed:

- automatic paper towel dispenser at the bar not functioning; repair in approved manner
- back hand sink, near the 3-compartment sink missing paper towels; provide paper towels in the dispenser at all times

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

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

POINTS

2

**Inspector Comments:** Observed:

- tongs stored at the clean utensils rack with dried noodles stuck in the tong handles; ensure all utensils are properly cleaned and sanitized prior to placing them on clean dish racks.

**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)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed rodent droppings in the following areas:

- dry storage area
- dry storage room
- under food preparation areas

Clean and sanitize all affected areas, all exposed utensils and equipment, shelving, floors, walls..etc. Food facility is closed at this time, including the bar areas. Call Vyan Aziz at 951-358-5172 for a re-inspection and for a re-opening of facility. Failure to comply will result in citation.

**Violation Description:** Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

**24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS**

POINTS

1

**Inspector Comments:** Observed:

- gap at the back door
- gaps at the double doors in the customer areas.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

**31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

POINTS

1

**Inspector Comments:** Observed boxes of food stored directly on the floor at the walk-in cooler, and walk-in freezer. Ensure all food is stored 6" above the ground at all times.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))



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

**POINTS**  
**1**

**Inspector Comments:** Clean the following:

- shelving at the cook-line
- fan guards at the walk-in cooler

**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)

**37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE**

**POINTS**  
**1**

**Inspector Comments:** Observed sanitizer bucket stored with 50-100ppm sanitizer. Ensure a minimum of 200ppm quaternary ammonia sanitizer is maintained in sanitizer buckets at all times.

**Violation Description:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

**46. FLOORS, WALLS, AND CEILING: CLEAN**

**POINTS**  
**1**

**Inspector Comments:** Clean:

- floors throughout kitchen
- floor sinks at the cook-line area and back preparation area

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

**Overall Inspection Comments**

Facility has failed to meet the minimum standards set forth by the California Health and Safety Code 86=B. Ensure all violations listed on this report are corrected. A re-inspection will be conducted in 1 week to be re-graded. Ensure all affected areas as discussed are properly cleaned and sanitized to be re-opened. Do not sell any foods until verified by an employee of this department. "B" card and "Facility Closure" signs have been posted. Do not remove the signs until verified by an employee of this department. Call Vyan Aziz at 951-358-5172 for any questions.

**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](http://www.rivcoeh.org).

**Signature**

Kiki  
Person in Charge  
11/07/2018

Vyan Aziz  
Environmental Health Specialist  
11/07/2018