

In = In compliance

N/O

N/O

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County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME AMERICAN LEGION POST 519					8/16/2023	TIME IN 10:40 AM		TIME OUT 1:30 PM			
				FACILITY DESCRIPTION Not Applicable							
PERMIT HOLDER					EMAIL						
OWEN COFFMAN AMERICAN LEGION #519					lawcard@dc	.rr.com		Major Vi	olations	0	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0003321	02/28/2024	Routine inspection	Next Routine	(619)325-6229	3621	0021	Emmily Phan		Points De	ducted	9

N/O = Not observed

2

2

COS MAJ OUT

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



SCORE 9

DEMONSTRATION OF KNOWLEDGE

1. Food safety certification
Servsafe Juan Gonzalez 1/9/27

5. Hands clean and properly washed; gloves used properly

6. Adequate handwashing facilities supplied and accessible

Servsafe Juan Gonzalez 1/9/27

EMPLOYEE HEALTH AND HYGIENIC PRACTICES

2. Communicable disease; reporting, restrictions and exclusions

4. No persistent discharge from eyes, nose, and mouth

2. Proper eating, tasting, drinking or tobacco use

PREVENTING CONTAMINATION BY HANDS

	TIME AND TEMPERATURE RELATIONSHIPS						
n	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2	
n	N/O	N/A	8. Time as a public health control; procedures and records		4	2	
n	N/O	N/A	9. Proper cooling methods		4	2	
<u></u>	N/O	N/A	10. Proper cooking time and temperature		4	2	
n	N/O	N/A	11. Proper reheating procedures for hot holding		4		
	PROTECTION FROM CONTAMINATION						
<u>)</u>	N/O	N/A	12. Returned and re-service of food			2	
n)			13. Food: unadulterated, no spoilage, no contamination		4	2	
n)	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2	

200 ppm Quat @ bar 3 comp/ 100 ppm Chlorine @ back 3 comp /

+ COS = Corrected on-site

0	N/A = Not applicable

0	OUT = Out of compliance

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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	1
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 I

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	0
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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed missing paper hand towels inside the dispenser at the front bar. In the back kitchen, the paper hand towels were not dispensing/ installed properly inside the dispenser. This was corrected on-site.

Maintain all handwash sinks fully supplied with paper hand towels and hand soap inside the dispensers.

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))

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Measured a container of shredded parmesan cheese at 59F and diced ham at 44F inside a reach-in cooler in the cook's line.

The chef stated that he prepped the ingredients at around 10 am and the refrigeration doors were opened multiple times. The containers were placed into ice baths at this time. At beginning of inspection, the unit was observed to be cold holding at 45F. Towards the end of the inspection, the unit was cold holding at 37F. All other food items inside this unit was measured below 41F.

Maintain all cold holding potentially hazardous food items at 41F or below.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Observed multiple opened bulk packages of panko inside the kitchen.

Ensure that once opened, bulk packages of food are transferred to a food grade container with tight fitting lids.

Observed multiple bulk containers of food (panko, flour, and sugar) to be unlabeled in the back kitchen.

Provide labels for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.

Inside a kitchen refrigeration unit, observed containers of raw meat stored directly next to ready to eat food/ drinks. Discontinue this practice and store all raw meats and raw fish in an area separate from or below ready to eat foods.

In the front bar, observed plastic cups containing drink garnishes to be submerged into the ice bin. The soda gun lines were also submerged inside the ie bin. The bartender removed the cups at this time.

Maintain ice used inside consumer drinks stored in a manner free from potential cross contamination.

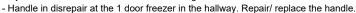
Observed a bowl being used as a scoop inside a container of flour. Discontinue use of bowls as scoops. Use food grade approved scoops that have handles and store in a manner that prevent handles from direct contact with food.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments: Observed the following:



- Deteriorated gaskets inside refrigeration units throughout the kitchen. Repair/ replace gaskets.
- Deteriorated caulking at the 2 compartment prep sink. Recaulk the area.
- Water leaking from the vents at the 2 door reach-in cooler in the cook's line. Repair the unit and maintain in good repair.

Observed a leak at the following areas:

- Plumbing underneath the front bar two 3-compartment sinks
- Plumbing underneath and at the faucet of the back 2 compartment sink in the kitchen

Repair the leaks and maintain all plumbing fixtures in good repair.

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

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

POINTS

Inspector Comments: Observed the following areas in need of cleaning:

- Black biofilm accumulation behind ice deflector shield inside hallway ice machine.
- Slime build-up inside soda gun nozzle at the front bar.
- Black mold growth on walls, ceilings, and along beer lines inside the walk-in liquor cooler. Per operator, the lines are not in use. No active contamination of food/ beverages observed at this time. A follow-up inspection will be conducted to verify that the walk-in liquor cooler has been cleaned and sanitized with elimination of all mold growth.
- Grease/ debris build-up inside nonfunctional cooler containing plates inside the back bar.
- Dried cheese debris inside the kitchen slicer.
- Water puddles and food debris inside refrigeration units throughout the back kitchen.
- Grease accumulation on the filters inside the cook's line ventilation hood.
- Oil/ grease on the refrigeration door handles throughout the back kitchen.
- Debris build-up inside the floor sink underneath the front bar handwash sink.

Clean and maintain in a sanitary manner.

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)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

1

Inspector Comments: Inside the walk-in liquor cooler, observed the following:

- A hole in the ceiling and deteriorated section of the wall near the beer lines that have exposed raw wood.

Properly repair/ seal the holes in an approved manner. Surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e., no raw wood, surfaces with gaps or crevices, etc.)

- Deteriorated floors with recessed markings and no base cove.

Properly repair/ seal the floor in an approved manner.

Walk-in refrigeration shall have an integrally coved base with a radius of at least 3/8 inch at the floor/wall juncture (both inside and outside the unit); the floor material shall extend up to a height of at least four (4) inches on the walls. Four (4) inch approved metal topset coving with a minimum 3/8 inch radius is acceptable against metal wall surfaces of walk-in refrigeration units. (Wood is not an acceptable interior finish).

Inside the kitchen, observed the floor to be deteriorated with recessed marks and peeling epoxy. Maintain floors in an easily cleanable, smooth, slip-resistant, and durable condition.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

Overall Inspection Comments

Contact this Department at (760) 320-1048 or email ephan@rivco.org to schedule a date to reinspect the liquor walk-in cooler.

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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Signature	_		

Juan Gonzalez

Person in Charge

08/16/2023

Emmily Phan

Environmental Health Specialist

08/16/2023

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

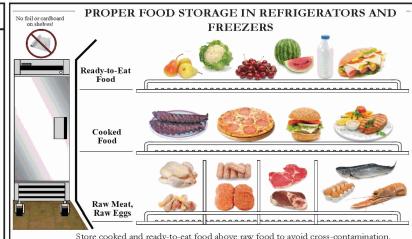
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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."



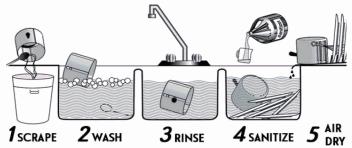
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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

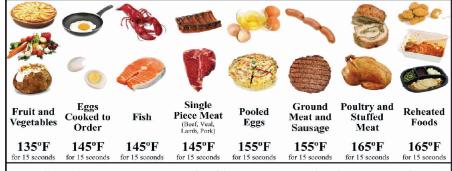
PROPER FOOD THAWING METHODS

- 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)