

## www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

TAGEST TO ME					TIME OUT 1:45 PM						
ADDRESS 1277 W 6TH ST STE.F, Corona, CA 92882					ACILITY DESCRIPTION Not Applicable						
PERMIT HOLDER					EMAIL						
Albert Okura				vsantoso@h	otmail.com		Major Vi	olations	1		
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	PE DISTRICT INSPECTOR NAME					
PR0002112	07/31/2020	Routine inspection	Next Routine	(909)885-6324	3621	0053	Sarah Miller		Points De	ducted	18

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



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
(h)		N/A	1. Food safety certification			2
			Maria Del Consuelo Candelario; NRFSP 7/13/2022			
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
ln			2. Communicable disease; reporting, restrictions and exclusions		4	
(ln)	N/O		3. No persistent discharge from eyes, nose, and mouth			2
ln	N/O		4. Proper eating, tasting, drinking or tobacco use			2
			PREVENTING CONTAMINATION BY HANDS			
(E)	N/O		5. Hands clean and properly washed; gloves used properly		4	2
In			6. Adequate handwashing facilities supplied and accessible			<b>(</b>
			TIME AND TEMPERATURE RELATIONSHIPS			
ln	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
ln	N/O	N/A	8. Time as a public health control; procedures and records		4	2
ln	N/O	N/A	9. Proper cooling methods		4	2
(E)	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
ln	N/O	N/A	12. Returned and re-service of food			2
ln			13. Food: unadulterated, no spoilage, no contamination		4	2
ln	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			Chlorine; 100 ppm /			

			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
ln	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 120°F		•	
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
(h)			23. No rodents, insects, birds, or animals		4	2
ln		N/A	24. Vermin proofing, air curtains, self-closing doors			1

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		
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified	1	
32. Consumer self-service		
33. Food properly labeled; honestly presented; menu labeling	1	

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	<u>G</u>
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	0
55. Impound	Ŏ

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JUAN POLLO CORONA INC

DATE 11/14/2019 PR0002112

## 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

**POINTS** 

Inspector Comments: Observed the following:

2

A) Handwash sink closest to the warewash sink not stocked with paper towels. Ensure all handwash sinks are fully stocked with soap and paper towels in approved dispensers.

B) Front handwash station with squeeze bottle dish soap inside the sink. Ensure all handwash stations have soap that is in an approved dispenser, and that handwash sinks are not blocked at any time.

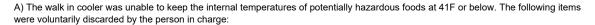
**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times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

## 7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL 4

POINTS

Inspector Comments: Observed the following:



- 18 bins of marinated raw whole chicken at 50F
- 6 spits of whole raw chicken at 50F-51F
- 3 containers of shredded chicken at 50F-51F
- 1 container of sliced tomatoes at 50F
- 2 containers of mashed potatoes at 54F
- 3 bags of shredded cheese at 49F

Ensure all cold potentially hazardous foods are maintained at 41F or below. The walk in cooler has been impounded. Do not use this cooler for any foods at this time.

- B) The following foods were observed out of temperature in the Alto Shaam cooler closest to the service area:
- One container of potato salad at 49F
- One container of sliced tomatoes at 51F
- One container of shredded cheese at 46F

The person in charge voluntarily discarded the above listed foods. Ensure all cold potentially hazardous foods are maintained at 41F or below. Regularly monitor food temperatures with a probe thermometer to ensure units are functioning properly.

C) 3 small containers of cooked rice in the "Food Warmer" hot holding unit at 117F-120F. Ensure all hot held foods are maintained at 135F or above. The person in charge voluntarily discarded the cooked rice.

**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)

## 13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

**POINTS** 

Inspector Comments: Observed mold growth on tomatoes in the wak in cooler. Ensure that any spoiled foods are disposed of.



**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

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

**POINTS** 

Inspector Comments: Observed the following:



- A) Air curtain to facility delivery door not functioning. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Repair or replace nonfunctional air curtain.
- B) Missing weatherstripping to the front entry doors and storage room door. Exterior doors shall be without gaps or openings to prevent vermin entry. Replace weatherstripping in an approved manner.
- C) Restroom door not properly self-closing. Talk all necessary approved action to ensure restroom door is properly self-closing.

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)

## 25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

**POINTS** 

2

**Inspector Comments:** Person in charge was not able to properly explain the warewash process. Another employee that is normally responsible for washing dishes stated that bleach and water were used in the first compartment and water in the last. Ensure all employees and person in charge are knowledgeable about food safety practices, including how to wash dishes. Use the 3 step process: Water (100F minimum) and soap in the first compartment, water to rinse in the second compartment, sanitize with appropriate concentration of sanitizer in the last compartment, and then air dry.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

## 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

Inspector Comments: Observed the following:



- A) Containers of turmeric stored directly on the floor of the storage room. Ensure all foods are stored at least 6 inches off of the ground.
- B) Horchata dispenser nozzles soiled. Clean and maintain all food contact surfaces clean.
- C) Electrical wires hanging over the Delfield Cooler. Secure wires to the wall in an approved manner.
- D) An employee dropped a chicken spike on the floor and then hung it on the clean dishes rack. Ensure all soiled dishes are stored separate from clean dishes.

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))

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## 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments: Observed the following:

- A) Gasket to walk in cooler in disrepair, causing the door to not close properly. Replace gasket in an approved manner.
  - B) Reach in cooler (with sliding doors) in the storage room with missing bottom panel and improper wastewater disposal. Ensure bottom panel is replaced in an approved manner. Dispose of condensate water by properly plumbing the water to a floor sink or by installing an approved evaporator pan.
  - C) Cardboard taped to cup holders. Remove cardboard support as it is not smooth and easily cleanable.
  - D) Broken handle to Alto Shaam hot holding unit. Repair handle in an approved manner.
  - E) Cooking equipment not properly stored underneath the hood ventilation system, causing damage to the ceiling tiles. Ensure cooking equipment is stored 6 inches within the lip of the hood.
  - F) Front handwash sink splashguard not properly sealed to the sink. Eliminate crevice by properly sealing the splashguard to the sink.
  - G) Cardboard used to line the shelving used to store onions in the storage room. Remove cardboard as it is not smooth and easily cleanable.
  - H) Wall joint in warewash room in disrepair. Repair or replace wall joint in an approved manner.

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

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

**POINTS** 

Inspector Comments: Observed the following:

1

- A) 3 compartment warewash sink not properly sealed to the wall. Seal sink to the wall in an approved manner.
- B) The following areas were observed soiled:
- Mold growth on the back handwash sink/wall junction
- Gaskets to Delfield Cooler with an accumulation of food debris
- Inside and outside of Everest Freezer
- Restroom vent with an accumulation of dust

Properly clean and maintain the above listed equipment clean.

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** 

**Inspector Comments:** Observed a pressurized cylinder adjacent to the horchata dispenser not properly secured. Pressurized cylinders must be securely fastened to a rigid structure.

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)

## 39. THERMOMETERS PROVIDED AND ACCURATE

**POINTS** 

Inspector Comments: Observed the following:

1

A) Uncalibrated probe thermometer used as a reference thermometer to the walk in cooler. Ensure all thermometers are properly

B) Delfield cooler not equipped with a reference thermometer. Ensure all temperature control equipment is equipped with a reference thermometer.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

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

**POINTS** 

Inspector Comments: Observed the following:



- A) Personal items, such as drinks and cell phones, located throughout the facility near or on food/food equipment areas. Store all personal items in lockers or other approved designated area. All personal drinks are to be maintained covered and stored in a manner to prevent contamination.
- B) Numerous pieces of food equipment stored in the

**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)

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

**POINTS** 

Inspector Comments: Observed the following:



- A) Several large holes in the water heater room. Repair walls in an approved manner to ensure facility is fully enclosed.
- B) Missing grout to tiles in the main prep room. Ensure floors are in good repair by replacing the grout in an approved manner.
- C) Damaged cove tiles in the restroom and warewash room. Replace cove tiles in an approved manner.
- D) Shifted ceiling panel in the storage room causing a large opening. Replace ceiling panel to fully enclose the ceiling.

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)

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

**POINTS** 

1

**Inspector Comments:** Observed 2 expired food handler cards. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate. Ensure employees obtain a valid food handler card within one week.

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)

## **54. VOLUNTARY CONDEMNATION**

**POINTS** 

Inspector Comments: See violation #7 for further details.



**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

### 55. IMPOUND

**POINTS** 

Inspector Comments: See violation #7 for further details.



Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

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### **Overall Inspection Comments**

This inspection was initiated due to a foodborne illness complaint received by this Department. A complaint investigation was also conducted at this time (reference CO0071300).

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (82 = B). A reinspection will be set for 11/20/19. 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 Sarah Miller with any questions at (951) 273-9140 and/or sarmiller@rivco.org.

The facility has been closed due to the walk in cooler not functioning properly (see violation #7 for further details). "Facility Closed" signs have been posted. Contact (951) 273-9140 to schedule a reinspection if the cooler is repaired before 11/20/19.

A joint inspection was conducted with S. Miller and B. Lopez.

**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	
an WRD	Sarah Mitto
eric v. santoso	Sarah Miller
Person in Charge	Environmental Health Specialist
11/14/2019	11/14/2019

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

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

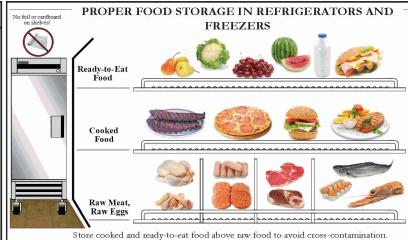
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

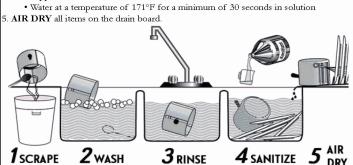
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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:
  - 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
  - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



#### 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

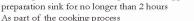
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

#### PROPER FOOD THAWING METHODS

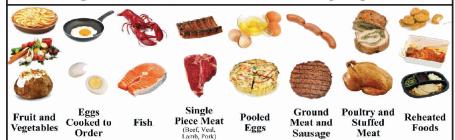
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





#### INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds for 15 seconds Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE

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)