



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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

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

FACILITY NAME <b>CBU - Alumni Commons</b>						DATE 10/2/2018		TIME IN 1:15 PM		TIME OUT 2:45 PM	
LOCATION 8470 MAGNOLIA AVE, Riverside, CA 92504						Facility Description Not Applicable					
PERMIT HOLDER Provider Contract Food						E-MAIL Not Specified				Major Violation 0	
PERMIT # PR0007984	EXPIRATION DATE 09/30/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)343-454	PE 3622	DISTRICT 0002	INSPECTOR NAME Emily Piehl		Points 4		

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.

A  
**SCORE 96**

○ 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
<span style="color: green;">In</span>	N/O	1. Food safety certification Edelmira Garcia 5/14/23 SS			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & ex		4	2
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used pro		4	2
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">In</span>	N/O	N/A		4	2
<span style="color: green;">In</span>	N/O	N/A		4	2
<span style="color: green;">In</span>	N/O	N/A		4	2
<span style="color: green;">In</span>	N/O	N/A		4	2
<span style="color: green;">In</span>	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
<span style="color: green;">In</span>	N/O	N/A			2
<span style="color: green;">In</span>		13. Food: unadulterated, no spoilage, no contaminatio		4	2
<span style="color: green;">In</span>	N/O	N/A		4	2
		14. Food contact surfaces: clean and sanitized high temp dish machine at 160F /			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source		4	2
<span style="color: green;">In</span>	N/O	N/A			1
<span style="color: green;">In</span>	N/O	N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">In</span>		N/A			2
		18. Compliance with variance, specialized process, and HACCP Plan			
CONSUMER ADVISORY					
<span style="color: green;">In</span>	N/O	N/A			1
		19. Consumer advisory provided for raw or undercooked foods			
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">In</span>		N/A			2
		20. Licensed health care facilities / public and private schools; prohibited foods not offered			
WATER / HOT WATER					
<span style="color: green;">In</span>		21. Hot and cold water available 120F		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">In</span>		23. No rodents, insects, birds, or animals		4	2
<span style="color: green;">In</span>		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; designated a	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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## 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

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**Inspector Comments:** All food shall be stored, prepared, displayed or held so that it is protected from contamination.  
Observed raw beef stored over raw shrimp in the 2 door reach in cooler.  
Store raw animal products according to cooking temperatures.

## 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 ice paddle to be stored directly on top of the ice machine.  
Store paddle in a way to prevent contamination to ice.

## 38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

**Inspector Comments:** Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.  
Observed one burnt out light under the hood.  
Replace light.

## 41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS

2

**Inspector Comments:** The potable water supply shall be protected with a backflow or back siphonage protection device.  
Observed an inadequate air gap at the Pepsi machine in the customer service area.  
Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink.

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

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair.  
Observed the floor tiles to be missing grout in dish machine area. Re-grout these tiles in order to prevent food and stagnant water from accumulating in the cracks between the tiles. Repair the floor in order to provide a surface that is smooth, of durable construction, non-absorbent and easily cleanable.



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### Overall Inspection Comments

No summary comments have been made for this inspection.

**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

Kipp  
Person in Charge  
10/02/2018

Emily Piehl  
Environmental Health Specialist  
10/02/2018