Inspector Observations:

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

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)

Violation Comments: Roach infestation

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

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))

Violation Comments: Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids. All bulk items of open bags must be placed in proper containers.

**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

Violation Comments: Walk in cooler leaking on food. Fix leak and move food away from leak until fixed.

**35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS**

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

Violation Comments: Repair faucets and leaks at 3 compartment sink.

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

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)

Violation Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Ice machine requires cleaning at inside ceiling. Solid Shelves with food require cleaning.

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

Violation Comments: Store all wiping cloths in sanitizer buckets.
Inspector Observations:

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

Violation Comments: Plumbing leaks at front sink kitchen line require repair.

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

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)

Violation Comments: Enclose ceiling with proper panels.

46. FLOORS, WALLS, AND CEILINGS: CLEAN

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

Violation Comments: Clean under equipment and all shelves.

Overall Inspection Comments

Closure required for Roach infestation from clutter and unclean conditions. Schedule pest control service and provide report to inspector rgeorge@rivco.org or 951-358-5172. Re-inspection can occur on or after Tuesday 3/10/20 after complete cleaning of affected areas and compliance with violations.