



**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>Mirchi Restaurant</b>						DATE 7/18/2018	TIME IN 11:15 AM	TIME OUT 2:15 PM
LOCATION 1385 W Blaine St, Riverside, CA 92507						Facility Description Not Applicable		
PERMIT HOLDER Rab Tarar						E-MAIL somerajafri@verizon.net		Major Violations 1
PERMIT # PR0065742	EXPIRATION DATE: 10/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)400-2825	PE 3620	DISTRICT 0007	INSPECTOR NAME Adam Mian	Points Deducted 20

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.

**B**  
**SCORE 80**

- In = In compliance
- N/O = Not observed
- OUT = Out of compliance
- + COS = Corrected on-site
- N/A = Not applicable

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/O	1. Food safety certification				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & exclusions		4		2
In	N/O	3. No discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used properly		4		2
In		6. Adequate handwashing facilities supplied & accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures & records		4	2
In	N/C	N/A	9. Proper cooling methods		4	2
In	N/C	N/A	10. Proper cooking time & temperatures		4	2
In	N/C	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/C	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved source			4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
			120F+			
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals			4
In			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 storage		2
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. 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 repair		2
35. Warewashing facilities approved; testing materials		1
36. Equipment / Utensils properly installed, clean		2
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, in good repair, properly installed		2
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Personal and cleaning items storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floor, 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 cards available; current, valid		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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Table with 3 columns: FACILITY NAME (Mirchi Restaurant), DATE (7/18/2018), PR# (PR0065742)

1. FOOD SAFETY CERTIFICATION

POINTS 2

Inspector Comments: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS CRITICAL

POINTS 4

- Inspector Comments: Each food facility shall be kept free of vermin. 1. Observed numerous live cockroaches in areas including: - the floors and walls surrounding the three compartment sink...

Due to rodent and cockroach activity this facility is not approved to operate. Prior to requesting a re-inspection for re-opening the following actions must be taken: Remove all evidence of rodent and cockroach activity. Seal all cracks, crevices, openings in the floors, walls and ceilings to eliminate harborage areas and entry points.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS 1

- Inspector Comments: 1. Air curtain shall turn on when door is open and turn off when door closes. Air curtain was not operational/functional during the inspection. 2. A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS 2

- Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination. Observed - opened cans of food in the "7-Up" display cooler in the kitchen. Discard food being stored in opened cans.

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 0

Inspector Comments: Note: Pesticides shall be used in accordance with the manufacturer's instructions. Observed white powder residue on floors in kitchen, dining room and storage room.

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS 1

Inspector Comments: Food shall be stored at least 6" above the floor and in approved containers labeled as to contents. Observed two bulk food containers stored directly on the floor in the walk in cooler.



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS  
2

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair. Observed  
- a double oven installed in the kitchen, not beneath the ventilation hood. Double oven is not approved for use and must be relocated to beneath the hood or removed from the facility.  
- walk in cooler fans to be missing fan guards/covers, with debris within the refrigeration system. Provide fan guards and clean affected areas of the refrigeration system.  
- burnt light bulbs beneath the cooks line hood. Replace burnt light in all affected areas.  
- interior clay surface of the tandoori oven to be cracked. Repair the interior clay surfaces in an approved manner. Additional information will be forthcoming.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS  
2

**Inspector Comments:** All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Observed debris/food/grease accumulation in the following:  
- on the onion tray beneath the preparation table at the middle of the kitchen  
- walk in cooler storage racks  
- the exterior window surfaces and sliding tracks of the "7-Up" display cooler  
- all food equipment, containers and utensils in the dry storage room  
- all cooks line equipment beneath the hood  
- hood filters and surrounding surfaces  
Thoroughly clean all affected areas throughout the facility.

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS  
1

**Inspector Comments:** 1. Pressurized cylinders must be securely fastened to a rigid structure. Observed CO2 tank to be unchained in the kitchen. Secure the CO2 tank in an approved manner (eg: chain).  
2. Utensils and equipment shall be handled and stored so as to be protected from contamination. Observed the following:  
- cutting boards propped up against the wall, directly in contact with the three compartment sink faucet. Discontinue storing cutting boards against the wall and on the sink faucets.  
- a pan/lid stored directly on the floor near the three compartment sink. Clean and sanitize lid/pan and relocate to an areas at least 6 inches above the floor.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS  
1

**Inspector Comments:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. Observed the tandoori oven to be not fully beneath the ventilation hood at the cooks line. Re-position tandoori oven to be fully beneath the hood.

Facility may be required to provide an air balance report upon further review.

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS  
0

**Inspector Comments:** An accurate probe thermometer suitable for measuring internal temperature of food shall be available to the food handler. Observed the probe thermometer to be missing its battery. Provide a working/fully functional probe thermometer and ensure all staff know how to measure food temperatures with it.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS  
0

**Inspector Comments:** All clean and soiled linen shall be properly stored. Observed soiled wiping cloths in numerous areas throughout the kitchen including the preparation table and directly on top of soda syrup box rack. Discard heavily soiled wiping cloths and/or relocate cloths to buckets with an approved concentration of sanitizer (eg. 200 ppm quaternary ammonia or 100 ppm chlorine).

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

POINTS  
2

**Inspector Comments:** All plumbing and plumbing fixtures 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. Observed:  
- the hand washing drain pipe to not be positioned directly above the floor sink, causing water to splash on the floor surrounding the floor sink.  
- the spray nozzle to hang into the three compartment sink. Repair or replace nozzle to ensure it does not extend into the sink compartment.  
- water leaking from the ceiling swamp cooler vent in the middle of the kitchen. The leak must be repaired and eliminated.  
- water line running from hose bib beneath three compartment sink to the swamp cooler without approved backflow prevention device. Ensure there is an installed backflow prevention device between the potable water system and swamp cooler.



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

POINTS  
**1**

**Inspector Comments:** 1. Approved base coving shall be provided in all required areas. Observed a cracked base cove tile to the left of the mop sink. Replace cracked/missing/damaged base cove tiles in all affected areas of the kitchen.  
2. 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:  
- grout between tiles to be missing/deteriorated in areas beneath the three compartment sink. re-grout areas that are deteriorated in an approved manner.  
- openings in the wall surfaces beneath the three compartment sink. Seal all openings in the walls to ensure facility is fully enclosed.

#### 46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS  
**1**

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be kept clean. Observed the following:  
- accumulation of smoke/grease residue on the wall and ceiling surfaces throughout the kitchen  
- the floors in an unclean state, particularly beneath and behind equipment, shelves, etc. (ie: the hard to reach areas of the kitchen and dry storage room)  
Thoroughly clean all affected floors, walls and ceiling surfaces (including light switches and door surfaces) throughout the facility.

#### Overall Inspection Comments

This routine inspection was conducted with E. Barone. This facility voluntarily closed due to rodent/cockroach activity and is not approved to operate until re-inspected and re-opened by an employee of this department. This facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). Due to repeated failed inspections within a two year period an Administrative Hearing will be held at 4065 County Circle Drive Suite 104 Riverside CA 92503 on Tuesday 7/24/2018 at 8:30 AM. "B" card posed. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Adam Mian with any questions (951) 358-5172.

**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

Kamran Ahmed  
Person in Charge  
07/18/2018

Adam Mian  
Environmental Health Specialist  
07/18/2018