FOOD ESTABLISHMENT INSPECTION FORM

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 / grade will be suspended/revoked.

The Plaza Restaurant
91280 2nd St, Mecca, CA 92254

PERMIT # EXPIRATION DATE SERVICE REINSPECTION DATE FACILITY PHONE # N/A = Not applicable N/O = Not observed OUT = Out of compliance
PR0081043 02/28/2023 Routine inspection Next Routine (760)396-1296

FACILITY NAME
The Plaza Restaurant Inc
PERMIT HOLDER
EMAIL
david@desertaccountingsolutions.com

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The Plaza Restaurant Inc
EMAIL
david@desertaccountingsolutions.com

Major Violations 1
Points Deducted 16

SCORE 84

1. Food safety certification

2. Communicable disease, reporting, restrictions and exclusions

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

4. Proper eating, tasting, drinking or tobacco use

5. Hands clean and properly washed; gloves used properly

6. Adequate handwashing facilities supplied and accessible

7. Proper hot and cold holding temperatures

8. Time as a public health control; procedures and records

9. Proper cooking methods

10. Proper cooling methods

11. Proper reheating procedures for hot holding

12. Returned and re-service of food

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

15. Food obtained from approved sources

16. Compliance with shell stock tags, condition, display

17. Compliance with Gulf Oyster regulations

18. Compliance with variance, specialized process, and HACCP plan

19. Written disclosure and reminder statements provided for raw or undercooked foods

20. Licensed health care facilities / public and private schools; prohibited foods not offered

21. Hot and cold water available

22. Sewage and wastewater properly disposed

23. No rodents, insects, birds, or animals

24. Verrin proofing, air curta"s, self-closing doors

25. Person in charge present and performs duties, demonstration of knowledge

26. Personal cleanliness and hair restraints

27. Approved thawing methods, frozen food storage

28. Food separated and protected from contamination

29. Washing fruits and vegetables

30. Toxic substances properly identified, stored, used

31. Adequate food storage; food storage containers identified

32. Consumer self-service

33. Food properly labeled; honestly presented; menu labeling

34. Utensils and equipment approved, good repair

35. Warewashing: installed, maintained, proper use, test materials

36. Equipment / utensils: installed, clean, adequate capacity

37. Equipment, utensils, and linens: storage and use

38. Adequate ventilation and lighting; designated areas, use

39. Thermometers provided and accurate

40. Wiping cloths: properly used and stored

41. Plumbing: properly installed, good repair

42. Refuse properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises: personal item storage and cleaning item storage

45. Floors, walls, ceilings: good repair / fully enclosed

46. Floors, walls, and ceilings: clean

47. No unsanitary private homes / living or sleeping quarters

48. Last inspection report available

49. Food Handler certifications available, current, and complete

50. Grade card and signs posted, visible

51. Plans approved / submitted

52. Permit available / current

53. Permit suspended / revoked

54. Voluntary condemnation

55. Impound

SCORE 84

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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: The Plaza Restaurant
DATE: 3/7/2022
PERMIT #: PR0081043

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

**Inspector Comments:** Observed the kitchen hand wash sink blocked by a large trash bin. Discontinue blocking the hand wash sink. The hand sink shall be accessible at all times for proper hand washing.

**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

**Inspector Comments:** Observed the following potentially hazardous out of temperature.

- Measured boiled tomatoes and onion holding at 84°F. According to the operator the tomatoes were boiled three hours prior to inspection. Reheat the cooked food to 165°F prior to blending.
- The following PHF have been voluntarily discarded.
  - a. Bacon. Measured the bacon at 50°F holding for longer than 4 hours.
  - b. Uncooked tacos holding at 54°F from 3 days prior to inspection.
  - c. Rice holding at 52°F holding for longer than 4 hours.
  - d. Tomato salsa holding at 48°F holding for longer than hours.

Ensure that all potentially hazardous food is held at 41°F or lower or hot held at 135°F or higher. Diligently prepare food in an approved manner and do not let the food go lower than 135°F. If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures.

Education and holding temperature stickers were given to the operator.

**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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

**Inspector Comments:** Observed several soiled rags stored on the kitchen prep table. Store all wiping cloths in a sanitizer bucket with at least 100 ppm of chlorine or 200 ppm of quaternary ammonia when not in use.

**Violation Description:** All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**Inspector Comments:** - Observed raw shrimp stored above cooked and ready to eat foods in the kitchen reach-in unit and in the walk-in cooler. Discontinue storing raw food product over ready to eat food or cooked food. All raw product shall be stored under cooked or ready to eat foods.
- Observed a plastic container stored inside another container of lettuce. Provide storage lids for the container if the container is to be stacked on top of another.
- Cover food containers in the walk-in cooler. Observed no lid or cover
- Cover food containers in the kitchen reach-in cooler. Observed no lid or cover

Education and proper food storage stickers were given to the operator.

**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))
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: The Plaza Restaurant
DATE: 3/7/2022
PERMIT #: PR0081043

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

Inspector Comments: Repair the pull out cooler at the cook line. Observed that the cooler is not holding cold potentially hazardous food at 41°F or lower. The cooler has been impounded. Do not use the cooler to store potentially hazardous food. Do not remove the impound tag. Ensure that the cooler is able to maintain cold potentially hazardous food at 41°F or lower at all times in order to prevent a food-borne illness. A reinspection will be conducted on 3-14-22.

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

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

Inspector Comments: Clean and maintain the following equipment:

a. Hood filters. Increase the frequency of cleaning the hood filters. Observed grease accumulation on the hood filters over the flat grill.
b. Ice machine. Observed black mold growth on the ice deflector.
c. Soda fountain machine. Observed an accumulation of syrup under and around the nozzle.
d. Reach-in cooler gaskets. Observed the gaskets soiled.

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

Inspector Comments: -Observed a soiled knife that was from the previous day. Rewash the soiled utensils at least every 4 hours and after every shift. No utensils shall remain soiled on site from the previous day in order to prevent vermin attraction. Store clean and sanitized knives in a clean and sanitized bin or on a clean magnet knife holder.

-Observed two CO2 cylinders unsecured next to the soda machine. 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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

Inspector Comments: Observed the used oil bin with the lid open and soiled located at the refuse area. Clean the used oil bin and keep the lid closed in order to prevent vermin attraction.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

Inspector Comments: Clean and maintain the air vents located at the following:

a. Kitchen air vents.
b. Air vent above the cashier/server station.
c. Restroom air vent.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

Inspector Comments: Observed expired food handler cards. Obtain approved food handler cards from Riverside County Environmental Health by the reinspection date of 3-14-22. Failure to obtain food handler cards will be subject to legal action. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

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)

Overall Inspection Comments
FOOD ESTABLISHMENT INSPECTION FORM

The Plaza Restaurant 3/7/2022 PR0081043

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (84=B). A reinspection will be set for one week (3-14-22). 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 Reyes Escobar for any questions at (760) 863-8287.

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

Reyes Escobar

Signature not captured due to COVID 19 pandemic.

Person in Charge

Reyes Escobar
Environmental Health Specialist

03/07/2022
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 Health 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.”

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:
   • 100 ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
   • 200 ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
   • 30 ppm of an iodine based sanitizer for a minimum of 600 seconds in the solution

5. AIR DRY all items on the drain board.

PROPER COOLING OF FOOD IN YOUR FACILITY
Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING
• Foods must cool from 115°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
1. Under refrigeration
2. In a microwave oven on “defrost” setting
3. Submerge under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

INTERNAL COOKING TEMPERATURES
Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food Category</th>
<th>Minimum Internal Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs Cooked to Order</td>
<td>135°F for 15 seconds</td>
</tr>
<tr>
<td>Fish</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Single Piece Meat</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>155°F for 15 seconds</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>155°F for 15 seconds</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F for 15 seconds</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!