



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Highgrove Village Meat Market				DATE 5/17/2018	TIME IN 12:00 PM	TIME OUT 2:40 PM
LOCATION 1091 Center St, Riverside, CA 92507				Facility Description Not Applicable		
PERMIT HOLDER HOMS Food Store Inc				E-MAIL Not Specified		Major Violations 1
PERMIT # PR0040413	EXPIRATION DATE: 02/28/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)786-9483	PE 3621	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

+ COS = Corrected on-site

○ N/O = Not observed

○ N/A = Not applicable

○ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
⊙ In	N/O	1. Food safety certification				2
Roberto Espinoza ServSafe exp: 12/8/22						
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/O	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/O	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/C	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/C	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	2
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 (Highgrove Village Meat Market), DATE (5/17/2018), PR# (PR0040413)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2

Inspector Comments: 1. Soap and paper towels (or drying device) shall be provided in approved dispensers. Observed: - soap dispenser to be missing from the wall at the meat department handwashing sink. Install an approved wall soap dispenser at the meat department handwashing sink. - towels to be missing from the installed towel dispenser at the meat department handwashing sink. Provide towels to the installed towel dispenser. 2. Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Observed: - the hot water knob at the meat department handwashing sink to be shut off. Employee turned the knob on during the inspection. Faucet had a small leak. Repair the meat department hand washing sink and ensure hot water of at least 100F is available at all times. - the hand washing sink closest to the ice machine to have a small leak at the faucet. Repair the leaking handwashing sink faucet in an approved manner.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS CRITICAL

POINTS 4

Inspector Comments: Each food facility shall be kept free of vermin. Observed the following: - two live nymph cockroaches on the wall behind a cutting board in the kitchen (near the electrical panel) - numerous dead cockroaches in the floor sink beneath the preparation sink - one dead cockroach in a bag of straws on top of the ice machine - one dead cockroach on the wall on the right side of the electrical panel - one dead cockroach in the preparation sink - several dead cockroaches in the hallway to the back storage room - rodent droppings on the customer shelving near the chips This facility is not approved to handle, prepare any open foods. This includes the Mariscos El Silencito area of the facility and bagging of ice. Eliminate all evidence of cockroach/rodent activity with approved pest control methods. Facility must provide approved pest control service, and provide a service report indicating that treatment for cockroaches and rodents was conducted prior to requesting a re-inspection. Thoroughly clean all affected areas and seal all cracks/crevices to eliminate cockroach/rodent entry points and harborage areas.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS 0

Inspector Comments: Facility shall only use approved pest control measures. Observed two fly swatters in the kitchen. Remove fly swatters from the kitchen and only use approved pest control methods.

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: 1. Heavy debris and slime accumulation on the interior surfaces of the ice machine. Thoroughly all interior surfaces of the ice machine. Discard all ice in the ice machine prior to cleaning it. 2. Uncovered bags of food in the single door freezer in the meat department. Cover all foods in an approved manner. 3. A knife handle in direct contact with cut tomatoes in the top insert of the preparation cooler. Store knives and utensils in a way where the handle does not come into contact with the food. 4. Lemons stored in a dog food bag on the floor in the walk in cooler. Discontinue storing lemons on the floor in the walk in cooler. Clean lemons and relocate them to approved food grade containers at least 6 inches above the floor. 5. A bag of celery stored directly on the floor in the walk in cooler. Elevate celery at least 6 inches above the floor. 6. Uncovered/unprotected cups at the slushy machine. Store cups in plastic sleeves or provide an approved cup dispenser. 7. uncovered pots of food in the walk in cooler. Provide covers/lids for food containers in the walk in cooler.

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1

Inspector Comments: All chemicals and poisonous substances shall be properly labeled and stored. Observed unlabeled chemical spray bottles on the chemical storage rack in the kitchen. Label all chemical spray bottles.

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS 1

Inspector Comments: Food shall be properly labeled and honesty presented. Observed the following: - unlabeled candy suckers in the customer isle. Remove the candy suckers. Only sell labeled candy to ensure it is from an approved source. - unlabeled bags of candies at the front customer display table. Remove the unlabeled bags of candy from the customer display table. - unlabeled bulk bags of ice in the customer two door freezer. Post a sign that states "ice is bagged at this facility", or individually label each bag of ice. - unlabeled containers of sour cream in the meat display cooler. Label all prepackaged food containers.



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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 leak at the ice machine. Repair ice machine to ensure there is no leaks.
 - a leak at the water line of the three compartment sink in the kitchen. Repair the leak at the three compartment sink.

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 the following:
 - ice accumulation on the interior surfaces of the customer two door freezer. Thoroughly clean interior surfaces of the freezer to remove ice accumulation.
 - debris accumulation on the interior surfaces on the beverage walk in cooler. Clean all affected areas of the walk in cooler.
 - debris accumulation on the customer sales shelves. Clean customer sales shelves.
 - dust/debris accumulation on the fan in the customer area of the facility. Clean the fan to remove dust/debris build up.

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS
1

Inspector Comments: 1. Utensils and equipment shall be handled and stored so as to be protected from contamination. Observed the ice scoop to be stored directly on top of cardboard at the ice machine. Discontinue storing ice scoop on cardboard.
 2. Pressurized cylinders must be securely fastened to a rigid structure. Observed an un-secured CO2 tank at the front of the facility near the meat case. Secure/chain CO2 tank in an approved manner.
 3. Reorganize the back storage room and remove any items that are no necessary for the operation of the food facility. Observed the back storage room to be disorganized and cluttered.
 4. Preparation sink is to only be used for preparing foods. Observed the food preparation sink to be completely blocked with pots and pans. Relocate the pots and pans.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS
1

Inspector Comments: 1. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Observed numerous burnt ceiling light bulbs throughout the facility. Replace all affected light bulbs.
 2. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. Provide light covers/shields for all bulbs in the walk in cooler.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. Observed soiled wiping cloths in the following areas:
 - cutting board on the food ingredient storage rack at the cooks line
 - preparation table/cutting board at the meat department.
 Relocate wiping cloths to sanitizer buckets with an approved concentration of sanitizer.

44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS
1

Inspector Comments: Cleaning supplies, personal items, and other non-food items shall be properly stored. Observed
 - two mops stored in dirty mop water in the back area of the kitchen. Discard dirty mop water and ensure mops are properly stored.
 - cleaning equipment (squeegee) propped up against the food preparation sink in the kitchen. Relocate cleaning equipment to a designated area area away from the food preparation sink.
 - an accumulation of personal items, including papers, bags of money (coins) and cell phone stored on the meat department cutting board and meat slicer. Remove all non food items from the meat slicer and preparation tables in the meat department.

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 ceiling to be deteriorated in the back beverage storage room. Repair the ceiling in an approved manner.
 - a hole in the ceiling (attic opening) in front of the beverage walk in cooler. Cover the opening in the ceiling in an approved manner.
 - deteriorated ceiling surfaces above the ice machine. Repair the ceiling above the ice machine.

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:
 - debris accumulation on the floors beneath the ice machine
 - water accumulation on the floors in front of the ice machine
 - debris accumulation on the floors beneath sinks and equipment in the kitchen
 Thoroughly clean all affected areas.



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Overall Inspection Comments

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 on 5/23/2018 at 9:00 AM. "B" card posed. "A" card removed. "B" card must remain posted until removed by an employee of this Department. For any questions contact (951) 358-5172. "Closed" sign posted in the meat department/Mariscos El Silencito.

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

Fadi Maher
Person in Charge
05/17/2018

Adam Mian
Environmental Health Specialist
05/17/2018