



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

| | | | | | | | | | |
|---|--------------------------------|-------------------------------|------------------------------------|--|------------|--------------------|--------------------------------|-----------------------|-----------------------|
| FACILITY NAME Perez Market I | | | | DATE 4/25/2018 | | TIME IN 1:00 PM | | TIME OUT 2:00 PM | |
| LOCATION 52669 Harrison St #206, Coachella, CA 92236 | | | | Facility Description Not Applicable | | | | | |
| PERMIT HOLDER Maria Valdez | | | | E-MAIL Not Specified | | | | Major Violations 0 | |
| PERMIT # PR0064147 | EXPIRATION DATE: 04/30/2018 | SERVICE Routine inspection | RE-INSPECTION DATE Next Routine | FACILITY PHONE #: (760)398-0782 | PE 3621 | DISTRICT 0034 | INSPECTOR NAME Yanet Monroy | | Points Deducted 10 |

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 90

● 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 |
| 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/O | N/A | 9. Proper cooling methods | | 4 | 2 |
| ● In | ○ N/O | N/A | 10. Proper cooking time & temperatures | | 4 | 2 |
| ● In | ○ N/O | 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 |
| | | | Chlorine 200 ppm / | | | |

| 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 |
| | | 120 F | | | | |
| 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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FACILITY NAME

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DATE

4/25/2018

PR #

PR0064147

1. FOOD SAFETY CERTIFICATION

POINTS

0

Inspector Comments: Certification expired 2/21/18.
As per operator, she has scheduled her training for 4/30/18.
Provide copy of Certification once obtain to our Department.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Provide missing paper towels inside dispenser at the meat department hand sink.
Observed no paper towels at hand sink in meat department sink.

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.
Observed several foods out of temperature in the flip top unit at kitchen area.
-Sliced tomato found at 54.7 F
-Meats and chicken at 55 F
All potentially hazardous foods were voluntarily discarded at time of inspection by employee.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

Inspector Comments: Each food facility shall be kept free of vermin.
Observed several flies inside the meat department and kitchen area.
Eliminate flies from facility in an approved manner.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.
-Repair flip top unit located in the kitchen. Unit found at 58 F at time of inspection.
-Replace broken/cracked sliding door to the display case where pork reins are stored in the meat department.
-Provide 1 inch air gap to all draining pipes in the meat department and kitchen.
-Provide missing light cover in the kitchen.
-Remove copper pot from facility.
-Discontinue storing knives in cardboard with tape.
-Eliminate dust accumulation from all fan guards in both walk in coolers.
-Clean ice cream freezers and all beverage refrigeration units.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Maintain wiping cloths in sanitizer solution in between use.
Observed cloths stored on counter and cutting boards in kitchen and meat department.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean.
Replace ceiling tiles that have heavy accumulation of dust/grease in the kitchen.
Eliminate grease/dust accumulation from air vents in the kitchen area.
Eliminate stains from walls at mop sink.
Clean all walls and ceiling tiles in the kitchen.
Provide missing cove base tile in the back storage area.
Clean walls at all sinks in the meat department. Observed slime and black mold on walls where sinks are located.



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Overall Inspection Comments

A re-check for the flip top unit will be conducted in one week (5/2-18) or contact our Department once unit has been repaired and is working properly.

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

guadalupe valdez

Person in Charge

04/25/2018

Yanet Monroy

Environmental Health Specialist

04/25/2018