



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Popeyes				DATE 9/14/2020		TIME IN 10:15 AM		TIME OUT 12:15 PM	
ADDRESS 1325 Hamner Ave, Norco, CA 92860				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Wahid Karas				EMAIL popeyes11365@gmail.com				Major Violations 0	
PERMIT # PR0060153	EXPIRATION DATE 05/31/2023	SERVICE Routine inspection	REINSPECTION DATE 10/14/2020	FACILITY PHONE # (951)273-0600	PE 3621	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum		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.

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 / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

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
<input checked="" type="radio"/> In	N/A	1. Food safety certification Rebecca Henrich - exp. 05/08/2024			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O	14. Food contact surfaces: clean and sanitized 200 ppm Quaternary Ammonium / 107.8 F		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In		19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In		20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/> In		21. Hot and cold water available Water Temperature above 120 F°F		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/> In	N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
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. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
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: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, 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 certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		1
53. Permit suspended / revoked		
54. Voluntary condemnation		1
55. Impound		1



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments:

Observed an employee to wash their hands with cold water in the sink basin filled with soiled tools at the rear handwash station. PIC advised this handwash station has been inoperable for 3 days (see violation 5) and employees have been directed to use the cooks line handwash station until repairs are completed. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap and thoroughly dry the hands with sanitary paper towels any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated.

*NOTE:

- Improper handwashing is a chronically repeat violation. Ensure staff are properly trained and monitored.
- A Citation was issued this date (04956).

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

1) Observed the following regarding the rear handwash station:

a) sink basin to be bent, causing the basin to extend from the wall at a downward angle as opposed to 90 degree angle from the wall, resulting in extensive splashing when employees wash their hands.

*NOTE: This is a repeat violation.

b) hot water faucet handle to be removed from the faucet structure, rendering the station unable to provide hot water, and several soiled tools stored inside the handwash sink basin along with the faucet handle.

c) the paper towel dispenser to be empty and a stack of unprotected paper towels stored in an unsanitary manner on top of the dispenser. Ensure paper towels are stored in a sanitary manner inside a dispenser to protect from contamination.

Repair the handwash station and ensure all components are installed and and functioning properly. Until repairs have been made, ensure all employees utilize the cooks line handwash station for proper handwashing (NOTE: plumber arrived on site for repairs).

2) Observed the food scraper used for scraping grease and debris from the fryer station to be stored wedged between the cooks line handwash station faucet/handles and backsplash. Discontinue storing equipment and utensils at the handwash station. Ensure employees use handwash stations for handwashing only. Relocate all equipment and utensils to approved locations.

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

POINTS

2

Inspector Comments:

Observed potentially hazardous cole slaw to measure 47.2 - 49.7 F in the 1-door cold-top cooler at the prep line. PIC stated these foods had been held in the cooler for 16 hours. PIC voluntarily discarded the food items (see violation 54). Maintain all cold-held potentially hazardous foods at or below 41 F. Ensure employees are regularly monitoring internal food temperatures. This cooler is hereby impounded (see violation 55). A red "Impound" tag has been posted on the unit. Discontinue use until repairs have been made and the repairs have been verified by a representative of this Department.

*NOTE:

- Improper holding temperatures is a chronically repeat violation. Ensure staff are properly trained and monitor food temperatures.
- A Citation was issued this date (04956).

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)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments:

Observed the following regarding vermin in the facility:

a) excessive numbers of fruit flies, gnats, black flies, and house flies throughout the facility, with extensive concentrations in the dry storage area, around the employee office and crawling along the walls, ladder rungs, and ceiling tiles of the rear prep area

b) numerous ants in the drive thru station, with concentrations along the floor-wall juncture amongst food debris (i.e. biscuits), along the base cove tiles, and on the bagging station table

Eliminate the activity of flies and ants from the food facility by using only approved methods. Remove all evidence of activity and thoroughly clean and sanitize all affected surfaces. Maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

*NOTE: This is a chronically repeated violation.

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)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS

0

Inspector Comments:

NOTE: Observed the drive thru station air curtain to operate via a manual switch employees must activate when opening the drive thru window. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

0

Inspector Comments:

NOTE:

1) Observed ice buildup along the walk-in freezer door in the walk-in cooler. Eliminate ice buildup and make any repairs needed to eliminate excessive ice buildup.

*NOTE: This is a repeat violation.

2) Observed the metal plating along the floor of the walk-in cooler doorway to be loose. Secure the plating and maintain in 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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

0

Inspector Comments:

NOTE: Observed cases of shortening stored directly on the soiled floor of the chicken prep line. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility.

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

POINTS

0

Inspector Comments:

NOTE: Observed the trash dumpster lids to be propped open. Maintain the trash lids closed at all times except when in use to prevent insect and rodent development, including odors.

*NOTE: This is a repeat violation.

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)



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

Observed employee items (e.g. phone, beverage, food items, etc.) stored on the rear prep table, on the microwave in the rear prep area, in the drive thru station, and on top of boxed foods in the walk-in cooler. Ensure employees store all personal effects in an approved location to prevent potential contamination.

*NOTE: This is a chronically repeated violation.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

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

POINTS

1

Inspector Comments:

1) Observed the grout between the base cove tiles and the walls to be deteriorated and missing along the right side of the ice machine. Repair/replace the base cove grout to eliminate gaps and to provide surfaces which are smooth, durable, non-absorbent, and resistant to vermin harborage.

*NOTE: This is a chronically repeated violation.

2) Observed the grout between the floor tiles of the warewash area to be severely recessed. Repair the grout in an approved manner to provide a surface which is durable, smooth, nonabsorbent, and washable surfaces. Maintain in good repair.

3) Observed accumulated food debris and buildup along the floor-wall juncture throughout the facility, including but not limited to under and behind equipment. The floors, walls, ceilings of a food facility shall be maintained clean.

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)

52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments:

A copy of the current health permit was not available on site. A food facility shall obtain and post a valid permit in a conspicuous location.

Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following were discarded into the trash:
- 58 c. cole slaw

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS

0

Inspector Comments:

You are hereby notified that the 1-door cold-top cooler at the prep line has been determined to be in disrepair, and therefore, is impounded on 09/14/2020 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice (10/14/2020), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 7).

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.



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56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments:

Observed in compliance with Industry Guidance.

Overall Inspection Comments

No summary comments have been made for this inspection.

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

Signature not captured due to
COVID 19 pandemic.

Rebecca Henrich

Person in Charge

09/14/2020

Jillian Van Stockum

Environmental Health Specialist

09/14/2020

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."

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

Cooked
Food

Raw Meat,
Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination.
Keep all food covered to prevent contamination

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:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in 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 135°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"
3. Submerged 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

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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