



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Cafe Gossip				DATE 6/9/2022		TIME IN 1:55 PM		TIME OUT 5:15 PM	
ADDRESS 26150 Iris Ave #A1, Moreno Valley, CA 92555				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Uk Jin Kim				EMAIL ukjin2000@hotmail.com				Major Violations 1	
PERMIT # PR0056008	EXPIRATION DATE 06/30/2023	SERVICE Routine inspection	REINSPECTION DATE 6/16/2022	FACILITY PHONE # (951)486-3888	PE 3620	DISTRICT 0014	INSPECTOR NAME Julianne Hinde	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.

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

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

☒ 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/A	1. Food safety certification		<input checked="" type="radio"/> 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/A	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	4	2
Chlorine at 100ppm / 100°F discussed				

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	N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input checked="" type="radio"/> In	N/A	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	4	2
Water Temperature measured at the 3-compartment sink 123°F				
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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<input checked="" type="radio"/> 1
37. Equipment, utensils, and linens: storage and use	<input checked="" type="radio"/> 1
38. Adequate ventilation and lighting; designated areas, use	<input checked="" type="radio"/> 1
39. Thermometers provided and accurate	<input checked="" type="radio"/> 1
40. Wiping cloths: properly used and stored	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 1

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



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------------------------------	------------------	-----------------------

1. FOOD SAFETY CERTIFICATION

POINTS

2

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

Observed the Food Safety Manager Certificate was expired as of 4/21/2016. Email proof of enrollment in a Food Safety Manager course by 7/9/2022 to MaxMartinez@rivco.org. Provide current/valid Food Safety Manager Certificate by 8/8/2022 and email to MaxMartinez@rivco.org. Failure to comply may result in further legal action (i.e. hearing, citation).

Repeat violation noted on the inspection reports dated 6/12/2019 and 12/11/2020.

Violation Description: 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. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

0

Inspector Comments: Latex gloves are no longer allowed to be used in food facilities.

Observed latex gloves at the cook line. Discontinue using latex gloves.

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)

9. PROPER COOLING METHODS

POINTS

0

Inspector Comments: NOTE: All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

Observed raw meat cooling in large plastic containers stored inside the cold top cooler. The operator moved the meat to approved containers and placed inside a functioning cooler.
Discontinue using plastic containers to cool food. A handout for proper cooling techniques was provided. Training and education provided.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.

Observed the following:

- 1) Numerous live fruit flies, too many to count, throughout the facility including in the food preparation areas and storage areas.
- 2) One live adult and one live nymph cockroach located on the floor under the soda rack.
- 3) One live nymph cockroach on the floor under the water heater.
- 4) Multiple live adult and nymph cockroaches in traps throughout the facility.
- 5) Two live adult cockroaches moving around on the floor between freezer and mop sink.
- 6) Two live adult cockroaches in the dust pan located near the mop sink.

Eliminate all flies and cockroaches from the facility. According to the operator the facility receives pest control once a month. Operator was unable to provide an invoice for last pest control service at the time of the inspection.

Re-inspection to check that all live cockroaches have been eliminated from the facility scheduled for 6/16/2022.

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)



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FACILITY NAME Cafe Gossip	DATE 6/9/2022	PERMIT # PR0056008
------------------------------	------------------	-----------------------

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

POINTS

1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin. Facility shall only use approved pest control measures. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

Observed the following:

- 1) Numerous unapproved fly strip traps throughout facility hanging from the ceiling, under hand washing sink and shelf racks.
- 2) Air curtain to the back door not functioning during inspection.
- 3) Gaps located by the lock on rear exterior door.
- 4) Gaps in between both front doors and under the doors for the front door.

Remove all unapproved traps for flies and cockroaches. Ensure the air curtain is functional and turned on during all business hours.

Ensure there are no gaps for the exterior doors to prevent vermin entry.

Observed numerous cockroach sticky traps all over the floors throughout the floor facility. Further research and assistance required to determine if these types of traps are approved.

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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

According to the owner the chlorine sanitizer concentration should be between 10-50ppm.

Owner was instructed to ensure the chlorine sanitizer concentration is at 100ppm. Education and training provided.

Handout on the five steps for manual warewashing was provided.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: All chemicals and poisonous substances shall be properly labeled.

Observed 3 unlabeled spray bottles stored on the chemical storage rack at the rear of the facility.

Provide labels to all chemical spray bottles to prevent accidental contamination.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

Observed the following:

- 1.) All of the door gaskets torn for the coolers throughout the facility. Replace the door gaskets.
- 2.) The caulking deteriorated for the hand washing sink in the restroom. Repair the caulking.
- 3.) The cold top cooler with the lids open operating at 51°F at the beginning of the inspection. Once the lids were closed, the temperature began to drop and measured 45°F by the end of inspection and continued to go down. Ensure the cold top cooler is functioning and maintaining temperature of 41°F or below. Recommendation: keep the lids closed when not in use.

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



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FACILITY NAME Cafe Gossip	DATE 6/9/2022	PERMIT # PR0056008
------------------------------	------------------	-----------------------

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

POINTS

1

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Observed an accumulation of grease and food debris on the outside of equipment, shelves, rice cooker, grease bin, tables and outside of containers throughout the facility.
Clean all equipment, shelving, containers and tables.

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

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

Observed the following:

- 1) Bowls without handles and stored in the bulk containers of rice and sugar. Ensure all scooping utensils have handles and the handles are stored upright and not in contact with food to prevent contamination.
 - 2) Two spatulas stored in between the table and under a box.
- Discontinue storing utensils in this manner and store in a manner to prevent cross-contamination.

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)

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.

Observed an accumulation of grease on the hood filters and fire suppression lines. Clean the hood filters and the hood canopy.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. 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. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

Observed the following:

- 1.) A damaged thermometer in the rightmost cooler located across from the grill.
 - 2.) Missing thermometer for the cold-top cooler located across from the deep fryer.
- Provide functional and accurate thermometers to all cold holding units.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

Observed multiple wet wiping cloths with food debris stored on the food prep tables throughout the facility, not in sanitizing solution. Ensure all wiping cloths used for multiple uses are stored inside an approved sanitizing solution.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))



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FACILITY NAME Cafe Gossip	DATE 6/9/2022	PERMIT # PR0056008
------------------------------	------------------	-----------------------

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

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Inspector Comments: NOTE: Maintain dumpsters covered when not in use.

Observed the dumpster lids open. Keep the lids closed when not actively in use.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: All personal drinks are to be maintained covered and stored in a manner to prevent contamination. Cleaning supplies, personal items, and other non-food items shall be properly stored.

Observed the following:

1.) Multiple personal items such as employee food and drinks, electronics, and glasses, stored along side food and food utensils throughout the facility. Remove the personal items and ensure all personal items are stored in a designated area.

2.) An employee drink from his open personal drink while cutting vegetables.

Discontinue eating or drinking in the kitchen. Employees may have a beverage in a closed container, no open drinks, and ensure there is no risk of contamination. After drinking, employees must wash their hands.

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: The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair. Approved base coving shall be provided in all required areas.

Observed the following:

1.) The floor damaged under the right corner of the ware washing sink.

2.) The floor and base coving damaged located by the rear exterior door.

Ensure all flooring and base coving is in good repair.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean.

Observed the following:

1.) An accumulation of food debris and grease on the floor along the walls and under equipment throughout the facility.

2.) An accumulation of dirt and grease on the walls throughout the kitchen.

Clean the walls and floors.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

Observed multiple expired Food Handler Certificates on site. Provide current Riverside County Food Handler Certificates by 6/16/2022 and email to MaxMartinez@rivco.org.

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)



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FACILITY NAME Cafe Gossip	DATE 6/9/2022	PERMIT # PR0056008
------------------------------	------------------	-----------------------

53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. See violation number 23.

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

Overall Inspection Comments

This facility voluntarily closed due to immediate health hazard, described as cockroach infestation. Facility is to abate violation, eliminating immediate health hazard prior to re-inspection. Facility to remain closed until verification of violation is abated and permission is granted by this Department. Facility closed sign posted.

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (80 = B). A reinspection has been set for one week (6/16/22). Ensure all violations listed on this report are corrected by this date in order to be re-inspected. "B" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions contact Maxine Martinez at (951) 766-2824.

If you are ready sooner or need more time, contact Maxine Martinez at (951) 766-2824 or email MaxMartinez@rivco.org.

The report was discussed with Uk Jin Kim and will be sent via email.

Joint inspection conducted with M. Martinez.

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

Uk Jin Kim
Person in Charge
06/09/2022

Julianne Hinde
Environmental Health Specialist
06/09/2022

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."

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

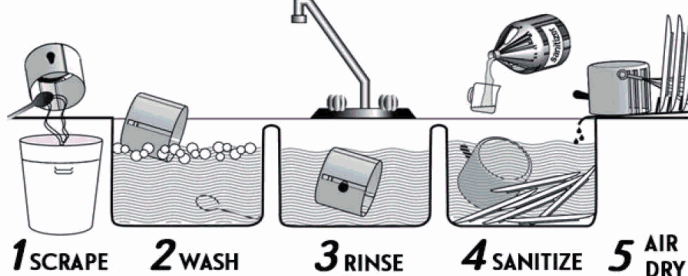
Cooked
Food

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

BLYTHE
260 N Broadway
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St #204
Corona, CA 92882
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