



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME THE BANK				DATE 10/4/2022		TIME IN 1:45 PM		TIME OUT 3:45 PM	
ADDRESS 28645 Old Town Front ST, TEMECULA, CA 92590				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER CRAIG & CHRISTY PUMA				EMAIL my5kidsmama@gmail.com				Major Violations 3	
PERMIT # PR0003328	EXPIRATION DATE 02/28/2023	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)676-6160	PE 3620	DISTRICT 0046	INSPECTOR NAME LUAN LE	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

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/A	1. Food safety certification			2	
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions		4		
In	N/O	3. No persistent 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 and accessible			2	
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
In	N/A	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/A	N/A	12. Returned and re-service 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
/ not in use; knowledge verified						

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
In			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY						
In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
Water Temperature 130°F at 2 comp sink faucet°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	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		
53. Permit suspended / revoked		
54. Voluntary condemnation		1
55. Impound		1



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
THE BANK

DATE
10/4/2022

PERMIT #
PR0003328

1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments:

- Observed no food manager certificate on-site at time of this inspection. Maintain at least one valid food manager certification on-site within 30 days from time of this inspection. Provide email confirmation to inspector at time of this re-inspection in one week for verification that a designated employee has registered to take the food manager course and exam. Information bulletin on food manager certificate attached with this report.

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation. Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

1. Observed the following food items inside the True reach in cooler in the kitchen with following temperatures:

- 4 packages of unsealed shredded cheese at 45°F
- 4 containers of sealed pico de gallo at 44°F -45°F 45°F
- 1/4 full carton of heavy cream at 55°F
- container of dairy dressing at 56°F

Rest of the food were vegetables and whole pineapple. This refrigerator ambient temperature was 60°F. Person in charge stated that the cheese and pico de gallo were recently placed in this refrigerator about 1 hour ago. The cheese and pico de gallo was allowed to relocate to a working refrigerator in the wait station area with ambient temperature of 38°F. The dairy dressing and heavy cream was voluntarily discarded at time of this inspection. Do not store any potentially hazardous foods inside this refrigerator. Red IMPOUND tag placed. Tag cannot be removed unless by a member of this Department. Re-inspection set for 1 week (10/11/2022) to verify repair of unit. Contact Luan Le at (951) 461-0284 for any questions. Unit cannot be used for any food items that require temperature control until unit has been verified by this Department, but things such as tortillas, bread, whole fruits and vegetables may stored inside the unit. Maintain all potentially hazardous foods at or below 41°F or at or above 135°F at all times.

2. Observed large insert of salsa placed inside an ice bath on the counter at the chip station area for approximately 1 hour. The salsa's temperature was measured at 48°F. Instructed manager to increase the ice to the ice bath so salsas can rapid cool to 41°F or below. Ensure that the ice is to the level of the product on all sides and water may be used to fill all crevices. If ice is only in contact with bottom of container then product will not stay in proper temperature. Corrected on site.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: MAJOR VIOLATION:

- Dish machine observed leaving 0ppm of residual chlorine on the surface of the utensil. Observed dish tray of dishes/utensils at the finish drainboard and one tray inside the dish machine. Observed emptied bucket of chlorine sanitizer. Manager replaced the emptied sanitizer bucket with a full one. Dish machine was restarted and able to dispense chlorine sanitizer at least 50 ppm. Ensure employees check the chlorine sanitizer bucket level and test the chlorine sanitizer concentration prior to begin ware washing.

- Observed rodent droppings on the sugar packages in the dry storage room. Discard the sugar package. Clean and sanitize this storage shelf in approved manner.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
THE BANK

DATE
10/4/2022

PERMIT #
PR0003328

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1. Observed multiple flies inside the kitchen and wait station room. Provide immediate professional pest control measures in order to eradicate flies from this facility. Maintain all doors close at all times. Facility might consider adding fly lights as well.

2. Observed rodent dropping in various locations throughout the facility. Immediately Contact a pest control service and ensure that all evidence of rodent dropping are eliminated. Facility is an immediate threat to the health and safety of the public and as such has been closed. Contact this department when corrections have been made.

Clean and sanitize the following areas:

- The area behind the ice maker in the wait station.
- The area below and behind True reach in refrigerator in the wait station
- Floor and area under the dry storage racks in the food storage room. Remove any unused equipment from this facility.
- The area under the reach in coolers, cooking equipment and ware washing area.

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

1

Inspector Comments:

- Multiple doors (ex. dining room, side door from hallway of restrooms to kitchen, side door of wait station room..) were observed to be open. Keep doors closed to prevent the entry of vermin, including flies.

- Observed a door missing at the outdoor bar area into the wait station that lead straight to the kitchen. Install a door without any gap or hole between the open air bar and the wait station room. In addition, no door observed between the wait station room into the kitchen as well. Ensure all side doors into the wait station room, kitchen, and dining area must be kept closed to keep flies and vermin out of the kitchen.

- Eliminate any gaps observed at the following entry doors:
1. in between the double door into the dining area
 2. side door and metal security door into the wait station area.

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

1

Inspector Comments:

- Repair/replace the torn gaskets of the 2-door upright produce cooler
- Re-caulk the back of the hand wash station in the kitchen
- Properly clean and seal the oven/range at the cook line with approved material instead of using foam as a sealer.
- The burned light bulbs in the kitchen are
- Seal all raw wooden shelf at the wait station area, dry food storage area and outside bar area.

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



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
THE BANK

DATE
10/4/2022

PERMIT #
PR0003328

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

POINTS

1

Inspector Comments: Clean the following to remove debris, build up and accumulation:

- Interior of the paper towel dispenser in the kitchen
- Can opener blade and can opener holder
- Light fixtures in the kitchen ceiling
- Outside of the fryer in the kitchen area
- The can opener and holder
- The ice chute for the soda machine
- The ansul system of the hood
- Ice scoop and ice scoop holder at down stairs ice maker
- Flooring under the cooking equipment, ice maker and reach in cooler
- The deteriorating floor at the down stairs hand wash
- The FRP panel on the wall across from the hand wash

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

- Reinstall the metal filter pad into the exhaust hood above the cooking equipment prior to begin any cooking or frying. Observed metal filter pads removed for cleaning. Employee re-install the filter pads when informed.
- Provide professional service for the fire suppression system observed with heavy grease build up by 10/11/2022. Observed the fire suppression system certification illegible. Contact appropriate departments to obtain valid certification for the fire suppression system.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

- Observed the floor sink drain by the kitchen steam table at the cook line to be half-full and non-draining. The drain was not backing up into the facility. No other drains appeared to be affected. This drain receives wastewater from only the steam table and when the staff clean the floor in the kitchen. Staff are currently draining the steam table into buckets and containers at the end of the night for disposal into another drain. This drain must be repaired immediately. A recheck has been scheduled for Tuesday 10/11/2022. Failure to restore the drain to functional status could result in further legal action. If this drain starts to back up or if other drains start to be affected and not draining, then the facility must close until all drainage issues are resolved.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

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

POINTS

1

Inspector Comments:

- Patch the gap in the wall (located to the right of the large 3- door refrigerator in the kitchen).
- Fill in any tiny hole in the walls, such as those near the detergent/sanitizer dispensers (at the dishwasher area). Patch the holes in the wall above the water filtration unit (above the ice maker in the downstairs server area).
- The kitchen flooring and dry storage room requires resealing. Ensure that approved materials and methods are used when resealing the flooring. A list of approved flooring choices can be found at www.rivcoeh.org under the Plan Check section. The flooring beneath equipment below the equipment in the open air bar.
- The FRP wall panel between the cook line and ware washing area is loose. Repair in approved manner.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
THE BANK

DATE
10/4/2022

PERMIT #
PR0003328

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: Please see #7 for food items discarded.

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: *Please see item #7 for impounded equipment

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.

Overall Inspection Comments

1. This routine inspection was initiated by a general complaint (CO0084607) received by this department on 10/3/2022. Complaint investigation was also conducted at this time.
2. Facility has been closed due to rodent infestation. Immediately contact pest control service for evaluation and treatment. Pest control service invoice required at time of re-inspection. Contact this department when corrections have been made. In the meantime, clean and sanitize all areas affected with rodent droppings as indicated in this report. Environmental Health Department Facility Closure sign posted and must remain posted until removed by someone from this department. Removal or relocating of the closure sign will result in \$100 citation and further legal action.
3. At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (80= B). A re-inspection will be conducted to verify all items listed have been corrected in 1 week (10/11/2022)). "A" card removed. "B" card posted and must remain posted until removed by someone from this department. Removal or relocating of the "B" card will result in a citation of \$100. If violations are corrected before this date you may contact a member of this department at (951) 461-0284 to schedule a re-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

Brian Liermann
Person in Charge
10/04/2022

LUAN LE
Environmental Health Specialist
10/04/2022

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
Phone 951-273-9140
Fax 951-520-8319

HEMET
800 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-766-2824
Fax 951-766-7874

INDIO
47-950 Arabia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

MURRIETA
30135 Technology Dr #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017