



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Al Bash</b>				DATE 3/27/2019	TIME IN 2:45 PM	TIME OUT 5:00 PM
ADDRESS 199 N State St #112, Hemet, CA 92543				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Ahmed El Shennavy				EMAIL Not Specified		Major Violation 1
PERMIT # PR0068447	EXPIRATION DATE 09/30/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # Not Captured	PE 3611	DISTRICT 0013
				INSPECTOR NAME Beatriz Cornejo	Points 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

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	+	4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination	+	4	2
In	N/O	N/A		4	2
Chlorine 100ppm /					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In				4	2
Water Temperature 121F at the 3-Compartment sink°F					
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				4	2
In	N/A				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	



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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. No food safety manager certificate available on-site at time of inspection.

**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)

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

**POINTS**  
**2**

**Inspector Comments:** Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result. Observed employee eating meal on top of cutting board behind the meat cutting case. Ensure employees do not eat in food preparation areas.

**Violation Description:** No employees shall eat, drink, or smoke in any work area. (113977)

**7. PROPER HOT & COLD HOLDING TEMPERATURES**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

1. Observed raw chicken on sheet tray on top of food prep sink with a probed internal temperature of 50.3F. Operator stated chicken was placed on food prep sink approximately half an hour before the inspection. Operator voluntarily discarded food item.
2. Sliced tomato on cutting board observed with an internal temperature of 61.8F. Operator voluntarily discarded food item.

**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)

**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 cooked rice on top of steam table containers (not inside of steam table) with an internal temperature of 104.5F. Operator stated rice had been placed there 40 minutes prior to inspection. Rice was in a shallow container but education was still provided to operator regarding rapid cooling requirements. Rice was transferred to walk-in cooler during the inspection.

**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)

**13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION**

**POINTS**  
**2**

**Inspector Comments:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage. Observed molded meatballs in stainless steel container in the walk-in cooler. Operator discarded food at time of inspection.

**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

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

**POINTS**  
**1**

**Inspector Comments:** Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. Ensure front customer door is closed in between usage to prevent flies from entering into facility. Door observed propped open.

**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)



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

**POINTS**  
**0**

**Inspector Comments:** Note: A person in charge shall be present at the food facility during all hours of operation. Person in charge stated customer self-service bins are sanitized on a monthly basis. Provided education regarding sanitizing requirements.

**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)

**27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE**

**POINTS**  
**0**

**Inspector Comments:** Note: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. Observed gyro meat being thawed by placing frozen meat on prep table behind the meat display case. Person in charge stated food item was on prep table for half an hour prior to the inspection. Gyro meat was re-located to meat display case during the inspection. Use approved methods for thawing.

**Violation Description:** Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

**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.

1. Discontinue leaving used disposable gloves on top of the meat case and on cutting board directly behind the steam table.
2. Use scoops with handles for bulk food items instead of plastic cups without handles to minimize contact with food items.
3. Discontinue storing money on cutting board adjacent to cutting knife and cheese.
4. Discontinue storing money within the garlic cloves (next to spices) at cook line.
5. Provide scoops with handles for the customer bulk (ie., rice, beans, etc.) self service area.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

**30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

**POINTS**  
**0**

**Inspector Comments:** Note: All chemicals and poisonous substances shall be properly labeled. Label all cleaning spray bottle solutions.

**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)

**31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

**POINTS**  
**1**

**Inspector Comments:** Food shall be stored at least 6 inches above the floor on approved shelving. Re-locate box of individually portioned pastas to at least 6 inches off the sales floor.

Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids.

1. Transfer open flour to an approved container with tight-fitting lid.
2. Discontinue re-using containers to store bulk food items (using cans of gherkin pickles to store cinammon, etc.)

Bulk food containers shall be labeled as to the contents. Clean and sanitize all bulk food containers and then label as to the contents.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))



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**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**POINTS**  
**1**

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

1. Re-attach the hand sink to the wall and re-seal with an approved waterproof sealant.
2. Remove knives missing plastic handle.
3. Remove scraper with burned/damaged handle.
4. Replace milk crates in dry storage area for approved shelving for utensils.
5. Remove damaged oven toaster across from the cook line.
6. Install faucet knob for cold water at the 3-compartment sink. Facility currently using pliers to open cold water.

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

**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. Clean and maintain the following:

1. Grease/debris in the interior and exterior of the meat display case.
2. Grease/staining on the meat weigh scale.
3. Staining/filth on all cutting boards.
4. Condiment/spice area across from the cook line.
5. Heavy grease deposits on top, in between, and below all cook line equipment.
6. Encrustations on the food processor.
7. Encrustations on the blender lids.
8. Exterior of the microwave door and door handle.
9. All shelving throughout the facility.
10. Heavily soiled food preparation sink observed with scraps left from raw chicken.
11. Dried meat scraps on band slicer.
12. Dried meat staining under food prep sink behind the meat display case.
13. Interior and exterior of the freezer chests.
14. All freezer cases and reach-in coolers/reach-in freezers.
15. Remove all excess clutter throughout the facility to prevent vermin harbor.

**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.

1. Discontinue storing tongs on oven door handle.
2. Discontinue storing plastic lid on the floor behind the meat display case.

**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:** 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.

1. Install a light shield over non-shatterproof lighting adjacent to the steam table/meat display case.
2. Install a light shield over non-shatterproof lighting above bulk food items.

**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)



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**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 several soiled wiping cloths throughout the facility. Store wiping cloths in bucket with sanitizer in between usage.

**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))

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

POINTS

1

**Inspector Comments:** The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility. Remove all personal items (ie., luggage, baby toys, etc.) from facility. Place all other personal items in a designated area away from food preparation/food storage areas.

**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)

**54. VOLUNTARY CONDEMNATION**

POINTS

0

**Inspector Comments:** Facility voluntarily discarded the following items due to items being out of temperature:

1. a full sheet tray of raw chicken
  2. a sliced tomato
- and a container of meatballs was discarded because it was spoiled.

**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.



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**Overall Inspection Comments**

Routine inspection conducted along with complaint investigation (CO0067568) for a food-borne illness. At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (80 = B). A re-inspection has been set for one week (4/3/19). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "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 Beatriz Cornejo at (951) 766-2824.

**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](http://www.rivcoeh.org).

**Signature**

Patricia Morgion  
Person in Charge  
03/27/2019

Beatriz Cornejo  
Environmental Health Specialist  
03/27/2019



## 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."

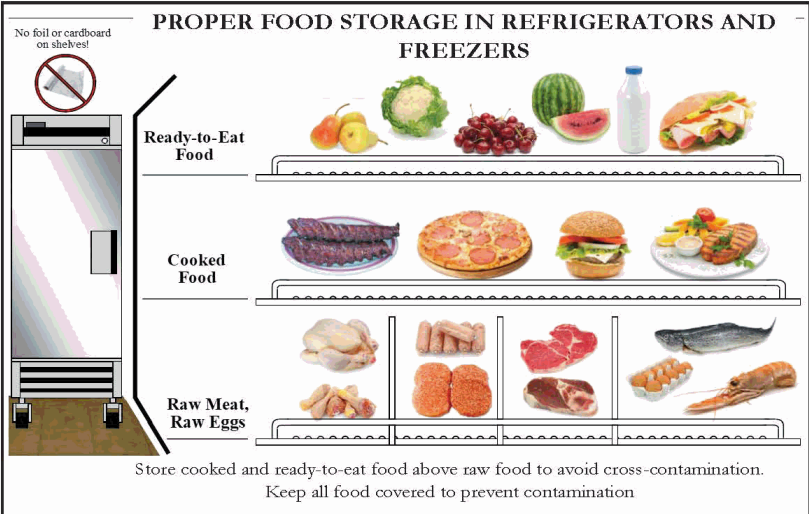
A food facility may be closed for any of the following reasons:

- 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."

### PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



No foil or cardboard on shelves!

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

							
<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



**8**

MILK, EGGS, FISH, SHELLFISH, WHEAT, SOYBEANS, PEANUTS, TREE NUTS

**FOOD ALLERGENS**

**THE MAJOR**

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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