



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CiCi's Pizza				DATE 11/13/2019		TIME IN 1:15 PM		TIME OUT 4:00 PM	
ADDRESS 591 N McKinley St #103, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Fernando Flores				EMAIL ciciscorona@yahoo.com				Major Violations 4	
PERMIT # PR0056646	EXPIRATION DATE 01/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)278-2424	PE 3621	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum		Points Deducted 35

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"/>
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	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	<input checked="" type="radio"/>
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/>	2
In	N/O	<input checked="" type="radio"/>	8. Time as a public health control; procedures and records	4	2
In	N/O	<input checked="" type="radio"/>	9. Proper cooling methods	4	2
In	<input checked="" type="radio"/>	N/A	10. Proper cooking time and temperature	4	2
In	<input checked="" type="radio"/>	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/>			13. Food: unadulterated, no spoilage, no contamination	4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	<input checked="" type="radio"/>	2
50 ppm Chlorine (Dish Machine) /					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
In	N/O	<input checked="" type="radio"/>	16. Compliance with shell stock tags, condition, display		2
In	N/O	<input checked="" type="radio"/>	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input checked="" type="radio"/>		18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
In	<input checked="" type="radio"/>		19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<input checked="" type="radio"/>		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		<input checked="" type="radio"/>	2
Water Temperature 78 - 116 F°F					
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	<input checked="" type="radio"/>
VERMIN					
In		23. No rodents, insects, birds, or animals		<input checked="" type="radio"/>	2
<input checked="" type="radio"/>	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"/>
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		<input checked="" type="radio"/>
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		<input checked="" type="radio"/>
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"/>
35. Warewashing: installed, maintained, proper use, test materials	1	
36. Equipment / utensils: installed, clean, adequate capacity		<input checked="" type="radio"/>
37. Equipment, utensils, and linens: storage and use		<input checked="" type="radio"/>
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		<input checked="" type="radio"/>
42. Refuse properly disposed; facilities maintained	1	
43. Toilet facilities: properly constructed, supplied, cleaned		<input checked="" type="radio"/>
44. Premises; personal item storage and cleaning item storage		<input checked="" type="radio"/>

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		<input checked="" type="radio"/>
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		<input checked="" type="radio"/>
49. Food Handler certifications available, current, and complete		<input checked="" type="radio"/>
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		<input checked="" type="radio"/>
53. Permit suspended / revoked		<input checked="" type="radio"/>
54. Voluntary condemnation		
55. Impound		<input checked="" type="radio"/>



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DATE
11/13/2019

PERMIT #
PR0056646

1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments:

A valid Food Safety Manager Certificate was not available for review at the time of inspection. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Maintain at least one valid food manager certification on-site.

*NOTE:

- This is a repeat violation.
- A Citation was given on 09/19/2019.
- Facility had been given the deadline of 09/26/2019 to provide a valid certification or proof of enrollment. Facility cannot reopen without the Food Safety Manager Certification.

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

2

Inspector Comments:

Observed employees to change tasks without washing their hands. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated.

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding improper holding temperatures:

- 1) bins of garlic liquid buttery topping on the prep tables measuring 74.9 F - 78.1 F
- 2) jugs and squeeze bottles of liquid buttery topping measuring 75 F - 79 F on the shelving in the prep area
- 3) sliced tomatoes, cooked garbanzo beans, and assorted dressings measuring 52 F - 54 F in the salad bar reach-in cold-top cooler.

The salad bar reach-in cold-top cooler is hereby impounded (see Violation 55).

The PIC stated the garlic butter and squeeze bottle had been removed from temperature control greater than 24 hours earlier, the jug, tomatoes, garbanzo beans, and assorted dressings had been removed from temperature control greater than 5 hours earlier. (NOTE: The liquid buttery topping is received refrigerated and is labeled "Keep Refrigerated.")

*NOTE: This is a repeat violation.

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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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed the following regarding food contact surfaces:

- a) encrusted debris and greasy residues on the knife blades and dough scraper blades stored as clean on the soiled magnetic knife strip above the prep table
- b) encrusted scoop stored directly on the soiled metal storage rack adjacent to the prep line
- c) soiled pizza trays and extensively soiled pasta pans stacked at the cooks and prep lines. Upon inquiry, the PIC advised the trays are not washed and are occasionally run through the pizza oven. Ensure all food contact surfaces shall be properly washed, rinsed, sanitized, and air dried at the required frequencies. Food equipment used with potentially hazardous foods held outside of temperature control must be warewashed at least once every 4 hours. Food equipment used with non-potentially hazardous foods shall be warewashed at least once every 24 hours (CalCode 5.114117). Thoroughly wash, rinse, and sanitize all pizza trays at least once every 4 hours. Ensure all equipment and utensils are properly washed, rinsed, and sanitized as well as clean to sight and touch prior to being stored as clean.

*NOTE: The above listed are repeat violations.

2) Observed a dish tub stored in the janitorial sink basin. Discontinue storing food contact equipment in the janitorial station.

3) Observed the Quaternary Ammonium test strips maintained on site to be unusable due to all strips having been contaminated and saturated. Provide Quaternary Ammonium test strips. Testing equipment and materials shall be provided to measure the applicable sanitization method.

4) Observed an employee to wipe down the prep tables with a multi-use wiping cloth saturated with water as well as another multi-use wiping cloth saturated with floor cleaner from the janitorial sink basin. Immediately discontinue this practice. Ensure wiping cloths are stored in an approved sanitizer solution (e.g., 100 ppm chlorine or 200 ppm quaternary ammonium) between uses and only use wiping cloths saturated with an approved sanitizer solution to wipe down surfaces.

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)

21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed the maximum water temperature to measure 78 F throughout the facility at the beginning of the inspection. After continuously running all faucets for 25 minutes, the water temperature of the facility stabilized and maximized at 116 F. (NOTE: The facility began operation at 10:00 a.m.)

2) Observed the faucet of the 3-compartment sink unable to turn off cold water without use of the water diverting handle, which plumbs the water to the warewash sprayer nozzle. The faucet juncture was also observed to be leaking. Repair or replace the broken faucet.

NOTE: The above listed are chronically repeated violations.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Inspector Comments:

Observed the floor sink under the ice machine, walk-in cooler, and the janitorial sink basin to be excessively slow draining, holding turbid water and debris for extended periods of time. Repair the floor sinks and janitorial sink to ensure all wastewater is disposed of properly. A food facility must have an approved and properly functioning sewage disposal system at all times.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed live German cockroaches of varying life stages (too numerous to count) throughout the facility, including along the prep lines, on the cold-top reach-in cooler casters, in the FRP joint strip, etc.). Eliminate the infestation/activity of cockroaches/rodents/flies/vermin from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, 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.

2) Observed cockroach bait stations on the shelving rack under the pizza and pasta prep table next to food contact equipment. Ensure all pesticide equipment is properly installed and used.

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)

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

POINTS

2

Inspector Comments:

Employee who stated he was in charge was unable to demonstrate adequate knowledge regarding the following:

- 1) unaware of the proper cold and hot holding temperatures of potentially hazardous foods
- 2) unaware a facility is not allowed to operate without hot water

He initially said no one was in charge until told someone had to be in charge in order to stay operating. Someone must be in charge and have adequate food safety knowledge during all operating hours.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed numerous containers of food items stored without protective coverings or lids in the cooler units throughout the facility as well as the prep line cold-top coolers to have no lids on site as well as no lids on the food containers when not in active use. The PIC stated the facility does not have any lids for the units. Ensure lids are obtained and utilized when the units are not in active use.

*NOTE: This is a repeat violation.

2) Remove the soiled, unapproved, unwrapped jaw breaker dispensing machine with suction cup dispensing mechanism in the arcade from the facility.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments:

1) Observed numerous containers of food items stored without labels throughout the facility. Working containers used for storing food items shall be clearly and individually identified with the common name of the food product.

2) Observed opened bulk bags stored on shelving racks. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

*NOTE: The above listed are repeat violations.

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:

1) Observed soiled, unapproved milk crates used for storage by the soda syrup storage rack. Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

*NOTE: This is a repeat violation.

2) Observed the metal storage racks in the warewash area and the walk-in cooler to be rusted and soiled. All utensils and equipment shall be approved, properly installed, and 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)

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

POINTS

1

Inspector Comments:

Observed the following regarding equipment needing cleaning:

- 1) hood vent filters to be extensively soiled with accumulated grease and debris
- 2) accumulated residues on the metal storage racks throughout the facility
- 3) accumulated buildup on the exterior vents of the ice machine
- 4) accumulated aged food debris in the bus bins storing pizza trays on the shelving under the prep table

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

*NOTE: The above listed are repeat violations.

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:

1) Observed numerous CO2 tanks to be unsecured. All pressurized cylinders (full and empty) shall be securely fastened to a rigid structure.

*NOTE: This is a repeat violation.

2) Observed the noodle scoop stored with the handle in contact with the noodles. Ensure scoops are stored either inside the food containers in a manner where the handle is not in contact with the food or in a separate sanitary container. Clean scoops regularly.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

Observed inadequate air gaps between the drainage pipes and floor sinks throughout the facility. Provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the flood rim of the floor sink basin.

*NOTE: This is a repeat violation.

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)



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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments:

Observed the men's restroom to have no toilet paper. Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

Observed employee items (e.g. phone and speaker inside a metal food bin, soiled fan on prep table, phone and charger on cutting board, empty beverage cups drying on clean food trays, etc.) and employee beverages stored in the food prep and storage areas, next to and above food and equipment prep and storage areas. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

*NOTE: This is a repeat 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

0

Inspector Comments:

NOTE: Observed the grout between floor tiles to be extensively receding throughout the facility and several floor tiles to be loose. Repair the floor grout to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair. Floors must be repaired no later than 11/18/2019, as discussed on 09/19/2019.

*NOTE: This is a repeat violation.

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:

Observed accumulated buildup and encrusted splatter debris on the walls throughout the facility as well as in the floor sinks throughout the facility.

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

48. LAST INSPECTION REPORT AVAILABLE

POINTS

0

Inspector Comments:

A copy of the last routine inspection report was not available for review during this inspection. A copy of the last routine inspection report shall be kept on-site and be made available upon request.

Violation Description: A copy of the most recent routine inspection report shall be made available upon request. (113725.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Valid Food Handler Cards were not available for review at the time of inspection. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection.

*NOTE:

- This is a chronically repeated violation.

- Facility had been given the deadline of 09/26/2019 to provide a valid certification or proof of enrollment. Facility cannot reopen without the Food Safety Manager Certification.

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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52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments:

A copy of the current health permit was not available for review during this inspection.

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

53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments:

As per terms and conditions of the probationary status, the facility's permit is hereby revoked.

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)

55. IMPOUND

POINTS

0

Inspector Comments:

You are hereby notified that the salad bar reach-in cold-top cooler has been determined to be in disrepair, and therefore, is impounded on 11/13/2019 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, 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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Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (65 = C). As per the terms and conditions of the Notice of Decision delivered on 09/19/2019, this facility's Environmental Health Permit is hereby revoked. A new permit must be purchased from this Department (\$1,106.00) as well as the inspection fee of \$186.00 must be submitted, which was due this date at the time of inspection and was unable to be paid. A reinspection date has not been scheduled at this time. The facility must contact this Department to schedule the reinspection. ALL violations noted on this report must be corrected prior to requesting a reinspection. "Facility Closed" sign posted. "A" card removed. "Facility Closed" sign must remain posted until removed by an employee of this Department. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

A joint inspection was conducted with K. Lorge, of this Department.

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

Fernando Flores
Person in Charge
11/13/2019

Jillian Van Stockum
Environmental Health Specialist
11/13/2019

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."

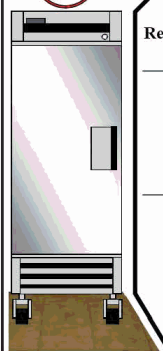
A food facility may be closed for any of the following reasons:

- 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."

No foil or cardboard on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

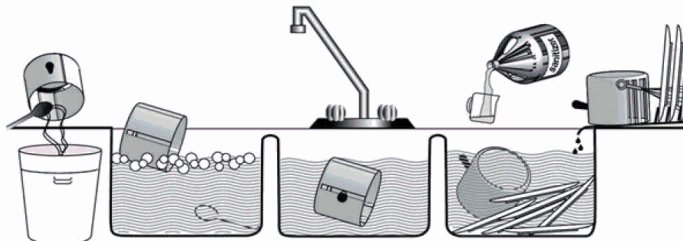
Cooked Food

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

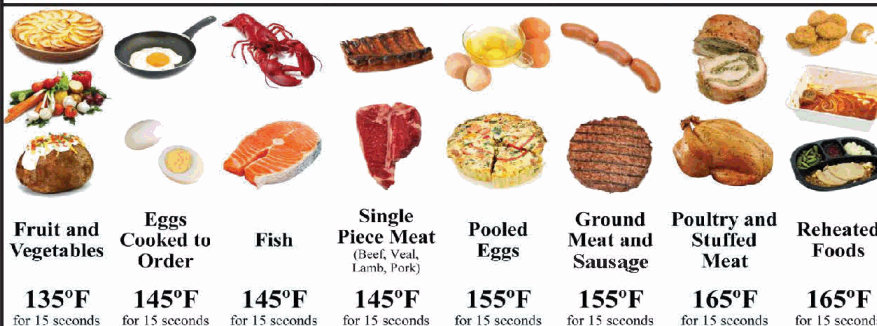


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE
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
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