



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME One Stop Shoppe				DATE 4/4/2017		TIME IN 9:45 AM		TIME OUT 11:30 AM	
LOCATION 84051 Indio Blvd, Indio, CA 92201				Facility Description Not Applicable					
PERMIT HOLDER Octavio Chavez Aguirre				E-MAIL Not Specified				Major Violations 0	
PERMIT # PR0068961	EXPIRATION DATE: 09/30/2018	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (760)343-850	PE 3610	DISTRICT 0037	INSPECTOR NAME Adam Mian	Points Deducted 9	

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.

A

SCORE 91

○ 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/O	1. Food safety certification		2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In		2. Communicable disease; reporting, restrictions & excl	4	2
In	N/O	3. No 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 prop	4	2
In		6. Adequate handwashing facilities supplied & accessib		2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	7. Proper hot and cold holding temperatures	4 2
In	N/O	N/A	8. Time as a public health control; procedures & record	4 2
In	N/O	N/A	9. Proper cooling methods	4 2
In	N/O	N/A	10. Proper cooking time & temperatures	4 2
In	N/O	N/A	11. Proper reheating procedures for hot holding	4 2
PROTECTION FROM CONTAMINATION				
In	N/O	N/A	12. Returned and reserve 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 chlorine /	4 2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In		15. Food obtained from approved source	4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display	1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations	1
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan	2
CONSUMER ADVISORY				
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods	1
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered	2
WATER / HOT WATER				
In		21. Hot and cold water available 120F+	4	2
LIQUID WASTE DISPOSAL				
In		22. Sewage and wastewater properly disposed	4	2
VERMIN				
In		23. No rodents, insects, birds, or animals	4	2
In		24. Vermin proofing, air curtains, self-closing doors		1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
28. Food separated and protected from contaminati	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, use	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing mate	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and u	1
38. Adequate ventilation and lighting; designated ar	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enc	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleepin	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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1. FOOD SAFETY CERTIFICATION

POINTS

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Inspector Comments: 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. During the inspection, the operator showed email that stated that he completed and passed the food manager certification course and examination. Post the food manager certificate at the facility prior to the routine inspection

9. PROPER COOLING METHODS

POINTS

2

Inspector Comments: 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 the following at a preparation table:

- a container of cooked jalapeno peppers to measure 70F.
- a container of cooked beans to measure 100F.

Operator stated that the food were cooling for a half hour or less. Operator relocated the two containers of food to the walk in cooler.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: 1. Exterior doors shall be self-closing and without gaps or openings to prevent vermin entry. Observed the screen door at the cooks line to have numerous spaces/gaps around the edges. Eliminate gaps/spaces in the door with approved materials.

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. Observed the following:

- a handled scoop stored directly on the food in a food ingredient container at the cooks line. Operator removed the scoop from the container during the inspection.
- bulk metal food ingredient containers to be stored directly on the floor near the warewashing area. Elevate all food and food equipment at least 6 inches above the floor.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

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

1. Remove cardboard on condenser in the food walk in cooler. Repair and/or use approved materials that are smooth and easily cleanable.
 2. Repair damaged/unfinished wall/ceiling surfaces in the food walk in cooler. Use approved materials that are smooth and easily cleanable.
 3. Repair the walk in cooler door handle with approved materials.
- Repair the items listed above by 5/2/2017. Failure to make repairs by 5/2/2017 will result in re-inspection fees and further legal action.

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

Inspector Comments: Pressurized cylinders must be securely fastened to a rigid structure. Observed the CO2 tanks throughout the facility to be unsecured. Secure all CO2 tanks to a rigid structure.

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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair. Observed the following:

- areas of the facility with unfinished patch work on the ceiling. Repair the unfinished floors/walls/ceiling surfaces in all affected areas of the facility.
- areas of the facility with cracks/crevices in the walls/ceilings. Seal all cracks and crevices in all affected areas of the facility in an approved manner.



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Overall Inspection Comments

This reinspection was conducted with Y. Monroy, due to the downgrade of the facility on 3/23/2017. At this time all violation from the previous inspection report have been corrected except the violations noted above. "A" card posted, and "C" card removed.

Signature

Octavio Chavez
Person in Charge
04/04/2017

Adam Mian
Environmental Health Specialist
04/04/2017