



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Trining's Bake Shop & Cafe				DATE 4/27/2018		TIME IN 1:15 PM		TIME OUT 2:30 PM	
LOCATION 27473 Ynez Rd, Temecula, CA 92591				Facility Description Not Applicable					
PERMIT HOLDER Teodoro Tolentino				E-MAIL triningsbakery@yahoo.com				Major Violations 0	
PERMIT # PR0062699	EXPIRATION DATE: 09/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)694-5112	PE 3621	DISTRICT 0046	INSPECTOR NAME LUAN LE		Points Deducted 7

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 93

● 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			2
1. Food safety certification				
ServSafe - Teodoro Tolentino - 4/29/2018				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
● In			4	2
2. Communicable disease; reporting, restrictions & exclusions				
● In	N/O			2
3. No discharge from eyes, nose, and mouth				
● In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
● In	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
● In				2
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
● In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
● In	N/O	N/A		2
8. Time as a public health control; procedures & records				
● In	N/O	N/A		2
9. Proper cooling methods				
● In	○ N/O	N/A		2
10. Proper cooking time & temperatures				
● In	N/O	N/A		2
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
● In	○ N/O	N/A		2
12. Returned and reserve of food				
● In			4	2
13. Food: unadulterated, no spoilage, no contamination				
● In	N/O	N/A		2
14. Food contact surfaces: clean and sanitized				
Chlorine 50 ppm at dish machine / 115°F				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
● In			4	2
15. Food obtained from approved source				
● In	N/O	○ N/A		1
16. Compliance with shell stock tags, condition, display				
● In	N/O	○ N/A		1
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
● In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
● In	N/O	○ N/A		1
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
● In		○ N/A		2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
● In			4	2
21. Hot and cold water available				
130°F at 3 comp sink faucet				
LIQUID WASTE DISPOSAL				
● In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
● In			4	2
23. No rodents, insects, birds, or animals				
● In				1
24. Vermin proofing, air curtains, self-closing doors				

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 contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	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 repair	○ 2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	○ 2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	○ 1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	○ 1
46. Floor, 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 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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18. COMPLIANCE WITH VARIANCE, SPECIAL PROCESS, HACCP PLAN

POINTS

0

Inspector Comments: Note: HACCP Plan shall be approved, followed and maintained at the facility. Facility is currently working with our department special process committee to evaluate the baked goods below via lab analysis evaluation for a decision if the foods are non-potentially hazardous.

Products already tested:
Ensaymada with Cheese
Ensaymada with Ube-Macapuno Ube bread

Products to be tested:
Haba-Haba Ube-Macapuno
Pan de Coco

22. SEWAGE PROPERLY DISPOSED

POINTS

0

Inspector Comments: Note: All liquid waste must drain to an approved fully functioning sewage disposal system.

- Observed no back up of water at floor sinks at cook line and ware washing area. Flooring in these area observed cleaned with no standing water observed.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

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

- Discontinue using plastic grocery bags as food storage. Provide approved food grade container to store foods.
- Remove unapproved foil liner at charbroiler and stove.
- Remove unapproved domestic microwaves (2) and Cuisinart oven and replace with commercially approved equipment if needed.
- Remove tattered or rip wiping cloths
- Remove unapproved wooden strip to support a leg of prep table at cook line. Repair/replace leg support for prep table in approved manner.
- Provide missing screw to metal ice deflector of ice machine.
- Observed caulking at 3 comp sink dirty and in disrepair. Remove and replace old caulking between back splash of 3 comp sink and wall with new ones.
- Discontinue using styrofoam cups as scoops for bulk containers (ie. rice, flour)
- Re-install missing upper flash cover to exhaust hood above baking oven (Baxter) in eliminate opening.
- Replace front metal cover of condenser unit above ice machine observed with drill holes.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Clean the following items in approved manner:

- utensils drawers
- 3 comp sink
- racks and shelves throughout the facility
- outside of all bulk containers and lids
- manual can opener and its holder
- microwave
- oven
- prep sink
- ice machine deflector
- wall and floor under cooking equipment
- floor and drain sink
- fan covers in walk in cooler
- black and white fans inside kitchen.
- mop sink
- top of grease bin

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS

0

Inspector Comments: Note: All plumbing and plumbing fixtures 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.

- Provide hard drain line for the ice shaving machine (Hatsuyinki) located at front service counter. Ensure drain line has proper slope and draining to the floor sink.



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44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS

1

Inspector Comments: 1. All personal drinks are to be kept covered and stored in a manner to prevent contamination.

- Observed personal water bottle stored directly on top of prep table in kitchen and on rack with baking supplies in baking area. Provide designated area for personal drink storage and away from foods and food contact surface. Corrected on site.

2. Cleaning supplies, personal items, and other non-food items shall be properly stored.

- Observed broom and dust pan leaning against wall of mop sink and mops inside bucket of soiled water inside mop sink. Relocate all cleaning supplies to designated storage area and hang up mops onto proper hangers. Maintain cleaning supplies and equipment organized and ensure to discard soiled mop water after each use.

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. Repair the following items in approved manner:

- Seal hole in wall at front service customer service area.

- Repair/replace missing wall tile leading to walk in cooler.

- Repair/seal floor inside walk in cooler observed with exposed concrete. Flooring guide attached. Please contact our area plan check specialist for any questions (951-461-0284).

- Replace worn/damaged grout around wall of mop sink in approved manner.

Overall Inspection Comments

At this routine inspection, no back up of water observed at all floor/drain sinks in this facility. Facility was voluntarily closed early this morning due to back up of floor and drain sinks. Floors are cleaned with no standing water observed. Facility is approved to open and operate. Close sign removed

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

Jojo Raya
Person in Charge
04/27/2018

LUAN LE
Environmental Health Specialist
04/27/2018