



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Bear Valley Market & Liquor				DATE 8/21/2019	TIME IN 1:30 PM	TIME OUT 4:00 PM
ADDRESS 32475 Clinton Keith Rd #111, Wildomar, CA 92595				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Salam Haddad				EMAIL George.Madaa@yahoo.com		Major Violations 1
PERMIT # PR0055483	EXPIRATION DATE 04/30/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)678-1670	PE 3611	DISTRICT INSPECTOR NAME 0044 Antonio Islas
						Points Deducted 15

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 Jaime Aguilar FSP 6/22				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	7. Proper hot and cold holding temperatures			4	2
● In	N/O	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/O	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
			300ppm Quat 3-comp sink / Not currently washing			

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 3-comp sink 130°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		1
54. Voluntary condemnation		
55. Impound		



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: A) The far right deli case was holding at 44F 1345 hours and later at 1530 hours measured 50F air temperature and sandwiches, cheese, and pasta salad stored in this unit were measuring at 45-47F. The owner stated it was in a defrost cycle and that in the last 2 hours it was holding at 38F. The unit was also observed dripping condensate from the top coils. This unit must hold 41F or below at all times and repaired to prevent the condensation from dripping at the inside top coils. All potentially hazardous foods in this unit were voluntarily discarded by the meat department employee this date. Approximately 50 pounds total was discarded this date (20 sandwiches, 20 dessert slices, 3 pasta containers, 4 salsa containers, 5 pounds cheese, and 2 dozen eggs). Impound tag posted on the unit this date and may not be reused until written approval has been obtained by this Agency.
B) Observed cooked peppers at 117F to 118F at the hot holding display case. All other potentially hazardous food in the case was 135F and above. Operator stated peppers were cooked one hour prior and was allowed to relocate them to the reach in cooler for rapid cooling. Ensure cooked vegetables are maintained 135F and above or 41F or below.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: A) Observed a few rodent droppings on some of the shelves in the back liquor room. Properly clean/sanitize these areas and take approved action to remove all vermin activity from this facility.
B) Observed pest traps in various areas of the backroom with an accumulation of dust/grime/insects. Clean and replace traps often to ensure effective pest control.

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: The front door to the facility was observed to be propped open. This is a repeat violation. Maintain this door closed in between use to prevent vermin activity.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: A) Observed a box of chicken over packaged pork in the backroom walk-in refrigerator. Place raw chicken below pork to prevent any potential contamination.
B) Observed cooked food items from the parking lot barbecue being transported in uncovered containers to the market. Ensure barbecued foods are properly covered when returning to the market.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: A) Observed rust/deterioration on areas of the walk-in refrigerator shelving. Properly resurface/replace these areas to ensure the racks can be easily cleaned.
B) Replace the missing safety cones/hazard tape around the parking lot BBQ unit to prevent unauthorized access.
C) Properly repair the leaking ice machine.
D) Secure the loose light fixture to the ceiling inside the mop closet.
E) Remove unnecessary equipment such as warmer and scale located by the back restroom.

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: Clean and maintain the following:
-The ice deflector in the ice machine.
-The ice build up inside the walk in freezer.

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)



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS
1

Inspector Comments: Cut or raise the pipes from the ice machine and also the pipe from the meat department walk-in refrigerator to be one inch above the floor sink.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS
1

Inspector Comments: Observed a personal water bottle on the prep table/meat slicing area. Relocate personal drinks to a separate designated area away from food and food contact surfaces.

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
1

Inspector Comments: Repair the damaged tile by the ice machine and floor sink.
-Eliminate gaps/holes in the ceiling above the back door and above the walk in cooler for beer.

The areas of deteriorated floor surface in the meat department is pending further review by this Agency. These floor surfaces must be repaired/resurfaced to be maintained smooth and non-absorbent.

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: -Clean and maintain the floor by the back door and under the shelves in the liquor room.

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



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Overall Inspection Comments

Routine inspection conducted in accordance with Notice of Decision dated 10/10/18. At time of inspection found major food temperature violation(s) and facility scored 85=B. Per Notice of Decision if any of the above listed violations are found or the facility fails to meet minimum health standards the food facility permit shall be revoked. At this time the health permit for this facility is revoked and the facility is ordered closed. To reopen the facility all violations need to be corrected, application and applicable permit fees and inspection fees need to be paid, and a hearing with the area office Supervisor will be conducted. The Hearing is scheduled for Friday 8/23/19 at 930AM at 30135 Technology Drive., Suite 250, Murrieta CA 92563. Probation inspection fee \$186.00 collected this date A3903415. A placard removed and replaced with a B placard. Facility closure sign posted this date. Do not remove/block B placard or closure sign.

Photos taken this date.

The following forms for the closure were completed and signed this date: A) Notice of Permit Holder's Rights B) Request for a Hearing to show cause why permit should not be suspended or revoked C) Notice to permit holder of temporary permit suspension and immediate closure.

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

Ibrahim Haddad
Person in Charge
08/21/2019

Antonio Islas
Environmental Health Specialist
08/21/2019

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."

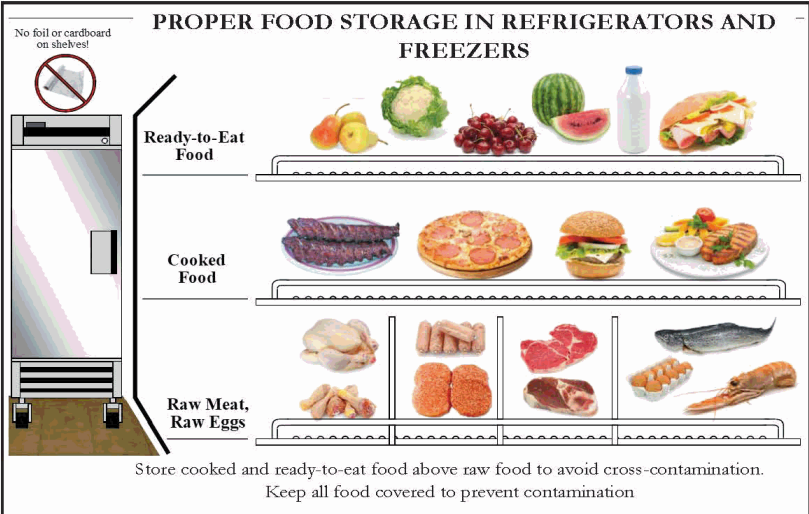
A food facility may be closed for any of the following reasons:

- 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

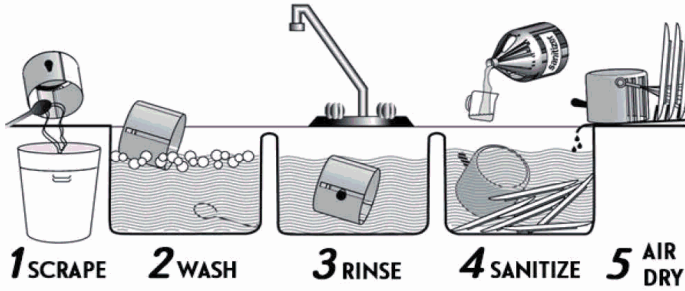
Cooked Food

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

							
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!



THE MAJOR 8 FOOD ALLERGENS

MILK

EGGS

FISH

SHELLFISH

WHEAT

SOYBEANS

PEANUTS

TREE NUTS

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 Fax 951-358-5017
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