



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Lift Coffee						DATE 6/25/2018		TIME IN 10:00 AM		TIME OUT 11:30 AM	
LOCATION 2090 Main St, Riverside, CA 92522						Facility Description Not Applicable					
PERMIT HOLDER Leeba Lessin						E-MAIL aj@liftcoffee.roasters.com				Major Violations 0	
PERMIT # PR0073005	EXPIRATION DATE: 05/31/2018	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (858)943-1434	PE 2620	DISTRICT 0005	INSPECTOR NAME Ryan Vasquez		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	1. Food safety certification				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
● In		2. Communicable disease; reporting, restrictions & exclusions		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 properly		4		2
● In		6. Adequate handwashing facilities supplied & accessible				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 & records		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		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			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 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	1
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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PR #
PR0073005

1. FOOD SAFETY CERTIFICATION

POINTS
2

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. Food facility does not have a valid food safety certificate at this time. Facility will be given 30 days to obtain a valid certificate for at least one employee. Failure to comply will result in further legal action including administrative citation. Once certificate has been obtain, email verification to this department.

15. FOOD OBTAINED FROM APPROVED SOURCES

POINTS
2

Inspector Comments: All food shall be obtained from an approved source. Facility offers raw juices from "Bailey's" that does not have an adequate label, detailing location of manufacturer. A box of juices was recently received and is stored inside the walk-in cooler. Juice is not approved to be offered at this time and an impound tag has been placed on the box. Provide adequate documentation from the manufacturer of the juice, including health permit from the local jurisdiction and an approved label. Failure to comply may lead to further legal action.

Facility also offers pastries which the operator stated are baked at a location in Whittier, CA. Documentation could not be provided on the facility that produces this pastries and are not approved to be offered until the source is verified to be approved.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS
2

Inspector Comments: Each food facility shall be kept free of vermin. Observed rodent droppings behind front counter. Remove all dropping from this area and maintain counter sealed. Observed large hole on counter top, approx 6" in diameter.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
0

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair. Observed front counter cooler temperature to be 46F. Cooler is not approved for storage of any potentially hazardous foods.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS
1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean. Observed the flooring below the double stacked oven near the hand washing sink in need of cleaning. Grease and debris accumulation observed. Continue to maintain the floors clean under all equipment.

50. GRADE CARD AND SIGNS POSTED, VISIBLE

POINTS
0

Inspector Comments: Facility shall have Department issued letter grade and public notification placards posted in a conspicuous place selected by the enforcement officer. Placards are not to be moved, removed or blocked. At time of re-inspection, the "B" grade card and closure sign was taken down and not displayed to the public. Failure to display signs posted by this department is strictly prohibited and states so on the card itself. Failure to comply may result in further legal action.



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Overall Inspection Comments

A re-inspection was conducted due to a failed routine inspection and closure of facility on 6/20/18. "B" grade card was replaced with an "A" card and facility is approved to reopen.

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

Alexis Deseo
Person in Charge
06/25/2018

Ryan Vasquez
Environmental Health Specialist
06/25/2018