



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME EVENTS SPORTS GRILL				DATE 10/30/2018	TIME IN 2:00 PM	TIME OUT 3:30 PM
ADDRESS 10560 MAGNOLIA AVE A, Riverside, CA 92505				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Clubhouse Assoc. Inc.				EMAIL Not Specified		Major Violation 1
PERMIT # PR0002182	EXPIRATION DATE 12/31/2018	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (909)352-269	P.E.# 3621	DISTRICT 0004
INSPECTOR NAME Richard Conant					Points 17	

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

B
SCORE 83

○ 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 Daniel Olivas			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions and e		4	
In	N/O 3. No persistent discharge from eyes, nose, and mou			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 pro		4	2
In	6. Adequate handwashing facilities supplied and acces			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 and rec		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 contaminatio		4	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized / Dish washer set at 50ppm chlorine sanitizer.		4	2

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, displa			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 Water Temperature 120 Degrees F.°F		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	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 storag	1
28. Food separated and protected from contamina	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage container	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 repa	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate	1
37. Equipment, utensils, and linens: storage and	1
38. Adequate ventilation and lighting; designated a	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, supplie	1
44. Premises; personal item storage and cleaning item storage	1

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



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13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.
Ice machine inundated with brown/black mold on surfaces inside ice machine. clean and sanitize (bleach solution of 100ppm) of inside ice machine. Cease And Desist use of ice machine until unit is sanitized properly and ice is no longer contaminated.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS
2

Inspector Comments: All liquid waste must drain to an approved fully functioning sewage disposal system.
Observed reach in preparation refrigeration unit dripping condensation from inside unit (standing water inside reach in near pass through window at kitchen area). drain all condensation to a floor sink for proper drainage. Standing water is a contamination risk and must be cleaned, dried, and drained properly. I may return within 7 days for re-evaluation of cooler to ensure no standing water is present and all condensation is drained into floor drain.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS
2

Inspector Comments: Each food facility shall be kept free of vermin.

Must have pest control receipt upon re inspection which shows pest control measures and recommendations.
Observed small amount of fruit flies in area of server station back room. Provide adequate pest control of all pests at this facility. have pest control evaluate fruit fly issue and treat accordingly. Possibly a dirty drain issue? please evaluate with pest control Upon re-inspection, pest control receipt will be reviewed to evaluate mitigation procedures. pest control receipt must be available upon re inspection showing mitigation efforts and recommendations.

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)

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 box of pork roasts stored on floor inside walk in freezer with one shelf completely available for storage. i.e. no reason why any food is on floor with all the room in freezer. This is a gross violation of food safety. keep all foods a minimum of 6" off of floor at ALL times.

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: All food shall be stored, prepared, displayed or held so that it is protected from contamination.
dry food storage area has a large power washer stored inside storage room with open foods (bulk food bins are considered open foods due to package is opened then placed in bins with lids). Keep power washer and all non-food related cleaning machinery away from all food storage and preparation areas. Store power washer at mop area or chemical area which does not house any food related items. Remove power washer immediately and store in non-food related areas.

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: All utensils and equipment shall be approved, properly installed, and in good repair. reach in cooler (at pass through window in kitchen) has lid off of unit and unit not being utilized. Keep lid on unit if not being used to maintain proper temperatures. lid is not designed to be removed during operation. lid is suppose to be kept on unit at all times when in operation to protect foods from contamination.
 repair cooler lid to be fixed onto unit at all times when facility is in operation.

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

1. observed dishwasher with excessive grease and debis inside the grease trap with is over full at time of inspection. Appears to have been left over night and not cleaned after closing. This again is a gross violation and keeping grease and debris out over night entices vector activity as it is a food and water source for rodents and roaches.
 clean trap daily (at minimum at end of night each night).

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: Pressurized cylinders must be securely fastened to a rigid structure.

1. bar area has CO2 tanks not secured to rigid structurre. all CO2 tanks must be secured to rigid structure (either full or empty due to still pressurized). secure all CO2 tanks at all times.
- 2.Light cover in hallway at walk in cooler is missing shatterproof light cover. Provide shatterproof light cover immediately.
3. rag underneath fryer appears to be placed there for grease absorption. However, this activity is not approved. it is ok to have a grease pan underneath for capturing grease, but rags obsorb moisture and attracts vectors. Rags are not approved for grease absorption. remove and keep removed all rags underneath any and all equipment.

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)

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

POINTS
1

Inspector Comments: Food facility shall be clean and in good repair.

floors throughout kitchen and dry storage and hallway and walk in cooler floor tile damaged areas are in poor condition. it was noted in past inspections that if floors get worse, repair order will be mandated. Due to the downgrade on this inspection and to help facilitate sanitation and proper repair benefits, the floors are now in mandate to repair condition. Upon re-inspection, a work order (agreement) for floor repairs will be required to be available. Repairs of floors must be complete no later than January 1, 2019. failure to comply will result in administrative citations and/or office hearing.

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)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean.

1. ceiling tile at back dry storage room areas are all in poor tile condition. This is a common violation and is now considered in gross violation and is not to be tolerated this point forward. all ceiling tiles must be in place at all times. any work done in upper attic must have the tile placed back when done. this should be common practice for repairs- once done with repairs, replace what was removed.

2. wall panel at walk in is opened and items are being stored above the walk in cooler. This is not approved. No storage is approved above a walk in cooler and all stored items must be removed. Upon re-inspection, the area above the walk in cooler will be inspected to verify no items stored above unit. No exceptions. remove all items above walk in cooler and place panel back in place. will ask to remove panel upon re inspection for review, then replacement of panel will be required.
 due to the poor sanitation of the facility on this day, the floor courtesy notes have now been upgraded to a repair order of floors and repairs is now mandated.

3. floors at syrup station inside bar area has syrup and debris build up underneath syrup station. clean daily the floors to prevent build up of syrup (attracts ants and vectors) .

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work.
 two employees observed with expired food worker cards. Ensure all employees have obtained current food worker cards from Riverside County only.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed foods. (Riverside County Ordinance 567)



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Overall Inspection Comments

Facility failed to meet the minimum standards set forth by the state of California food Law. Facility earned a score of 83="B". "A" placard removed and "B" placard posted. A re-inspection will be conducted in 7 days (on 11/6/2018) to re score the facility. all violations must be mitigated upon re inspection to conduct a completed inspection and recieve A placard back on window.

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

facility signature on wrongreport
Person in Charge
10/30/2018

Richard Conant (Inspector)
Person in Charge
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