



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Skybox Grill & Tavern				DATE 6/18/2019	TIME IN 2:00 PM	TIME OUT 4:20 PM
ADDRESS 30724 Benton Rd #C308, Winchester, CA 92596				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER DQA LLC				EMAIL frenchvalleydarci@msn.com		Major Violations 1
PERMIT # PR0068288	EXPIRATION DATE 09/30/2019	SERVICE Routine inspection	REINSPECTION DATE 6/25/2019	FACILITY PHONE # (951)325-2299	PE 3620	DISTRICT 0043
				INSPECTOR NAME Diana Garcia	Points Deducted 16	

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

B
SCORE 84

○ 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 Qungqing Phinney/Serv Safe/8-6-20				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	8. Time as a public health control; procedures and records			4	2
In	N/O	9. Proper cooling methods			4	2
In	N/O	10. Proper cooking time and temperature			4	2
In	N/O	11. Proper reheating procedures for hot holding			4	
PROTECTION FROM CONTAMINATION						
In	N/O	12. Returned and re-service of food				2
In		13. Food: unadulterated, no spoilage, no contamination			4	2
In	N/O	14. Food contact surfaces: clean and sanitized 200 ppm of quaternary ammonia / 50 ppm of chlorine at the dish			4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources			4	2
In	N/O	16. Compliance with shell stock tags, condition, display				2
In	N/O	17. Compliance with Gulf Oyster regulations				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		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		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 120F at both 3 compartment sinks*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 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		
54. Voluntary condemnation		1
55. Impound		1



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments:

-Observed an employee putting on gloves at the cook line without washing hands. Directed employee to wash their hands and obtain clean gloves. Ensure employees wash hands prior to putting on gloves when preparing food.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following containers of food out of temperature inside the 2 drawer cooler below the char broiler:

- Cooked chicken wings at 60F. Food was voluntarily discarded.
- Raw beef patties at 58F. Food was voluntarily discarded.
- Sliced roast beef bags at 59F.
- Marinated raw chicken at 55F.
- Raw beef patties at 55F.

Operator stated the roast beef, marinated chicken and one of the trays of beef patties were placed in the unit the same day a few hours prior. Operator was allowed to relocate food items to the walk in cooler. The chicken wings and additional tray of beef patties was discarded due to the food being in the unit since the night before.

2 Drawer Cooler IMPOUNDED

Unit tagged and IMPOUNDED. Repair or replace in an approved manner to ensure potentially hazardous food are maintained at 41F or below. A-reinspection has been scheduled for 6/25/19 to ensure compliance. Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

Observed sliced tomatoes at the cold top at 41F to 59F. Operator stated tomatoes were sliced 30 minutes prior and placed in the insert at the cold top. Relocate half of the sliced tomatoes to the reach in below to ensure tomatoes are held 41F or below.

Observed green salsa in an ice bath at 48F. Operator stated salsa was placed in an ice bath 2 hours prior. Ensure the salsa is completely submerged in the ice bath to ensure food is held 41F or below. Operator added additional ice to the ice bath. All other food items in the ice bath were at 41F.

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:

-Clean the dead bugs inside the light covers throughout the facility.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments:

- Observed a container of raw fish and batter next to containers of salsa in an ice bath container. Provide separate ice bath containers for raw food and ready to eat food to prevent potential cross contamination.
- Observed a box of raw shell eggs on the top shelf of the walk in cooler. Store raw eggs below salsas, dressings and other ready to eat foods.
- Observed a box of raw beef patties stored on the top shelf of the freezer over fries and precooked food.
- Observed a beef package stored over buns in the freezer.
Place raw food below ready to eat food or precooked foods.

- Place a lid on the garlic container to protect food from contamination.
- Discontinue using a bowl as a scoop inside the flour container at the top shelf near the cook line. Use a scoop with a handle and place the handle sticking up.
- Discontinue using the metal container to scoop flour at the dry storage shelf. Use a scoop with a handle and place the handle sticking up.
- Cover and protect the ice at the bar used for drinks.

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
0

Inspector Comments:

- NOTE: Place open bulk items such as pasta and rice at the dry storage rack in a container with a tight fitting lid.
NOTE: place sugar cubes near the front shelving to the right of the bar entrance in a container with a tight fitting lid.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments:

- Replace/remove the blunted knives at the cook line. Ensure utensils are in good repair.
- Remove the unused reach in cooler at the cook line. Ensure all equipment is in good repair or remove from the facility.
- Replace the torn gasket (bottom) of the left hand door to the reach in Migali cooler across from the cook line.
- Ensure the two drawer cooler is not leaking. Observed a leak below the bottom drawer. Clean the bottom of the cooler.
- Replace the cover to the soap dispenser inside the women's restroom.
- Seal the gap between the kitchen hand sink and the wall.
- Seal between the splash guard at the prep table.
- Provide a splash guard to the left of the hand sink at the bar to protect food/utensils from splashing.
- Repair/remove/replace the black cabinet with pipes running through located near the office. The shelf inside the cabinet is broken and the wood has absorbed liquid from what appears to have been a spill/leak.
- Seal the wooden shelving with the cable boxes that is over the syrup boxes in the office.
- Replace the rusted shelves inside the walk in cooler.
- Seal the metal base to the right of the walk in cooler door.
- Replace the broken handle to the Everest upright freezer door.
- Replace the cover on the air curtain at the back door.
- Replace the torn gaskets to the beer cooler.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



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36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

1

Inspector Comments:

- Clean and maintain the following areas:
- The gaskets to the Migali reach in cooler.
 - The casters to the cooking equipment and floors.
 - The fryers.
 - The filters at the hood.
 - Under the charbroiler.
 - The knobs of the charbroiler.
 - Below the microwave.
 - The spice rack.
 - The prep sink faucet.
 - The meat slicer.
 - The vent cover on the exterior of the 2 drawer cooler.
 - The floor drains throughout the facility.
 - The handle to the walk in cooler.
 - The shelving at the dry storage.
 - The shelving by the bar where condiments and cutlery are stored.
 - The soda lines at the bar.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments:

- NOTE: Repair the non functional light at the hood.
NOTE: Secure the loose light cover in the office ceiling.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

- Observed soiled linens at the cook line. Ensure linens are stored in 200 ppm of quaternary ammonia. Operator corrected this on site.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

- Cut or raise the pipes to be one inch over the top of the floor sink cover below the ice machine, prep sink and 3 compartment 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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments:

- NOTE: Clean and maintain the soiled refuse floor and keep the lids closed to prevent vermin in the area.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

- Observed a personal cell phone on a clean plate. Remove the personal cell phone from food contact surfaces and relocate to a separate designated area away from food/food contact surfaces. Plate was relocated to the dish washing area to be washed, rinsed and sanitized.
- Relocate personal bag/sweater on shelving by liquor bottles and the umbrella leaning on the syrup boxes. Ensure employees have a separate designated place for personal belongings.
- Relocate medicine, perfume located on the top shelf over the liquor bottles. Place in a separate designated area.
- Observed personal food on the shelf in the walk in cooler over bottled beverages. Place food in a container on a bottom shelf to prevent food from spilling/contaminating customer food.
- Remove any unnecessary equipment from the facility (television, crates with tools, cables).

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:

- Observed glue on the walls at the cook line. Repair/clean the wall and ensure it is in good repair, smooth and easily cleanable.
- The floor to the walk in cooler is peeling. Repair the floor within 6 months and maintain the walk in cooler floor clean.
- Clean the ceiling vent covers in the restrooms.
- Clean the floor throughout the facility especially the cook line and bar area.

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation 7.

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS

0

Inspector Comments: See violation 7.

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.



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Overall Inspection Comments

This inspection was conducted in response to a complaint (CO0069440)

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (84= B). A reinspection will be conducted to verify all items listed have been corrected in 1 week (6/25/19). "A" card removed. "B" card posted; and must remain posted until removed by someone from this department. Removal of the "B" card will result in a citation of \$100.

Contact Diana Garcia (951)461-0248 with questions or concerns.

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

Taya Jackson
Person in Charge
06/18/2019

Diana Garcia
Environmental Health Specialist
06/18/2019

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."

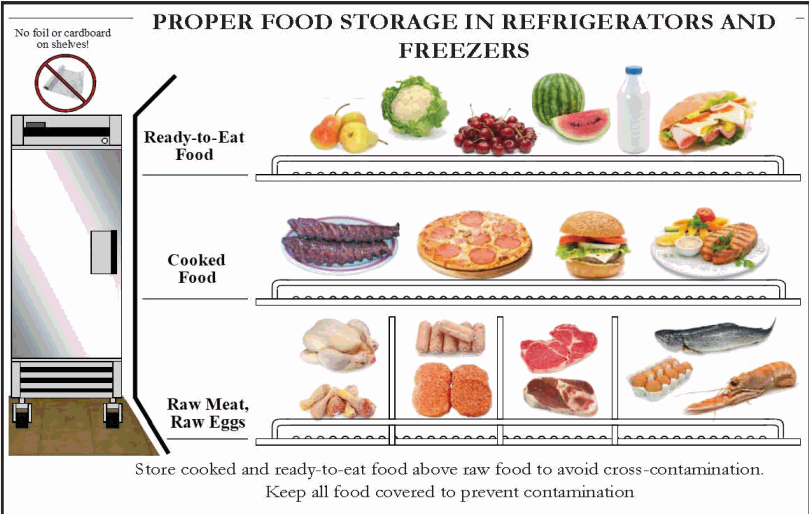
A food facility may be closed for any of the following reasons:

- 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

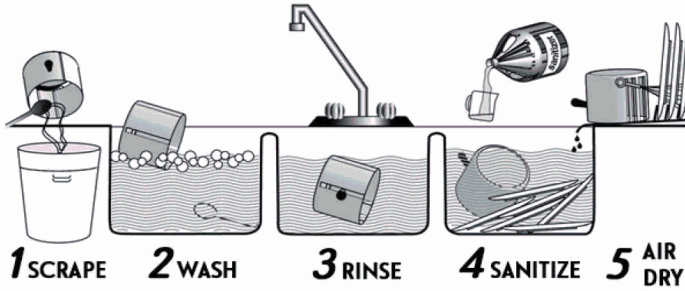
Cooked Food

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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