



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

FOOD ESTABLISHMENT INSPECTION FORM

|  |                               |                               |                                |  |            |                    |                                  |                      |                    |
|--|-------------------------------|-------------------------------|--------------------------------|--|------------|--------------------|----------------------------------|----------------------|--------------------|
| FACILITY NAME<br><b>PERRIS SUPERMARKET</b> |                               |                               |                                | DATE<br>6/17/2021                      |            | TIME IN<br>9:45 AM |                                  | TIME OUT<br>11:15 AM |                    |
| ADDRESS<br>437 S D ST, Perris, CA 92570    |                               |                               |                                | FACILITY DESCRIPTION<br>Not Applicable |            |                    |                                  |                      |                    |
| PERMIT HOLDER<br>OMAR SALIM OTHMAN         |                               |                               |                                | EMAIL<br>Not Specified                 |            |                    |                                  | Major Violations 2   |                    |
| PERMIT #<br>PR0004259                      | EXPIRATION DATE<br>12/31/2022 | SERVICE<br>Routine inspection | REINSPECTION DATE<br>6/25/2021 | FACILITY PHONE #<br>(909)657-2423      | PE<br>3611 | DISTRICT<br>0016   | INSPECTOR NAME<br>Brittany Porto |                      | Points Deducted 20 |

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 80

☒ 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 |   |
|--|-----|--|--|-----|-----|---|
| <input checked="" type="radio"/> In    | N/A | 1. Food safety certification<br>Artemio Perez Serve Safe 7/30/23 |  |     | 2   |   |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES |     |  |  |     |     |   |
| <input checked="" type="radio"/> In    |     | 2. Communicable disease; reporting, restrictions and exclusions  |  | 4   |     |   |
| <input checked="" type="radio"/> In    | N/O | 3. No persistent discharge from eyes, nose, and mouth            |  |     | 2   |   |
| <input checked="" type="radio"/> 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 | 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 records                                 |     | 4   | 2 |
| <input checked="" type="radio"/> 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          |     |  |  |     |     |   |
| <input checked="" type="radio"/> 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<br>Discussed 100ppm Cl / Discussed min 100F |     | 4   | 2 |

| FOOD FROM APPROVED SOURCES             |     |  | COS  | MAJ | OUT |   |
|--|-----|--|--|-----|-----|---|
| <input checked="" type="radio"/> 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                      |     |  |  |     |     |   |
| <input checked="" type="radio"/> In    |     | 21. Hot and cold water available<br>Water Temperature 3-comp 130°F |  | 4   | 2   |   |
| LIQUID WASTE DISPOSAL                  |     |  |  |     |     |   |
| <input checked="" type="radio"/> 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                                       |  |     |
| 55. Impound  |  |     |



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

**Inspector Comments:** Observed an employee in meat department wipe off forehead, touch hat and the proceed to grab glove to put on. Inspector instructed employee to wash hands and discussed proper glove usage at this time. Employees are to properly wash hands when gloves are changed.

**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:** Measured the following items inside 2-door reach-in cooler holding at 55F:

- 1) Container of salsa
- 2) 2 containers of cooked beans
- 3) 2 containers of tamales
- 4) 1 container of cooked rice
- 5) 1 container of raw carne asada
- 6) 1 container of yogurt
- 7) 1 container of cream cheese
- 8) Sliced melon
- 9) two container of tomato pure
- 10) Container of cooked carnitas
- 11) 1 cooked chile relleno
- 12) 1 opened package of bacon
- 13) approximately 6 whole raw eggs

Person in charge stated items have been inside cooler over night and were voluntarily discarded at this time.

Measured the following items inside cold top unit adjacent to front counter holding at 55F-56F:

- 1) Sliced tomatoes
- 2) 2 containers of Pico de gallo
- 3) metal insert of sour cream
- 4) Metal container of shredded cheese
- 5) 2 containers of salsa
- 6) 1 quart of milk
- 7) 2 bottles of whipped cream
- 8) bottle of an open ranch dressing

Person in charge stated items have been inside unit overnight and were voluntarily discarded at this time. Ensure all potentially hazardous food is maintained at proper holding temperature.

**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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed the following:

- 1) A fly land on sliced tomatoes and onions. Instructed person in charge to discard tomato and onion at this time and to properly cover food to prevent fly from contaminating food.
- 2) Bugs/insects inside bread cabinet crawling on bread. Instructed person in charge to clean out bread cabinet and to discard contaminated bread at this time.
- 3) Observed spoiled coconut and produce for sale. Ensure facility is inspecting produce for sale to ensure food is free of spoilage.
- 4) Spoiled food on floor below shelving inside produce walk-in cooler. Remove spoiled food and clean and sanitize floor in an approved manner.

**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)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

**Inspector Comments:** Observed fly land on cutting board and utensils on kitchen prep table. Instructed employee to properly clean and sanitize utensils and cutting board at this time.

Observed spoon stored at meat department hand sink faucet. Discontinue storing utensils at hand sink and store utensils in approved designated area.

**Violation Description:** All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

**Inspector Comments:** Observed the following:

- 1) Dead roach on floor in front of walk-in beer cooler
- 2) Insects inside bread cabinet.
- 3) Flies throughout facility.

Person in charge stated facility has pest control service that comes monthly to treat facility. Instructed person in charge to contact pest control to service for insects and flies and to install fly preventive measures. Facility is to be free of vermin and insects.

**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:** Observed gaps at bottom of receiving roll up door and side door. Install door sweep or weather stripping to prevent vermin entry.

**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:** Observed the following:

- 1) 1 lemon stored inside hand sink inside kitchen. Instructed person in charge to discontinue storing food inside hand sink and to properly wash lemon prior to cutting.
- 2) Container of food stored below first shelf without lid or covering in refrigeration throughout facility. Ensure all food stored below the first shelf is protected from any possible contamination.
- 3) Cups used as lids inside meat department walk-in cooler marinade containers. Discontinue using cups as scoops and provide scoops with handles. Store scoops in a manner that prevent handle from touching food surface.
- 4) Food stored on floor throughout facility. Install approved shelving and store all food at least 6 inches above the floor.
- 5) Knife stored on top of open container of cheese in meat department display case with handle touching food surface. Properly store utensils in a manner to prevent possible cross contamination.

**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))



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33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

**Inspector Comments:** Observed bread/ cookie cabinet without any labels. Person in charge stated facility gets fresh bread and cookies from a bakery. Instructed person in charge to place label outside of cabinet with the name, location of bakery along with ingredients list of food items.

Observed plastic container of nuts for sale with no labels. Person in charge stated they repackage the nuts into smaller containers. Instructed person in charge to Provide approved labels (common name, ingredients, etc.).

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Measured 2-door reach-in cooler and cold top unit in kitchen holding at 55F-56F. These unit were impounded and not approved for use until repaired and verified by a member of this Department.

Observed non functional light inside walk-in beverage cooler. Repair/ replace light in an approved manner.

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

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

POINTS

0

**Inspector Comments:** Observed the following:

- 1) Damaged FRP behind 3-comp sink adjacent to produce walk-in cooler.
- 2) Existing non-compliant wooden walk-in produce cooler with wooden shelving. If cooler is in disrepair or facility undergoes a change of ownership walk-in cooler will be required to bring up to current code.
- 3) Rusted flooring inside walk-in beer cooler.
- 4) Loose cove base tiles in dry storage area adjacent to produce walk-in cooler.

ENSure all floors, walls, and ceiling inside facility is maintained clean and in good repair.

**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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:** Observed several expired food handler certificates. Provide current Riverside County Food Handler Certificates by reinspection 6/24/21

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

Overall Inspection Comments

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (80 = B). A reinspection has been set for one week (6/25/21). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions contact Brittany at (951) 766-2824. No signature captured due to pandemic, inspection report emailed to Perrismarket467@gmail.com

**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](http://www.rivcoeh.org).



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Signature

Signature not captured due to  
COVID 19 pandemic.

Omar Gthman  
Person in Charge  
06/17/2021

Brittany Porto  
Environmental Health Specialist  
06/17/2021



## 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."

No foil or cardboard  
on shelves!



## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

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

|                                |                                |                                |                                |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
|                                |                                |                                |                                |                                |                                |                                |                                |
| <b>135°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds |

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTHE**  
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