



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Raincross Pub & Kitchen				DATE 6/16/2022		TIME IN 6:00 PM		TIME OUT 9:30 PM	
ADDRESS 3557 University, Riverside, CA 92501				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Romano's Downtown LLC				EMAIL david@romanosgroup.com				Major Violations 1	
PERMIT # PR0072010	EXPIRATION DATE 12/31/2022	SERVICE Routine inspection	REINSPECTION DATE 10/16/2022	FACILITY PHONE # (951)345-4646	PE 3622	DISTRICT 0007	INSPECTOR NAME Jillian Van Stockum		Points Deducted 23

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			<input checked="" type="radio"/> 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					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
In		6. Adequate handwashing facilities supplied and accessible			<input checked="" type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	7. Proper hot and cold holding temperatures	4	<input checked="" type="radio"/> 2
In	N/O	<input checked="" type="radio"/> N/A	8. Time as a public health control; procedures and records	4	2
In	N/O	<input checked="" type="radio"/> N/A	9. Proper cooling methods	4	2
In	<input checked="" type="radio"/> N/O	N/A	10. Proper cooking time and temperature	4	2
In	<input checked="" type="radio"/> N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
In	N/O	<input checked="" type="radio"/> N/A	12. Returned and re-service of food		2
In		13. Food: unadulterated, no spoilage, no contamination	4		<input checked="" type="radio"/> 2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	4	<input checked="" type="radio"/> 2
			50 ppm chlorine /		

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	<input checked="" type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<input checked="" type="radio"/> 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		4	2
			Water Temperature above 120 F°F		
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		<input checked="" type="radio"/> 4	2
In	N/A	24. Vermin proofing, air curtains, self-closing doors			<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		<input checked="" type="radio"/> 1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		<input checked="" type="radio"/> 1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		<input checked="" type="radio"/> 1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		<input type="radio"/>
54. Voluntary condemnation		
55. Impound		<input type="radio"/>



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments:

Observed the Food Safety Manager Certificate on site to have expired 04/26/2022. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Maintain at least one valid food manager certification on-site.

Violation Description: 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 safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

Observed the following regarding handwash stations:

- 1) gapping between the wall and sink basin by the warewash station. Eliminate gap in an approved manner to provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage.
- 2) utensils stored inside the sink basin and no soap at the handwash station by the soda machine
- 3) lower bar handwash station used as a dump sink and located less than 6 inches from the uncovered edible ice without a splash guard. Ensure employees use handwash stations for handwashing only. Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100°F) at all times during operation. Ensure all equipment, utensils, and food preparation and storage is at least 24 inches from a handwash station or install a splash guard of at least 6 inches with rounded corners to prevent potential contamination.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments:

Observed the 1-door "M3" cold-top prep cooler at the prep line to be inoperable (65 F in the lower compartment) and potentially hazardous foods with internal temperatures measuring 38 - 49 F held in improper ice baths in the top compartment. Ensure all cold-held foods are maintained at or below 41 F. Ensure employees regularly verify display thermometer readings and verify internal temperatures of foods held inside all cooler units. This unit is hereby impounded (see violation 55) and a red impound tag was posted. Do not remove the impound tag. Do not resume use of the equipment until corrections have been verified by an employee of this department, the impound has been lifted, and written approval to resume use of the unit has been received. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. If the facility wishes to utilize ice baths, ensure ice baths are set up properly, composing of an ice-water slurry and extending at least to the height of the food to maintain temperature control.

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

POINTS

2

Inspector Comments:

1) Observed beverage bottles and the ice scoop handles stored inside the edible ice in the upstairs bar. Immediately discontinue this practice. Ensure edible ice is stored in a sanitary manner and all beverage containers are stored. Ensure all contaminated ice is melted.

2) Observed opened bulk bags stored on shelf under the rear prep table. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

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:

1) Observed the plumbing under right-side basin of the 3-compartment sink to have a severe leak and the plumbing under the middle basin to have a minor leak, rendering the facility unable to manually warewash. Please be advised the presence of a dish machine does not take the place of the 3-compartment sink, a facility must always have a functional manual warewash station capable of washing the largest equipment and utensils.

2) Observed the maximum water temperature at the downstairs bar warewash station to measure 110 F. Make the necessary repairs in an approved manner to provide a minimum of 120 F at the warewash station.

3) Observed a large cutting board stored on the floor in the rear equipment storage area next to the rodent droppings. Discontinue storing food contact equipment in unsanitary ways. Thoroughly wash, rinse, and sanitize the cutting board and store in an approved manner to prevent potential contamination.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed copious amounts of rodent droppings in the rear equipment storage area, under the cooks' line equipment, and inside the exposed mechanical compartment of the lower pizza oven. The person in charge (PIC) provided the latest for pest control service report from 06/08/2022 advising no rodent activity was observed. Pest control reports provided for prior services noted rodent droppings (01/18/2022), rodent carcasses removed on traps (02/01/2022, 02/15/2022, and 04/19/2022), and rodent activity was observed in the bait stations (04/05/2022 and 05/03/2022). Unapproved snap traps were observed under the pizza ovens in addition to the glue boards. Remove the snap traps from the facility and ensure only approved pest control methods are used. Eliminate the infestation/activity of rodents/vermin from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain, and operate the food facility so as to prevent the entrance and harborage of animals, birds, and vermin including, but not limited to, rodents and insects.

2) Observed numerous fruit flies throughout the upstairs and downstairs bar areas. Eliminate the activity of flies from the food facility by using only approved methods. Remove all evidence of activity and thoroughly clean and sanitize all affected surfaces. Maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents 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:

1) Observed the front door to not fully self-close, maintaining several inches open as well as the rear delivery door to be propped open with a caution cone and the air curtain turned off at all times throughout the inspection. Exterior doors shall be self-closing, without gaps or openings, and maintained closed except during immediate passage to prevent vermin entry. Repair/replace the air curtain. Air curtains shall operate in conjunction with the microswitch to turn on when the door/window is open and turn off when the door closes.

2) Observed the following regarding vermin proofing:

a) sizable gapping between the exterior back wall of the walk-in cooler and FRP paneling in the rear equipment storage area where a large amount of rodent droppings were found

b) sizable gapping around the pipe extending from the grease interceptor towards the rear double door
Make the necessary repairs in an approved manner to eliminate gapping and provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance/harborage.

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)



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed the mechanical cover of the pizza ovens to be missing, exposing singed insulation and deep, heavily soiled, difficult to clean areas behind the control knobs. Thoroughly clean the soiled surfaces and replace the mechanical cover. Maintain clean and in good repair.

2) Observed an unapproved propane flat grill stored in the rear equipment storage area. Upon inquiry, the PIC advised it was used for an event. Remove the unapproved flat grill from the facility.

3) Observed the left side of the "Kenmore" chest freezer lid at the cooks' line to be in disrepair, exposing the absorbent insulation. Repair/replace the lid in an approved manner to provide a surface which is smooth, durable, nonabsorbent, and easily cleanable.

4) Observed cup as a scoop in the ice bin at the soda machine and in a food bin in the walk-in cooler. Provide an approved utensil or device for dispensing food product. (i.e. scoop with a handle). Do not allow the portion of the utensil handled by the employees to come in contact with the food product. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable.

5) Observed the walk-in cooler gasket to be torn. Replace the gasket and maintain in good repair.

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

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

1) Observed the sealant along the metal panel junctures of the both ventilation hood canopies and walls to be deteriorated and gapping as well as a piece of wood wedged into the gap between the hood canopy and wall above the salamander. Remove the loose pieces of sealant and replace with new sealant to seal all gaps and crevices.

2) Observed gapping of the vent filter pads in the hood at the pizza oven. Maintain all portions of a cooks' line hood clean, tight fitting, and in good repair.

3) Observed accumulated buildup of grease, dust, and debris on the ventilation hood filter pads above the deep fryer. Ensure all components of the ventilation system are maintained clean and free of accumulation of grease, dust, dirt, food residues, and other debris to ensure proper ventilation.

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, damp multi-use wiping cloths stored on the prep tables and equipment as well as stored hanging on employee aprons. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine or 200 ppm quaternary ammonium) between uses, or provide a clean cloth for each use. Do not line with any materials that are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable.

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))



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

- 1) Observed the drain lines of the upstairs bar to be misaligned, draining all wastewater onto the floor. Adjust the drain lines to ensure they are positioned above the floor sink to ensure proper disposal of wastewater.
- 2) Observed inadequate air gaps between the drainage pipes and floor sinks throughout the facility. Provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the flood rim of the floor sink basin.
- 3) Observed the 2-compartment prep sink to be loose. Secure the sink and eliminate gapping between the wall and backsplash.
- 4) Observed the ice machine plumbing to be leaking, creating pooled water on the floor. Make the necessary repairs in an approved manner to eliminate and prevent leaks. Thoroughly clean all areas with pooled water.

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: Observed the trash dumpster lids to be propped open and the dumpster overfilled with refuse. Maintain the trash lids closed at all times, except when discarding refuse, to prevent insect and rodent development, including odors.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

- 1) Observed numerous employee items (e.g. beverages, food, etc.) stored on a prep table next to facility food and food-contact items. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

- 2) Observed a leaf blower stored in the upstairs bar. The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility. Remove or relocate the leaf blower to an approved location.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

Observed excessive accumulation of refuse, debris, and accumulation along the floor-wall juncture of the cooks' line and downstairs bar as well as in the floor sinks throughout the facility. Maintain the floors, walls, ceilings, and floor sinks clean and free from accumulation.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Observed numerous Food Handler Certificates on file to be expired. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. (Certified Food Managers are exempted from this requirement)

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)



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55. IMPOUND

POINTS

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Inspector Comments:

You are hereby notified that the 1-door "M3" cold-top prep cooler at the prep line has been determined to be in disrepair, and therefore, is impounded on 06/16/2022 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice (07/16/2022), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (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.

Overall Inspection Comments

A joint routine inspection was conducted with B. Porto, of this Department.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80=B) and is closed due to vermin activity (see Violation 23 and 24) and disrepair of the 3-compartment warewash station (see violation 14). Due to repeated failed inspections within a two-year period, an Administrative Hearing will be held on 06/22/2022 at 9:00 a.m. at our office located 4065 County Circle Dr. Room 104 Riverside, CA 92503. The reinspection date will be set at the hearing. "Facility Closed" sign and "B" card posted. "A" card removed. "Facility Closed" sign and "B" card must remain posted until removed by an employee of this Department. Do not relocate, remove, or visually obstruct the "Facility Closed" sign or "B" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact this Department with questions or concerns (951)358-5172 or JVanStockum@rivco.org.

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

Signature not captured due to
COVID 19 pandemic.

Sam Armstrong
Person in Charge
06/16/2022

Jillian Van Stockum
Environmental Health Specialist
06/16/2022

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

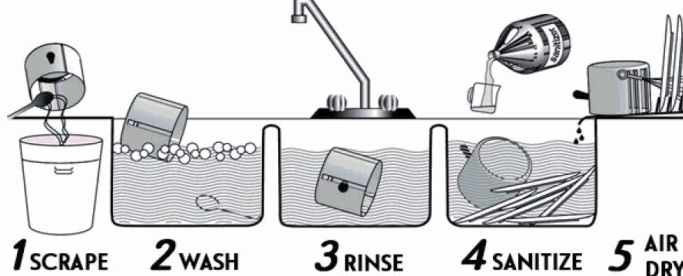
Cooked
Food

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

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!



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