

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Swiss Donut						DATE TIME IN 7:00 AM			TIME OUT 8:00 AM		
				ACILITY DESCRIPTION Not Applicable							
PERMIT HOLDER				EMAIL							
Isabel Chun Chang & Roberta P Chang					Not Specifie	d		Major Vi	olations	1	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0056082	06/30/2023	Routine inspection	Next Routine	Not Captured	2620	0031	Winston Ganly		Points De	ducted	13

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



SCORE 8

OUT = Out of compliance

			, , , , , , , , , , , , , , , , , , , ,	, , .		
C	In = In	comp	oliance + COS = Corrected on-site	0	N/O	= No
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
ln		N/A	1. Food safety certification			2
			EMPLOYEE HEALTH AND HYGIENIC PRACTIC	ES		
<u>ln</u>			2. Communicable disease; reporting, restrictions and exclusion	ns	4	
ln)	N/O		3. No persistent discharge from eyes, nose, and mouth			2
ln	N/O		4. Proper eating, tasting, drinking or tobacco use			2
			PREVENTING CONTAMINATION BY HANDS			
ln	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			
ln	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
ln	N/O	N/A	8. Time as a public health control; procedures and records		4	2
ln	N/O	N/A	9. Proper cooling methods		4	2
ln	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			
ln	N/O	N/A	12. Returned and re-service of food			2

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
(ln)			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			
ln		N/A	18. Compliance with variance, specialized process, and HACCP			2
			CONSUMER ADVISORY			
In		N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(h)			21. Hot and cold water available		4	2
			Water Temperature 120F°F		•	
			LIQUID WASTE DISPOSAL			
ln			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
In			23. No rodents, insects, birds, or animals		4	2
(h)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demostration 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

N/Q

13. Food: unadulterated, no spoilage, no contamination

Utensils are washed at end of day according to person in charge at

14. Food contact surfaces: clean and sanitized

EQUIPMENT / UTENSILS / LINENS	OUT	
34. Utensils and equipment approved, good repair	1	
 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		
40. Wiping cloths: properly used and stored	1	
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair	1	
42. Refuse properly disposed; facilities maintained		
43. Toilet facilities: properly constructed, supplied, cleaned	1	
44. Premises; personal item storage and cleaning item storage	1	

2

4 2

PERMANENT FOOD FACILITIES	OUT			
45. Floors, walls, ceilings: good repair / fully enclosed	1			
46. Floors, walls, and ceilings: clean				
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				
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				

V 1.23 DAYHK0TNA 10/21/2022 3:15 am Page 1 of 3



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Swiss Donut	10/20/2022	PR0056082

1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Provide food managers certificate. Provide within 60 days. At least one person must be certified per facility. None available at time of inspection or certificate is expired. This was mentioned on previous report as well. These certificates can be found online on the internet be sure to use an accredited Food manager provider some examples include ANSI approved courses such as: Serve Safe/ Thompson Prometric/ National Registry of Food Safety Professionals/ Prometric/Always Safe food company (360 training).

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

Inspector Comments: Observed a wall mounted soap dispenser not on wall. It was working, but was not attached to wall.

2

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: Maintain temperatures for potentially hazardous foods. Observed ham at 50F in upper portion of flip top unit. Air temperature of bottom portion of unit was 46F. Upper portion was 50F air/food. Foods should be kept at 41F or below or hot held at 135F or above. Dairy products need to be kept at 45F or below. Relocate foods to alternate location. The opened package of ham was Discarded at time of inspeciton

Reinspection for unit to be at correct operational temperature and to maintain foods at 41F or below on 10/27/2020.

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)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS

Inspector Comments: Facility is using TPHC for ham and cheese croissants. A label was observed stating foods are kept from 7-11am and were on display at 7:05am newly preparred.

Violation Description: When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS



Inspector Comments: Ensure facility is pest free. Observed roaches in facility in various stages both dead and alive. Facility has pest control with Newman termite and pest control and last service shown was on 8/31/22. Continue pest control and show a more recent service. Clean and organize entire facility. Discard or remove unused equipment such as the ice maker and small refrigeration unit to prevent harborage.

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)

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

Inspector Comments: Store all bulk foods in approved, easily cleanable container. Observed flour and other bulk storage foods not stored in approved closeable, cleanable containers.

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)

V 1.23 DAYHK0TNA 10/21/2022 3:15 am Page 2 of 3



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

POINTS

Inspector Comments: Ensure all equipment is kept clean. Observed grease drying racks for donuts with heavy grease at bottom of pan.

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE





certificate.

Inspector Comments: Provide food worker cards. Observed cards expired or missing. New employees or employees that are missing them need to obtain one within two weeks. Available online or at our office: 47950 Arabia St. Indio, CA 92201 760 863-8287 or if online: Riverside.StateFoodSafety.com. Keep food worker cards up to date and onsite for inspection.

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 has failed to meet standards for an A. (89) is "B" Facility now has a "B" grade posted. Future downgrades may result in office hearings, citations, reinspection fees, suspension hearings and/or other disciplinary action/s A reinspection is scheduled for 10/27/22 for corrections or sooner if called and all items above have been corrected. All items on report must be addressed this is a brief summary of repairs needed to rescore your restaurant:

Clean and organize entire facility as well as equipment. Service facility for pests, discard or remove unused equipment such as the ice maker and small refrigeration unit. Attach handwash soap dispenser to wall. Repair refrigeration unit to be 41F or below

at upper portion of flip top. Sign up for food worker cards and food manager certificate and show signing up for food managers

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.	W5 hr
Linda Tep	Winston Ganly
Person in Charge	Environmental Health Specialist
10/20/2022	10/20/2022

V 1.23 DAYHK0TNA 10/21/2022 3:15 am Page 3 of 3

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

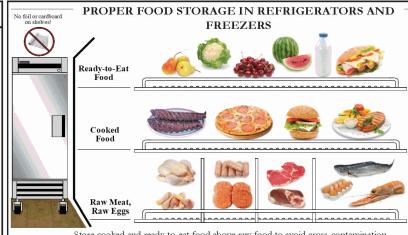
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath 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."



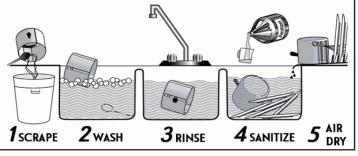
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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
 - \bullet 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 rapodly 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

- Under refrigeration
- 2. In a microwave oven on "defrost"
 - Submerged under cold running water in an approved preparation sink for no longer than 2 hours
 - As part of the cooking process

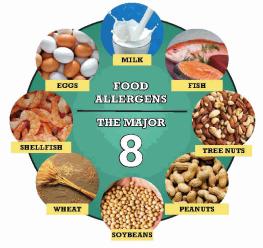


INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 60 N Broadw

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

DES-31 (REV 10/18)