



**County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH**

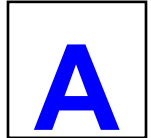
www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Stadium Pizza Jefferson						DATE 10/4/2018	TIME IN 9:15 AM	TIME OUT 9:50 AM
LOCATION 27314 Jefferson Ave #1, Temecula, CA 92590						Facility Description Not Applicable		
PERMIT HOLDER TC Pizza Corp						E-MAIL Not Specified		Major Violation 0
PERMIT # PR0055484	EXPIRATION DATE 04/30/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)296-240	PE 2621	DISTRICT 0046	INSPECTOR NAME Michael Jaime	Points 2

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.



SCORE 98

○ 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/O	1. Food safety certification Nicole Brunk/ ServSafe/ 12.3.20			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & ex		4	2
○ In	N/O	3. No 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 pro		4	2
○ In		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
○ In	N/O	N/A		4	2
In	N/O	○ N/A		4	2
In	○ N/O	N/A		4	2
In	○ N/O	N/A		4	2
○ In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In		13. Food: unadulterated, no spoilage, no contaminatio		4	2
○ In	N/O	N/A		4	2
		200 ppm quat ammonium / No manual warewashing.			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	2
In	N/O	○ N/A			1
In	N/O	○ N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
In	N/O	○ N/A			1
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A			2
WATER / HOT WATER					
○ In		21. Hot and cold water available 120F		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		24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storag	2
28. Food separated and protected from contamina	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	○ 2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Personal and cleaning items storage	1

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



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Table with 3 columns: FACILITY NAME (Stadium Pizza Jefferson), DATE (10/4/2018), PR# (PR0055484)

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS
2

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

Remove the accumulation of food, debris, grease and or grime from the following:

- The gaskets to the reach-in prep cooler across from the oven
- The lower compartment of the dough stretching table

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS
0

Inspector Comments: NOTE

All plumbing and plumbing fixtures 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.

- Repair or replace the leak at the faucet of the prep sink in the back area of the facility.

Overall Inspection Comments

This reinspection was conducted due to the downgrade/closure of the facility for inoperable cold holding units on 10/3/18 . At this time, all violations from the previous inspection report have been corrected except for the following listed above: All refrigeration units were observed to be repaired in an approved manner. - The ambient temperature of the walk-in cooler measured at 37F. - The ambient temperature of the reach-in cooler across from the oven measured at 39.1F. - Closed sign removed. - 'B' card removed. 'A' card posted (Score 98) Facility is approved to operate.

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 section containing handwritten signatures of James Palmer and Michael Jaime, their titles, and the date 10/04/2018.