



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Mead Valley Market &amp; Liquor</b>				DATE 6/17/2019	TIME IN 10:00 AM	TIME OUT 12:00 PM
ADDRESS 21110 Cajalco Rd, Perris, CA 92570				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER JAAP Inc				EMAIL Not Specified		
PERMIT # PR0052574	EXPIRATION DATE 05/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)657-3939	PE 2611	DISTRICT 0004
INSPECTOR NAME Richard Conant						Major Violations 1
						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
<input checked="" type="radio"/> In	N/A	1. Food safety certification Jasmel Singh			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
<input type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input type="radio"/> In	<input type="radio"/> N/O	N/A		4	2
<input type="radio"/> In	<input type="radio"/> N/O	N/A		4	2
<input type="radio"/> In	<input type="radio"/> N/O	N/A		4	2
<input type="radio"/> In	<input type="radio"/> N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	N/A			2
<input type="radio"/> In			4		2
<input checked="" type="radio"/> In	N/O	N/A		4	2
/ 3-compartment sink set up with 100ppm chlorine bleach.					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A			2
<input type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input type="radio"/> In		<input type="radio"/> N/A			2
CONSUMER ADVISORY					
<input type="radio"/> In		<input type="radio"/> N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input type="radio"/> In		<input type="radio"/> N/A		4	2
WATER / HOT WATER					
<input checked="" type="radio"/> In		21. Hot and cold water available Water Temperature 120 Degrees F.°F		4	2
LIQUID WASTE DISPOSAL					
<input type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input type="radio"/> In		23. No rodents, insects, birds, or animals		4	2
<input type="radio"/> 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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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

POINTS

2

**Inspector Comments:** Hand wash sink obstructed from use by storing trash and utensils in way of hand washing use. keep hand wash sink unobstructed at all times. when hands need to be washed, the hand wash sink must be clear to use and stocked with soap and paper towels.

**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))

**13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION**

POINTS

2

**Inspector Comments:** No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils. raw meat case observed with duster sitting on top of meat case which is used to place foods for customer pick up. items for sale may be placed in this location if kept in clean condition, but cleaning supplies and dusters may not be placed on food equipment. This should never happen. Please keep all cleaning supplies away from food and food equipment.

**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)

**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED**

POINTS

2

**Inspector Comments:** standing water observed underneath storage racks in back storage area where drinks are stored. pallets are used and beneath the pallets is standing water developed. may be a leak, may be from spillage. but pallets must be removed at regular basis to clean underneath and/or repair any issues.

**Violation Description:** A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**⚠ CRITICAL ⚠**

POINTS

4

**Inspector Comments:** Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. facility observed with heavy fly and gnat activity. large rodent droppings observed behind stored drinks and behind storage racks in back storage area. It appears as if a heavy infestation has occurred. wholes in walls and poor coving base allows access to vectors. Please provide adequate vector control observed receipt however, the receipt is only a service agreement, not an actual findings report. Any pest control must provide a synopsis of findings and recommendations to prevent when pest control treatment has been conducted. Upon next re-opening inspection, the pest control treatment report must be available and will be reviewed for completeness. if pest control is unable or unwilling to provide findings and recommendations, the pest control may not be used for health inspection review.

**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

0

**Inspector Comments:** Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. entry door open when entered into facility with heavy gnat and fly activity directly when entered. All employees are busy and seemed to ignore the fact the gnats and flies were in abundant in the area. no action was being taken, this is unacceptable.

**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:** All food shall be stored, prepared, displayed or held so that it is protected from contamination. observed meat slicer dirty due to use and a lime stored on the slicer. this in and of itself is not a critical issue and did not pose a serious threat, however, it does show the level of neglect for food safety and an unawareness of food safety. please keep all foods segregated from cross contamination. there is no excuse for a lime to be placed on a used meat slicer? Unacceptable.

**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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**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**POINTS**  
**1**

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair.  
1. ice cream stand inside facility still not permitted as discussed before. this area must be removed completely prior to re-inspection for opening of facility (or) an application and fees for plan check has been received by plan check for the ice cream enclosure prior to re-score inspection and reopening.

**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:** 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.  
no shatterproof shield on light fixture in back storage rooms. provide shatterproof light covers on all exposed light fixtures.

**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)

**42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED**

**POINTS**  
**1**

**Inspector Comments:** Maintain dumpsters covered when not in use.  
The premises of each food facility shall be kept clean and free of litter and rubbish.  
The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility. facility grounds appear to be in poor condition. trash in exposed from trash enclosure with container lid not able to be closed. general rubble and trash throughout. card board stored in an ok organized way, but does pose a risk for vector harboring.  
clean and organize the outside facility area and keep any food items from being stored outside. No foods are approved to be stored outside.

**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**  
**0**

**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:** The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.  
multiple areas of walls, ceiling and floors have wholes and access for vectors are in abundance inside facility. repair all wholes throughout facility which means remove all items away from walls and check for and repair any wholes and clean to prevent vector attraction.

replace all raw wood for wall panels with smooth, cleanable surface materials. FRP is suggested. raw wood is not approved for use on walls, ceilings, or floors. no excuses. this includes the raw wood holding the door hinge on walk in cooler. raw wood must be treated to be cleanable and nonporous.

**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)



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**Overall Inspection Comments**

This facility had a complaint (CO0069424) stating rodents observed running in facility. Upon investigation, it was noted flies and gnats in abundance inside and outside facility. rodent droppings were observed in back storage areas. This facility earned a B score at 84%. This facility did not meet the minimum standards for food safety and hereby closed until the following:

1. clean all rodent droppings from facility.
2. patch and repair all wholes in walls, ceilings, floors with approved materials.
3. replace raw wood on walls with approved materials
4. keep all foods inside facility for storage
5. provide pest control treatment and receipt of pest control findings and recommendations.
6. clean outside area of facility to have all flies, gnats and trash removed from premises. no rubble approved in vicinity of food operations. trash bin must be able to have lid closed to keep vectors out.
7. all equipment and food storage must be in good working condition and all stored items must be able to clean underneath (unmovable pallets are no longer approved due to the level of neglect and vector activity. all areas must be accessible to cleaning.
8. repair any water damage or leaks which may have occurred due to water underneath pallets in dry storage area as mentioned in report.
9. remove ice cream stand or provide receipt of application and payment for the addition of said ice cream stand.
10. call 951-358-5172 for re-open inspection ONLY after all 9 items in this comment section has been mitigated.

You are hereby closed and to remain closed until all items has been mitigated and a re-opening inspection has been conducted. If any one item has not been mitigated at time of re-inspection, the inspection will cease and facility will remain closed until all itmes are mitigated.

"A" placard removed and "B" placard posted.

Closed sign posted and must not be removed for any reason except by Riverside County Department of Environmental Health.

**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).

**Signature**

Richard Conant (Inspector)  
Person in Charge  
06/17/2019

Goki Singh (Manager)  
Person in Charge  
06/17/2019

## 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."

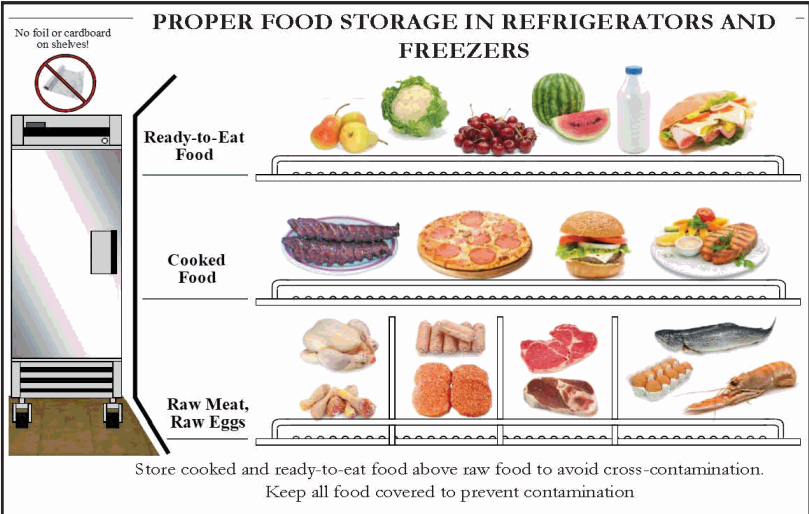
A food facility may be closed for any of the following reasons:

- 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

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

Food temperature cannot be felt - use your probe thermometer!



**8**

MILK, EGGS, FISH, SHELLFISH, WHEAT, SOYBEANS, PEANUTS, TREE NUTS

**FOOD ALLERGENS**

**THE MAJOR**

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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