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FOOD ESTABLISHMENT INSPECTION FORM

THE STATE OF THE S					DATE 4/30/2019	TIME IN 1:34 PM		TIME OUT 3:48 PM			
							1:34 PM		3:48 PM		
					FACILITY DESCRIPTION						
24318 HEMLOCK AVE C-6, Moreno Valley, CA 92553					Not Applicable						
PERMIT HOLDER				EMAIL							
Rohnie Willian	ns					Not Specified	l		Major Vio	olation (0
PERMIT #		SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	NSPECTOR NAME				
PR0003131	07/31/2019	Routine inspection	Next Routine	(909)686-826	3620	0017	Shakeya Rhodes		Points	1	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



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
	N/A	1. Food safety certification			2
		ServSafe- Rohnie J. Williams 7/21/19			
		EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
		2. Communicable disease; reporting, restrictions and exclusions		4	
N/O		3. No persistent discharge from eyes, nose, and mouth			2
N/O		4. Proper eating, tasting, drinking or tobacco use			2
		PREVENTING CONTAMINATION BY HANDS			
N/O		5. Hands clean and properly washed; gloves used properly		4	2
		6. Adequate handwashing facilities supplied and accessible			2
		TIME AND TEMPERATURE RELATIONSHIPS			
N/O	N/A	7. Proper hot and cold holding temperatures		4	2
N/O	N/A	8. Time as a public health control; procedures and records		4	2
N/O	N/A	9. Proper cooling methods		4	2
N/O	N/A	10. Proper cooking time and temperature		4	2
N/O	N/A	11. Proper reheating procedures for hot holding		4	
		PROTECTION FROM CONTAMINATION			
N/O	N/A	12. Returned and re-service of food			2
		13. Food: unadulterated, no spoilage, no contamination		4	2
N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
		100PPM chlorine / not set up			
1	N/O N/O N/O N/O N/O	N/O N/A	N/A 1. Food safety certification ServSafe- Rohnie J. Williams 7/21/19 EMPLOYEE HEALTH AND HYGIENIC PRACTICES 2. Communicable disease; reporting, restrictions and exclusions VO 3. No persistent discharge from eyes, nose, and mouth 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS VO N/A 7. Proper hot and cold holding temperatures VO N/A 8. Time as a public health control; procedures and records VO N/A 10. Proper cooking methods VO N/A 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION N/O N/A 12. Returned and re-service of food 13. Food: unadulterated, no spoilage, no contamination 14. Food contact surfaces: clean and sanitized	N/A 1. Food safety certification ServSafe- Rohnie J. Williams 7/21/19 EMPLOYEE HEALTH AND HYGIENIC PRACTICES 2. Communicable disease; reporting, restrictions and exclusions VO 3. No persistent discharge from eyes, nose, and mouth 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS VO N/A 7. Proper hot and cold holding temperatures VO N/A 8. Time as a public health control; procedures and records VO N/A 10. Proper cooking methods VO N/A 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION N/O N/A 12. Returned and re-service of food 13. Food: unadulterated, no spoilage, no contamination 14. Food contact surfaces: clean and sanitized	N/A 1. Food safety certification ServSafe- Rohnie J. Williams 7/21/19 EMPLOYEE HEALTH AND HYGIENIC PRACTICES 2. Communicable disease; reporting, restrictions and exclusions 4. Vio 3. No persistent discharge from eyes, nose, and mouth Vio 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS Vio 5. Hands clean and properly washed; gloves used properly 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS Vio N/A 7. Proper hot and cold holding temperatures 4 Vio N/A 8. Time as a public health control; procedures and records 4 Vio N/A 10. Proper cooking methods Vio N/A 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION Vio N/A 12. Returned and re-service of food 13. Food: unadulterated, no spoilage, no contamination 4 Vio N/A 14. Food contact surfaces: clean and sanitized 4

			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			
In		N/A	18. Compliance with variance, specialized process, and HACCP			2
			nlan			
			CONSUMER ADVISORY			
In		(N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		N/A	20. Licensed health care facilities / public and private schools;		4	2
			prohibited foods not offered		7	
			WATER / HOT WATER			
ln			21. Hot and cold water available		4	2
			Water Temperature 138.3F at 3-compartment sink°F			
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			23. No rodents, insects, birds, or animals		4	2
ln		N/A	24. Vermin proofing, air curtains, self-closing doors			1

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

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	0
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	0		
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			
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: Adequate approved facilities shall be provided for hand washing. Observed empty paper towel dispensers at both handwashing sinks in kitchen. Paper towels were stored on food preparation table near cook line. Properly install paper towels inside dispensers.

Hand shall only be washed at approved handwashing sinks. Observed employee wash her hands at 3-compartment sink. Ensure all employees properly wash their hands at handwashing sinks.

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))

9. PROPER COOLING METHODS

POINTS

2

Inspector Comments: All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer. Observed the following:

- 1) A large container of cooked cabbage measured at 118F and a pan of oxtails measured at 139.7F cooling at room temperature on shelving near 3-door cooler.
- 2) A large container of macaroni and cheese measured at 103F inside 3-door cooler.
- 3) A pot of gravy measured at 150F cooling on griddle.

Employee stated foods were cooked less than 1 hour prior to inspection and was instructed to place foods on ice or in smaller containers inside cooler for rapid cooling.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

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 the following:

- 1) An open container a raw chicken stored above an open container of raw fish, container of raw fish stored on bottom shelving below other meats, and an opened container of sausage stored above an opened container of raw shrimp inside 1-door cooler. Ensure raw chicken is stored below other foods, raw sausage and raw seafood are stored below ready-to-eat foods and all foods not stored on top shelving have lids to prevent cross contamination.
- 2) Handle of scoop in contact with ice inside bucket in reach-in freezer near front counter. Ensure handle of scooping utensils are stored facing upward to prevent contamination.
- 3) Utensils stored in water measured at 86.2F at hot holding unit. Ensure utensils are stored inside water of at least 135F to prevent bacterial growth.
- 4) An opened bag of rice stored on shelving at dry storage. Ensure bagged food items are placed inside an approved container with a tight-fitting lid once opened to prevent contamination.
- 5) Cooked oxtails and beans stored inside reused chitterlings bucket. Discontinue re-using single-use containers to prevent 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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30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: Only pesticides specifically approved for use in a food facility may be used if in accordance with the manufacturer's instructions. Observed a can of Hot Shot stored above mop sink. Discontinue using/storing household pesticides inside facility.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

POINTS

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair. Observed the following:

- 1) Rusted/unclean shelving inside 1-door cooler.
- 2) Missing electrical outlet cover near clean equipment storage rack.
- 3) Peeling paint/unclean shelving inside 3-door cooler.

Repair/replace damaged equipment.

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

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

POINTS

1

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Observed the following:

- 1) Unclean inner surfaces and door handle of 1-door cooler.
- 2) An accumulation of food debris on bottom shelving of 3-door cooler.
- 3) Pooled water on bottom shelving inside 1-door cooler.
- 4) Unclean utensil holder on food preparation table near cook line.
- 5) Unclean shelving below hot holding unit and below microwave.
- 6) Unclean bulk food containers at dry food storage and below microwave.
- 7) Encrusted food debris on inner surfaces of produce slicer located above food preparation sink.
- 8) An accumulation of food debris on door gaskets at 3-door cooler.
- 9) Unclean fan guards inside 3-door cooler.
- 10) An accumulation of food debris on inner surfaces of microwave.
- 11) An accumulation of grease and food debris between equipment at cook line.
- 12) Unclean bottom shelving and door gaskets at 2-door cooler near cook line.
- 13) An accumulation of dust on filters above cook line.

Maintain all equipment clean.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS



Inspector Comments: Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution. Observed multiple wiping cloths stored on food preparation table near cook line, on food preparation table near microwave, and hung on splash guard near food preparation sink. Properly store all wiping cloths in bucket with approved sanitizer concentration when not in use.

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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS



Inspector Comments: All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair. Observed leaking pipe below 3-compartment sink. Repair leaking pipe.

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)

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



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. Observed the following:

- 1) Floors throughout kitchen not smooth. Repair floors to ensure they are smooth and easily cleanable.
- 2) Peeling paint on wall near fryers. Repair damaged wall.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean. Observed the following:



2) Unclean walls behind clean equipment storage racks, above 3-compartment sink, near grease trap, near 1-door cooler, and behind microwave.

Clean and maintain floors and walls.

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

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Overall Inspection Comments

At this time this facility had failed to meet the minimum requirements of the California Health and Safety Code (87 = B). Due to repeated violations an administrative hearing will be held at 800 S. Sanderson Ave, Hemet, CA on 5/14/19 at 8:30AM. "B" card posted. "A" card removed. Do not move, remove, or block placard to avoid penalty. Contact Shakeya Rhodes with any questions (951) 766-2824.

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	
Al.	Shakuya Rhodes
Eltonia Williams Person in Charge	Shakeya Rhodes Environmental Health Specialist
04/30/2019	04/30/2019

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

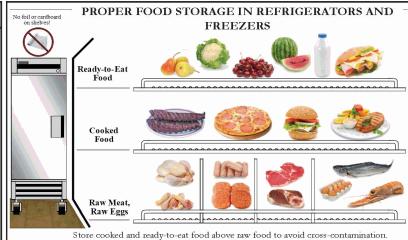
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

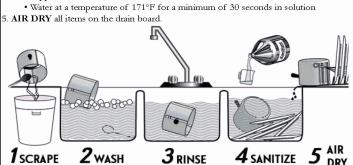
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
 - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

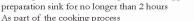
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

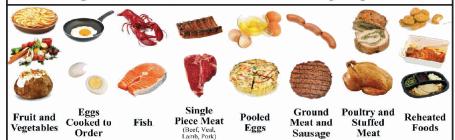
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds 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

DES-31 (REV 10/18)