County of Riverside

DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	TIME IN	TIME OUT
The Sire Bar and Grill	10/29/2019	12:45 PM	2:00 PM

ADDRESS	FACILITY DESCRIPTION
6440 Magnolia Ave, Riverside, CA 92506	Not Applicable

PERMIT HOLDER	EMAIL	
Sire Bar and Grill LLC	mike@calabc.com	**Major Violations** 1

PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME	
PR0071416	10/31/2020	Routine inspection	Next Routine	(951)683-7473	3620	0005	Allison Hubbard	**Points Deducted** 17

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.

B

SCORE 83

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

(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			2
			SS, Tiffany Vestal, 5/10/22			
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
(In)			**2.** Communicable disease; reporting, restrictions and exclusions		4	
(In)	N/O		**3.** No persistent 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 properly		4	2
In			**6.** Adequate handwashing facilities supplied and accessible			(2)
			TIME AND TEMPERATURE RELATIONSHIPS			
(In)	N/O	N/A	**7.** Proper hot and cold holding temperatures		4	2
In	N/O	(N/A)	**8.** Time as a public health control; procedures and records		4	2
In	(N/O)	N/A	**9.** Proper cooling methods		4	2
(In)	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			
In	(N/O)	N/A	**12.** Returned and re-service of food			2
(In)			**13.** Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	**14.** Food contact surfaces: clean and sanitized		4	(2)
			200ppm quat /			

			FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
(In)			**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 plan			2
			CONSUMER ADVISORY			
(In)		N/A	**19.** Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		(N/A)	**20.** Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(In)			**21.** Hot and cold water available		4	2
			Water Temperature 120F at 3C°F			
			LIQUID WASTE DISPOSAL			
(In)			**22.** Sewage and wastewater properly disposed		4	2
			VERMIN			
In			**23.** No rodents, insects, birds, or animals		(4)	2
In		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	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: Observed no soap or paper towels at the hand sink in the bar. Ensure all hand sinks are properly supplied at all times.

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))

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS 2

Inspector Comments: Observed boxes of clean glasses and dishes in the storage room outside the beer walk-in cooler with dust on them. Ensure utensils and equipment are properly stored clean and in an approved manner.

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: Observed a dead rodent inside a snap trap underneath the cooler in the food storage room. Observed rodent droppings on dry food storage shelves, underneath the coolers, on the liquor storage shelves, on top of canned goods, in the soda syrup storage cabinet, etc. Facility showed a pest control invoice from 10-29-19 and observed bait boxes placed in the month of October. The facility is closed at this time. Facility must remove the dead rodent from the facility and clean & sanitize the entire facility prior to being re-opened by this Department.

Observed numerous gnats in the bar near the floor drains, keg dispensers, and hand sink landing on napkins and straws. Ensure the area is properly cleaned and pest control is obtained.

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: Observed a snap trap underneath the coolers in the food storage room. Discontinue using snap traps inside the facility and obtain approved pest control.

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: Observed a container of chicken in standing water in the three compartment sink while the bins were filled with soap water and sanitizer. Ensure foods are properly thawed at all times. Foods can be thawed in the three compartment sink as long as the sink has been properly sanitized prior to use and is not being used for any other function at the same time. If future violations are observed, a preparation sink will be required to be installed.

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: Observed cardboard being reused in the facility as storage bins. Discontinue using cardboard inside the facility and remove it immediately. Obtain approved smooth plastic bins.

Observed a gasket to the prep cooler at the cooks line torn. Ensure the gasket is repaired in an approved manner.

Observed the white storage shelves in the dry storage room to be peeling and deteriorating. Ensure the shelves are re-painted in an approved manner to where they are smooth and easily cleanable.

Observed the wall behind the swinging door to the storage room to be in disrepair. Ensure the wall is repaired in an approved manner.

Observed the wood in the bar splitting creating crevices and gaps for debris. Ensure the bar is properly cleaned and the wood is sealed in an approved manner.

Observed condensation build up outside the two door freezer. Ensure the unit functioning properly and the ice is removed.

Observed the shelf deteriorated in the outside storage cabinets near the CO2 tank. Ensure the shelf is repaired to where it is smooth and easily cleanable.

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

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

POINTS 1

Inspector Comments: Maintain and clean the following:
- Underneath the cookline
- Inside the fryer cabinet
- All storage shelves in the kitchen
- Underneath the coolers in the storage room
- Shelves in the soda syrup closet
- The floor and walls in the room outside the beer walk-in
- The entire dry storage room
- The floors and walls in the bar underneath equipment
- Floor drains in the bar
- Gaskets to the bar coolers
- The cabinets inside the bar
- Inside the bar coolers
- Side of the flat grill
- Green grease bin outside

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS 1

Inspector Comments: Observed several CO2 tanks unchained.
Pressurized cylinders must be securely fastened to a rigid structure.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1

Inspector Comments: Observed soiled linens out on counters and shelves in the kitchen. Ensure linens are properly used and stored at all time.

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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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS 1

Inspector Comments: Observed an open drink on a shelf above clean utensils in the kitchen. Ensure personal drinks are covered and stored away from kitchen related items.

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: Observed the ceiling in the ice machine cabinet to have an opening around the exhaust vent. Ensure the gap between the ceiling and roof is eliminated in an approved manner.

Observed gaps in the walls in the cabinets outside and in the dry storage room. Ensure all gaps are eliminated in an approved manner to prevent any rodent entrances.

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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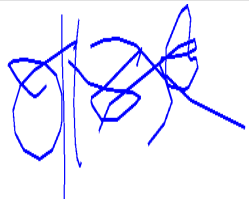
Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (83=B). A reinspection will be set for one week 11-5-19. Ensure violations listed on this report are corrected by this date in order to be re-scored. “A” card removed and “B” card posted. “B” card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions contact Allison Hubbard at 951-358-5172. Facility is closed at this time due to a rodent infestation and rodent droppings found in numerous places throughout the facility posing a contamination threat. Facility closed sign posted.

Questions contact Allison at 951-358-5172.

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



Jeff
Person in Charge
10/29/2019

Allison Hubbard
Environmental Health Specialist
10/29/2019

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."

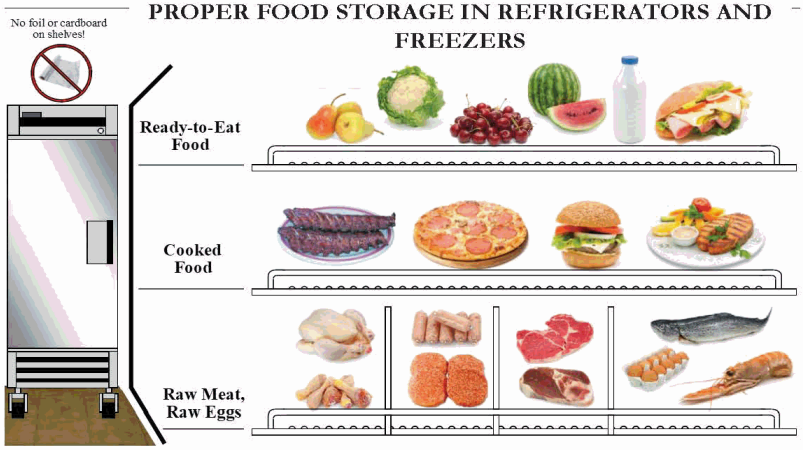
A food facility may be closed for any of the following reasons:

- 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 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."

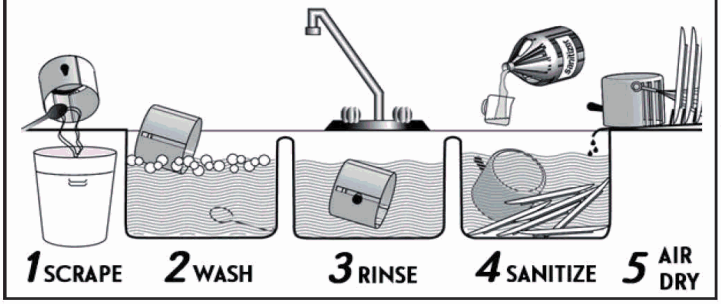
PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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 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

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

Fruit and Vegetables	Eggs Cooked to Order	Fish	Single Piece Meat (Beef, Veal, Lamb, Pork)	Pooled Eggs	Ground Meat and Sausage	Poultry and Stuffed Meat	Reheated Foods
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!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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