



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Glazed Donuts</b>				DATE 12/2/2019		TIME IN 11:35 AM		TIME OUT 1:35 PM	
ADDRESS 780 Ramona Expwy Ste.E, Perris, CA 92571				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Wannary Combs				EMAIL narycombs@aol.com				Major Violations 2	
PERMIT # PR0076153	EXPIRATION DATE 10/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)940-1188	PE 2620	DISTRICT 0014	INSPECTOR NAME Marcie Craighead		Points Deducted 19

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 81

☒ 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
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
In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures		4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods		4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	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 °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, 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		



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Glazed Donuts	DATE 12/2/2019	PERMIT # PR0076153
--------------------------------	-------------------	-----------------------

1. FOOD SAFETY CERTIFICATION

POINTS

0

**Inspector Comments:** Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

Observed no food manager certification. Obtain food handler certification within 30 days. Proof of enrollment must be provided at time of reinspection. Info bulletin provided.

**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

2

**Inspector Comments:** Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Adequate approved facilities shall be provided for hand washing.

1. Observed front and back paper towel dispensers at handsinks almost empty, with paper towels not dispensing. Provide paper towels available at handsinks at all times for proper handwashing.

2. Observed back handsink to be plugged and scrapper utensil in sink. Discontinue plugging handsink. Discontinue storing utensil in handsink, and wash, rinse, and sanitize utensil.

3. Observed water in restroom reaching only 84F. Provide water in restroom available at a minimum temperature of 100F for proper handwashing. After using restroom, hands must be properly rewashed in other handsink prior to handling food/equipment/utensils.

**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))

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

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** When time is used as a public health control, records and documentation must be maintained and available for inspection.

Observed the following displayed food items with the following internal temperatures: several hot dog croissants at 69F, several ham and cheese croissants at 59F, and several egg/bacon/cheese/ham croissants at 67F. It was reported that these items had been prepared at 9:30 AM, and would be discard at 4 hour discard time. Proper discard time of 1:30 documented during inspection. Info bulletin provided.

**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)

21. HOT AND COLD WATER AVAILABLE

POINTS

2

**Inspector Comments:** Provide hot water at a minimum of 120°F.

Observed hot water from 3-compartment sink reaching only 113.5F, with hot water heater reading digitally 115F. Hot water heater adjusted at time of inspection. Provide water available at 120F at all times.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** All liquid waste must drain to an approved fully functioning sewage disposal system.

Observed floor sink for 3-compartment and 2-compartment sink not draining properly with water level just below termination of drain lines. Plumber had been contacted and arrived during inspection. After water at restroom handsink had been run for several minutes (to verify supply or warm water), wastewater began backing up at drain in center of kitchen. Facility owner agreed to voluntarily close. Instruction given to clean overflow of wastewater, and sanitize all affected areas. Plumbing backup was corrected at time of inspection. Facility is approved to reopen once affected areas have been properly sanitized.

**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)



**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
[www.rivcoeh.org](http://www.rivcoeh.org)

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME Glazed Donuts	DATE 12/2/2019	PERMIT # PR0076153
--------------------------------	-------------------	-----------------------

**24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS**

POINTS

1

**Inspector Comments:** A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.

1. Remove unapproved fly swatter observed on shelf next to equipment. Clean and sanitize shelf.
2. Observed back door left open, and air curtain not on at this door. Discontinue leaving back door open. Ensure air curtain properly turns on when door is opened to prevent fly entry.

**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.

1. Observed uncovered yellow icing and powdered sugar in metal pans at preparation table. Properly cover food items.
2. Observed cup used as scoop in bulk food item (possibly salt/sugar). Discontinue use of cup as scoop, and utilize approved utensil with handle. Also, label bulk food container as to contents.

**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))

**30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

POINTS

1

**Inspector Comments:** All chemicals and poisonous substances shall be properly labeled.

Observed unlabeled spray bottle below warewash sink containing brownish liquid, and unlabeled spray bottle containing clear liquid in front cabinet below handsink. Properly label bottles as to contents.

**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

0

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

1. Observe cardboard liner below bulk baking mixes at storage shelving area. Discontinue use of cardboard for liner, as cardboard is not smooth and easily cleanable.
2. Observed use of soiled milk crates for storage of chemical items below back handsink, and as shelving. Remove crates from facility, as crates are not smooth and easily cleanable. Obtain commercial grade shelving as needed.

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

**39. THERMOMETERS PROVIDED AND ACCURATE**

POINTS

0

**Inspector Comments:** An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available.

Observed no probe thermometer in facility. Provide proper probe thermometer to check internal food temperatures.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME Glazed Donuts	DATE 12/2/2019	PERMIT # PR0076153
--------------------------------	-------------------	-----------------------

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

POINTS

1

**Inspector Comments:** Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

Observed wiping cloths in container with 0 ppm chlorine bleach. Provide wiping cloths stored in 100 ppm chlorine bleach to prevent possible contamination.

**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

1

**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 lack of 1" air gap between floor sink and drain lines for preparation and warewash sink. Provide minimum 1" air gap in an approved manner.

**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)

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

POINTS

1

**Inspector Comments:** All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

Observed personal beverages with straws stored next to boxes of gloves, creamers, and donut filling equipment on food preparation table. Properly relocate personal beverages to be separate from food/equipment/utensils.

**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)

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

POINTS

0

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

Observed no food handler cards. Provide food handler cards for all employees at time of reinspection.

**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)



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
[www.rivcoeh.org](http://www.rivcoeh.org)

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Glazed Donuts	DATE 12/2/2019	PERMIT # PR0076153
--------------------------------	-------------------	-----------------------

Overall Inspection Comments

Permit and food safety info bulletins/stickers/poster provided at time of inspection.

Facility has not met the minimum standards of the CA Health and Safety Code with score of 81= "B". "A" placard removed, and "B" placard posted. All violations must be corrected prior to reinspection. Reinspection is set for 12-9-19, or contact Marcie at [mcraighead@rivco.org](mailto:mcraighead@rivco.org) or at 951-766-2824. Ensure that grade card is not relocated, removed, or obstructed from public view in any way.

**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

Wannary Combs  
Person in Charge  
12/02/2019

Marcie Craighead  
Environmental Health Specialist  
12/02/2019



## 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."

No foil or cardboard on shelves!



## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

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