



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Simply Prepped Nutrition LLC				DATE 7/14/2017		TIME IN 11:35 AM		TIME OUT 12:05 PM	
LOCATION 27452 Jefferson Ave #B1, Temecula, CA 92590				Facility Description Not Applicable					
PERMIT HOLDER James Joaquin				E-MAIL info@simplypreppednutrition.com				Major Violations 0	
PERMIT # PR0069750	EXPIRATION DATE 06/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (619)573-539	PE 1650	DISTRICT 0046	INSPECTOR NAME LUAN LE	Points Deducted 0	

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.

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SCORE 100

○ 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 ServSafe - James Joaquin - 7/22/2021			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions & excl		4	2
In	N/C 3. No discharge from eyes, nose, and mouth			2
In	N/C 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
In	N/C 5. Hands clean and properly washed; gloves used prop		4	2
In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
In	N/C N/A 8. Time as a public health control; procedures & record		4	2
In	N/C N/A 9. Proper cooling methods		4	2
In	N/C N/A 10. Proper cooking time & temperatures		4	2
In	N/C N/A 11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION				
In	N/C N/A 12. Returned and reserve 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 QA 200 ppm at 3 comp sink / not in use; knowledge ver		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	2
In	N/O N/A 16. Compliance with shell stock tags, condition, display			1
In	N/O N/A 17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O N/A 19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS				
In	N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER				
In	21. Hot and cold water available 130°F at 3 comp sink faucet		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 storage	2
28. Food separated and protected from contaminati	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, use	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 mate	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and u	1
38. Adequate ventilation and lighting; designated ar	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, supplied	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enc	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleepin	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, valid	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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Overall Inspection Comments

Caterer Renewal:

- Annual catering/artisan permit renewal inspection conducted at this time
- Kitchen agreement letter signed.
- Current CA Driver License and Food Manager Safety Certification attached with this inspection report.
- Menu – in file (no change)
- Dry Storage : X1-X4; R3-R6; O5; N1-N5; H3-H5
- Contact L. Le at (951) 461-0284 when there are menu changes, additional equipment or if caterer is no longer using the Temecula Kitchen Station.

** Caterer is approved to operate once all fees have been paid to this department. Caterer will call into Murrieta Environmental Health office to pay for the renewal permit fee (\$507) via credit card.

Signature

James Joaquin
Person in Charge
07/14/2017

LUAN LE
Environmental Health Specialist
07/14/2017