County of Riverside

DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	TIME IN	TIME OUT
Little Caesars Pizza	8/29/2023	10:00 AM	12:15 PM

ADDRESS	FACILITY DESCRIPTION
31703 Riverside Dr #1, Lake Elsinore, CA 92530	Not Applicable

PERMIT HOLDER	EMAIL	
AMF Foods Inc	andrew@amffood.com	**Major Violations** 0

PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME	
PR0004539	06/30/2024	Routine inspection	Next Routine	(619)905-7070	3620	0052	Celeste Alvarado	**Points Deducted** 10

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.

A

SCORE 90

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
			Servsafe: Jacob Cervantes ex. 4/4/28			
			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
			Manual/ Ammonia/ 300ppm /			

			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 120ºF			
			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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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS 2

Inspector Comments: Observed a rack of 24 prepared pepperoni pizzas measuring 65F-70F. Operator indicated a timer which indicates the amount of time that has passed since the pizzas were placed there (122mins). Observed another rack with 14 pizzas measuring 60F-65F with a timer that stated 35mins. Operator stated not all of the pizzas will be used and some will be discarded. Operator could not provide a limit or maximum amount of time before the pizzas are discarded. Operator was instructed to discard any pizzas that are left over after 240 min (4 hours) or to return the pizzas to temperature control immediately after preparation.

Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS 2

Inspector Comments: 1) Person in charge stated they use a soiled towel stored on their apron to dry their hands after handwashing. Discontinue this practice and use only single use towels to dry hands after handwashing. Observed employees following correct handwashing procedures.

2) Person in charge could not provide accurate knowledge on sanitizer concentrations.

All food employees shall have adequate knowledge of their assigned duties, and be able to demonstrate appropriate food safety principals.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS 2

Inspector Comments: 1) Observed food items such as prepackaged cookies and condiments stored directly on the floor in the front service area. Elevate the items at least 6in off the floor.

2) Observed containers of oiled used to oil food surfaces stored without lids or covers. Provide lids for all food items.

All food shall be stored, prepared, displayed or held so that it is protected from 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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS 0

Inspector Comments: Observed an unapproved fly trap in the back of the facility. Remove and only use approved pest control.

Observed torn gaskets on the walk in cooler and the 3 door prep cooler. Replace gaskets and maintain in good repair.

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

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

POINTS 1

Inspector Comments: Observed:

1) all pizza racks in the walk in cooler and in the food prep area heavily soiled with food debris

2) power cord for mechanical mixer heavily soiled with food debris and dust.

3) food container lids heavily soiled with food debris.

4) can opener soiled with food debris.

Clean the above items. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS 0

Inspector Comments: Observed leaks at the handwash and 3-comp sinks. Eliminate leaks and maintain all plumbing in good repair.

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)

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

POINTS 1

Inspector Comments: 1) Observed cove base tiles missing under the handwash sink and rubber topset cove base behind the prep table near the pizza oven. Replace/ provide approved cove base in those areas.

2) Observed a hole in the wall near the mop sink. Eliminate the hole and maintain in good repair.

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.

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 1

Inspector Comments: Observed the floors, walls, and ceilings throughout the facility to be heavily soiled with grease, food debris, dust, and/or dirt. Specifically in the following areas;

1) under and behind the chemical storage rack near the restroom.

2) walls and floors behind pizza oven.

3) floors behind soda coolers in the customer area.

Clean the above areas thoroughly and maintain floors, walls, and ceilings clean. Clean as often as needed to maintain.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS 1

Inspector Comments: Observed food handler cards from unapproved agencies and expired food handler cards. Provide valid Riverside County Food Handler Cards.

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

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)

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Overall Inspection Comments

A complaint investigation (CO0087836) was conducted alongside the routine inspection. Complaint alleges improper handwashing and cleanliness.

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



Manny Rodriguez
Person in Charge
08/29/2023



Celeste Alvarado
Environmental Health Specialist
08/29/2023

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."

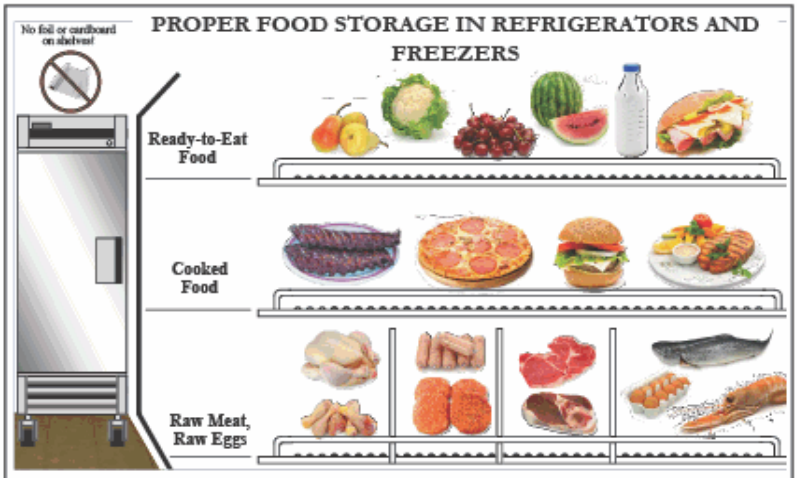
A food facility may be closed for any of the following reasons:

- 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."

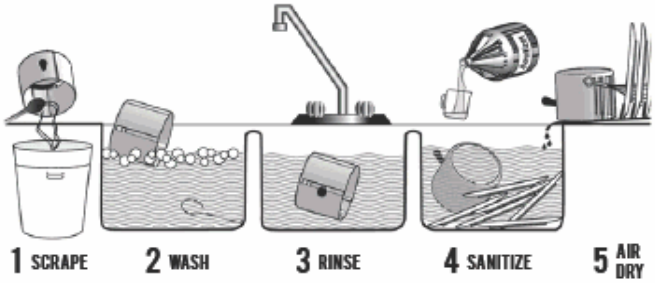
PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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 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



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
260 N Broadway
Blythe, CA 92225
Self-Service Kiosk Only

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
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