



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

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## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>SAULAT SHELL GAS STATION</b>				DATE <b>09/03/2024</b>	TIME IN <b>09:30 AM</b>	TIME OUT <b>11:30 AM</b>
FACILITY ADDRESS <b>350 Stephens Ave Riverside, CA 92501-1205</b>				FACILITY PHONE # <b>(951) 787-8110</b>		
PERMIT HOLDER <b>Iftikhar Saulat</b>				EMAIL <b>isaulat@hotmail.com</b>		
PERMIT # <b>PR0002885</b>	FACILITY DESCRIPTION <b>Food Market 1 to 2000 sq ft</b>	EXPIRATION DATE <b>07/31/2025</b>	SPECIALIST NAME <b>Krissy Ruiz</b>	DISTRICT <b>7</b>	SERVICE <b>Routine Inspection</b>	REINSPECTION DATE <b>09/10/2024</b>

THE CONDITIONS LISTED BELOW CORRESPOND TO VIOLATIONS OF THE CALIFORNIA HEALTH AND SAFETY CODE AND / OR RIVERSIDE COUNTY ORDINANCES AND ALL VIOLATIONS SHALL BE CORRECTED AS INDICATED BY THE ENFORCEMENT OFFICER. REINSPECTION / RETURN-TO-COMPLIANCE WILL BE COMPLETED/VERIFIED ON OR AFTER THE DATE INDICATED ON THIS REPORT. THE DEPARTMENT OF ENVIRONMENTAL HEALTH APPRECIATES YOUR COOPERATION.

**MAJOR / MINOR VIOLATIONS:** MAJOR VIOLATIONS ARE THOSE THAT POSE AN IMMEDIATE 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 IMMEDIATE 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

**SCORE 90**

In = In compliance      N/O = Not observed      N/A = Not applicable      COS = Corrected on-site      MAJ = Major Violation      OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In	N/A	1. Food safety certification			2	In		15. Food obtained from approved sources		4	2
			EXP:			In	N/O	N/A			2
						In	N/O	N/A			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						CONFORMANCE WITH APPROVED PROCEDURES					
In		2. Communicable disease; reporting, restrictions, and exclusions		4		In	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	CONSUMER ADVISORY					
In	N/O	4. Proper eating, tasting, drinking, or tobacco use			2	In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked food			1
PREVENTING CONTAMINATION BY HANDS						SCHOOL AND HEALTHCARE PROHIBITED FOOD					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	In	N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered		4	2
In		6. Adequate handwashing facilities supplied and accessible			2	WATER / HOT WATER					
TIME AND TEMPERATURE RELATIONSHIP						In		21. Hot and cold water available		4	2
In	N/O	N/A		4	2	WATER TEMPERATURE: 122F					
In	N/O	N/A		4	2	LIQUID WASTE DISPOSAL					
In	N/O	N/A		4	2	In		22. Sewage and wastewater properly disposed		4	2
PROTECTION FROM CONTAMINATION						VERMIN					
In	N/O	N/A			2	In		23. No rodents, insects, birds, or animals		4	2
In		13. Food: unadulterated, no spoilage, no contamination		4	2	In	N/A	24. Vermin proofing, air curtains, self-closing doors			1
In	N/O	N/A		4	2	SANITIZER (ppm):100 Chlorine      WAREWASH TEMP:					

SUPERVISION / PERSONAL CLEANLINESS		OUT	EQUIPMENT / UTENSILS / LINENS		OUT	PERMANENT FOOD FACILITIES		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2	34. Utensils and equipment approved, good repair		1	45. Floors, walls, ceilings: good repair / fully enclosed		1
26. Personal cleanliness and hair restraints		1	35. Warewashing: installed, maintained, proper use, test materials		1	46. Floors, walls, and ceilings: clean		1
GENERAL FOOD SAFETY REQUIREMENTS			36. Equipment / utensils: installed, clean, adequate capacity		1	47. No unapproved private homes / living or sleeping quarters		1
27. Approved thawing methods, frozen food storage		1	37. Equipment, utensils, and linens: storage and use		1	SIGNS / REQUIREMENTS		
28. Food separated and protected from contamination		2	38. Adequate ventilation and lighting; designated areas, use		1	48. Last inspection report available		
29. Washing fruits and vegetables		1	39. Thermometers provided and accurate		1	49. Food Handler Certifications available, current, and complete		1
30. Toxic substances properly identified, stored, used		1	40. Wiping cloths: properly used and stored		1	COMPLIANCE AND ENFORCEMENT		
FOOD STORAGE / DISPLAY / SERVICE			PHYSICAL FACILITIES			51. Plans approved / submitted		
31. Adequate food storage; food storage containers identified		1	41. Plumbing: properly installed, good repair		1	52. Permit available / current		
32. Consumer self-service		1	42. Refuse properly disposed; facilities maintained		1	53. Permit suspended / revoked		
33. Food properly labeled; honestly presented; menu labeling		1	43. Toilet facilities: properly constructed, supplied, cleaned		1			
			44. Premises; personal item storage and cleaning item storage		1			



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**General Comments:**

A reinspection is scheduled for 9/10/24 to verify the following:

- 1) professional pest control was conducted
- 2) exclusion report has been obtained
- 3) areas where rodent droppings and urine stains have been cleaned and sanitized
- 4) all employees have a valid Riverside County Food Handler Certificate and it is posted inside of the facility
- 5) Inside of ice machine has been cleaned and sanitized
- 6) All open foods equipment has been cleaned and sanitized

**Observations:**

**22. Sewage and wastewater properly disposed**

**Status:** NOTE ( PTS) **Type:** Violation

**Inspector Comments:**

Observed mop bucket with wastewater stored near the 3-compartment sink. Ensure mop water is properly disposed of immediately after use.

**Violation Code** - 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)

**23. No rodents, insects, birds, or animals**

**Status:** MAJ ( PTS) **Type:** Violation

**Inspector Comments:**

Observed numerous rodent droppings and urine stains in the dry storage cabinets under the frozen slushie machine. Operator stated 2-3 rats were caught via sticky traps 2 weeks prior. Operator stated they have not had professional pest control. K. Ruiz closed all open food operations (bagged ice, slushie machine, and coffee machines).

Operator is to conduct the following in order to reopen the open food operations inside of the facility:

- 1) Obtain professional pest control
- 2) Obtain and exclusion report from professional pest control
- 3) Clean and sanitize areas where rodent droppings and urine stains are located

Reinspection to verify all three conditions have been met is scheduled for 9/10/24.

**Violation Code** - 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**

**Status:** OUT ( PTS) **Type:** Repeat.

**Inspector Comments:**

Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

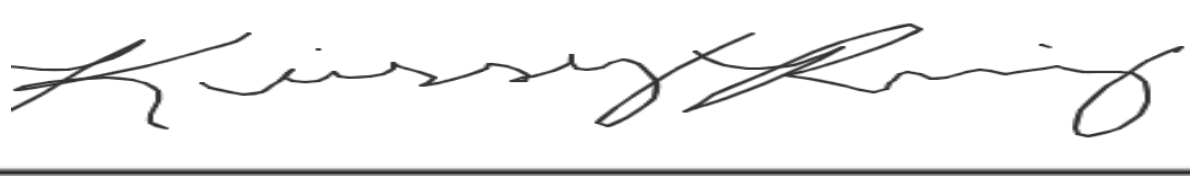
**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from 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**



PERSON IN CHARGE: Iftikhar saulat

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INSPECTOR: Krissy Ruiz

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Observed the front door propped open during time of inspection. Person in charge was instructed to keep door closed in order to prevent vermin entry. Ensure all exterior doors are kept closed.

**Violation Code** - 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**

**Status:** OUT ( PTS) **Type:** Violation

**Inspector Comments:**

Observed the inside of the ice machine along the deflector shield and behind it with pink residue and buildup. Remove ice and wash, rinse, and sanitize entire ice machine. Ensure ice machine is kept clean and free of any residue or buildup.

**Violation Code** - 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))

**33. Food properly labeled; honestly presented; menu labeling**

**Status:** NOTE ( PTS) **Type:** Violation

**Inspector Comments:**

Observed 3 cardboard boxes cut in half of packaged sleeves of crackers and cookies. Ensure all food items have the corresponding label with ingredients and name of food items on the packaging or the box the items are held in has the ingredients and name of food items is clearly posted and visible.

**Violation Code** - Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

**34. Utensils and equipment approved, good repair**

**Status:** NOTE ( PTS) **Type:** Violation

**Inspector Comments:**

Observed a white domestic freezer chest and hot holding unit and hot dog roller that is no longer in use. Remove all food equipment that is no longer in use or in disrepair from facility. All equipment must be maintained in good repair.

**Violation Code** - 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: installed, clean, adequate capacity**

**Status:** OUT ( PTS) **Type:** Violation

**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).

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**Inspector Comments:**

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

Clean and maintain the following free of any food residue, dust, and debris:

- 1) The inside of all the dry storage cabinets under the counters in the front of the facility
- 2) The interior of the cappuccino machine
- 3) The nozzles and catch basin of the soda machine
- 4) The interior of the ice machine

**Violation Code** - 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, and linens: storage and use**

**Status:** OUT ( PTS) **Type:** Repeat.

**Inspector Comments:**

Observed two CO2 tanks not chained to a rigid and secure structure near the 3-compartment sink. Operator was instructed to chain and secure CO2 tanks to a rigid and secure structure. Ensure CO2 tanks are properly stored and secured to a secure structure at all times.

**Violation Code** - 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)

**45. Floors, walls, ceilings: good repair / fully enclosed**

**Status:** NOTE ( PTS) **Type:** Violation

**Inspector Comments:**

Observed a hole on the back side of the dry storage cabinet under the slushie machine where a power outlet with no faceplate is located. Repair hole and provide an faceplate for outlet to eliminate gaps in the wall.

**Violation Code** - 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**

**Status:** NOTE ( PTS) **Type:** Violation

**Inspector Comments:**

Observed the floors throughout the entire facility including the inside of the walk-in cooler with heavy dirt, dust, grime, and food residue. Clean all flooring throughout the facility and maintain free of any debris, residue, or dust.

**Violation Code** - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1,)

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**49. Food Handler Certifications available, current, and complete**

**Status:** OUT ( PTS) **Type:** Violation

**Inspector Comments:**

Observed no food handler certificates posted inside of the facility. Operator stated none of the five current employees have a food handler certificate.

Ensure all current employees obtain and post a valid Riverside County Food Handler Certificate inside of the facility by 9/10/24.

**Violation Code** - 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) **Correct By Date:** 09/10/2024

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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 Health and Safety Code Section 114411:

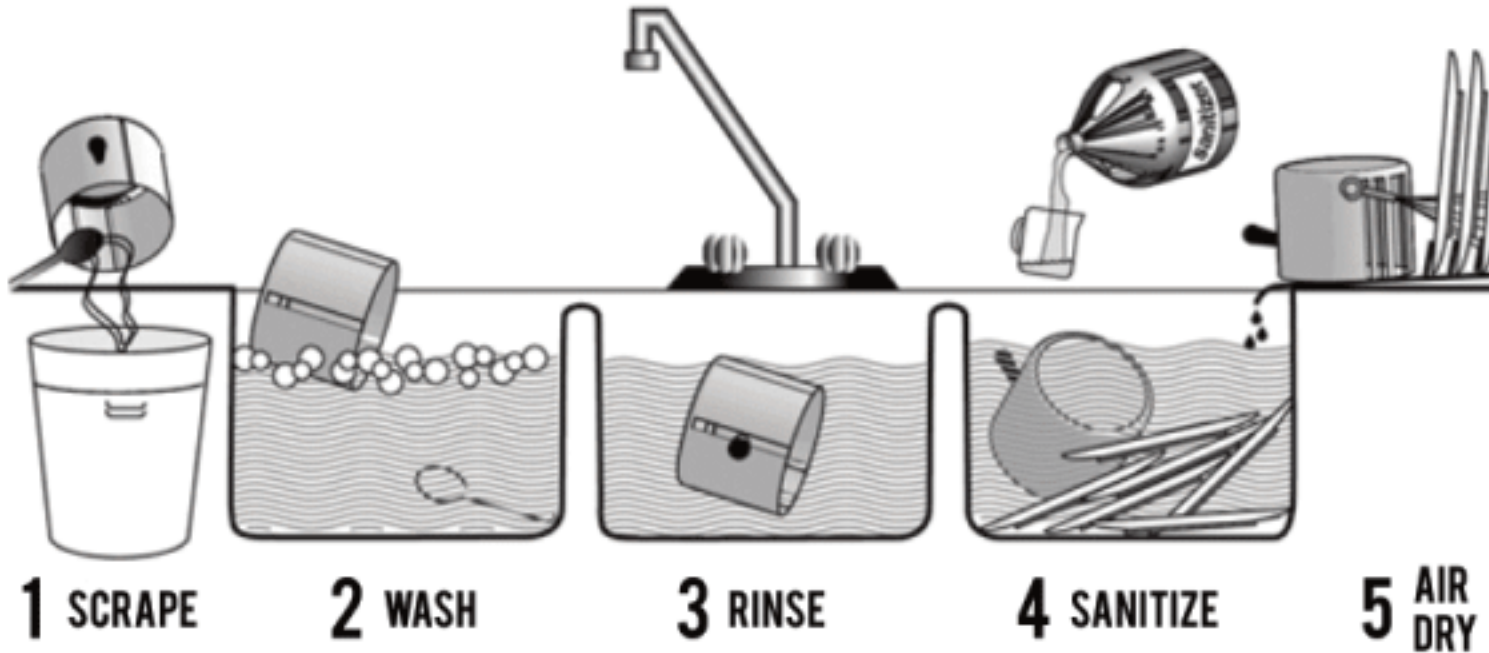
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

### 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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

### THE MAJOR 8 FOOD ALLERGENS

## 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  
 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