



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Mission Inn - Main Kitchen/Casey's Bakery				DATE 09/12/2024	TIME IN 11:00 AM	TIME OUT 12:00 PM
FACILITY ADDRESS 3649 Mission Inn Ave Riverside, CA 92501-3308				FACILITY PHONE # (951) 341-6726		
PERMIT HOLDER Historic Mission Inn Corporation				EMAIL dbaguyo@missioninn.com		
PERMIT # PR0054467	FACILITY DESCRIPTION Restaurant 1 to 2000 sq ft	EXPIRATION DATE 11/30/2024	SPECIALIST NAME Daisy Ciudad Real	DISTRICT 7	SERVICE Routine Inspection	REINSPECTION DATE Next Routine

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 96

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 Luis Rojas/ ServSafe				2	In	15. Food obtained from approved sources				4	2									
						EXP:08/04/2024	In	N/O	N/A	16. Compliance with shellstock tags, condition, display					2							
EMPLOYEE HEALTH AND HYGIENIC PRACTICES										In	N/O	N/A	17. Compliance with Gulf Oyster regulations					2				
In		2. Communicable disease; reporting, restrictions, and exclusions			4		CONFORMANCE WITH APPROVED PROCEDURES															
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2	In	N/A			18. Compliance with variance, specialized process, and HACCP plan					2						
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	CONSUMER ADVISORY															
PREVENTING CONTAMINATION BY HANDS										In	N/A			19. Written disclosure and reminder statements provided for raw or undercooked food					1			
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	SCHOOL AND HEALTHCARE PROHIBITED FOOD															
In		6. Adequate handwashing facilities supplied and accessible				2	In	N/A			20. Licensed health care facilities / public and private schools; prohibited food not offered				4	2						
TIME AND TEMPERATURE RELATIONSHIP										WATER / HOT WATER												
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	In				21. Hot and cold water available				4	2						
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	WATER TEMPERATURE: 120F															
In	N/O	N/A	9. Proper cooling methods		4	2	LIQUID WASTE DISPOSAL															
In	N/O	N/A	10. Proper cooking time and temperature		4	2	In				22. Sewage and wastewater properly disposed				4	2						
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		VERMIN															
PROTECTION FROM CONTAMINATION										In				23. No rodents, insects, birds, or animals				4	2			
In	N/O	N/A	12. Returned and re-service of food			2	In	N/A			24. Vermin proofing, air curtains, self-closing doors					1						
In		13. Food: unadulterated, no spoilage, no contamination			4	2	PERMANENT FOOD FACILITIES															
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia WAREWASH TEMP: 100F		4	2	25. Person in charge present and performs duties, demonstration of knowledge					2		45. Floors, walls, ceilings: good repair / fully enclosed					1			
SUPERVISION / PERSONAL CLEANLINESS										26. Personal cleanliness and hair restraints					1		46. Floors, walls, and ceilings: clean					1
GENERAL FOOD SAFETY REQUIREMENTS										27. Approved thawing methods, frozen food storage					1		47. No unapproved private homes / living or sleeping quarters					1
FOOD STORAGE / DISPLAY / SERVICE										28. Food separated and protected from contamination					2		SIGNS / REQUIREMENTS					
EQUIPMENT / UTENSILS / LINENS										29. Washing fruits and vegetables					1		48. Last inspection report available					
PHYSICAL FACILITIES										30. Toxic substances properly identified, stored, used					1		49. Food Handler Certifications available, current, and complete					1
COMPLIANCE AND ENFORCEMENT										31. Adequate food storage; food storage containers identified					1		50. Grade card and signs posted, visible					
PERMANENT FOOD FACILITIES										32. Consumer self-service					1		51. Plans approved / submitted					
PHYSICAL FACILITIES										33. Food properly labeled; honestly presented; menu labeling					1		52. Permit available / current					
PHYSICAL FACILITIES										34. Utensils and equipment approved, good repair					1		53. Permit suspended / revoked					
PHYSICAL FACILITIES										35. Warewashing: installed, maintained, proper use, test materials					1							
PHYSICAL FACILITIES										36. Equipment / utensils: installed, clean, adequate capacity					1							
PHYSICAL FACILITIES										37. Equipment, utensils, and linens: storage and use					1							
PHYSICAL FACILITIES										38. Adequate ventilation and lighting; designated areas, use					1							
PHYSICAL FACILITIES										39. Thermometers provided and accurate					1							
PHYSICAL FACILITIES										40. Wiping cloths: properly used and stored					1							
PHYSICAL FACILITIES										41. Plumbing: properly installed, good repair					1							
PHYSICAL FACILITIES										42. Refuse properly disposed; facilities maintained					1							
PHYSICAL FACILITIES										43. Toilet facilities: properly constructed, supplied, cleaned					1							
PHYSICAL FACILITIES										44. Premises; personal item storage and cleaning item storage					1							



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FACILITY NAME	DATE	PERMIT #
Mission Inn - Main Kitchen/Casey's Bakery	09/12/2024	PR0054467

General Comments:

This was a routine inspection conducted by D. Ciudad Real and K. Ruiz.

Observations:

31. Adequate food storage; food storage containers identified

Status: OUT (PTS)

Inspector Comments: 1. Provide approved containers to store open bulk bags of products (flour, baking soda). Ensure all items are transferred to in to approved containers if not used up during the day.

Violation Code - Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

36. Equipment / utensils: installed, clean, adequate capacity

Status: OUT (PTS)

Inspector Comments: 1. Properly clean and maintain the large mixer that is stored at the preparation sink. Buildup was observed on the unit.

2. Clean vent over the reach in coolers. Observed buildup of dust

3. Provide 6-inch legs or dunnage rack for the file cabinet by the 3-compartment sink.

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)

38. Adequate ventilation and lighting; designated areas, use

Status: OUT (PTS)

Inspector Comments: Restore proper lighting at the dry storage area. Observed light fixtured dimmed.

Violation Code - Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

46. Floors, walls, and ceilings: clean

Status: OUT (PTS)

Inspector Comments: Eliminate gaps at the ceiling over the refrigeration units. Observed panels not seated properly.

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

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

PERSON IN CHARGE: Jason Hsieh

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INSPECTOR: Daisy Ciudad Real

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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

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!

THE MAJOR 8 FOOD ALLERGENS

- MILK
- EGGS
- FISH
- TREE NUTS
- PEANUTS
- SOYBEANS
- WHEAT
- SHELLFISH

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
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 Indio, CA 92201
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MURRIETA
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 4065 County Circle Dr #104
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