



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

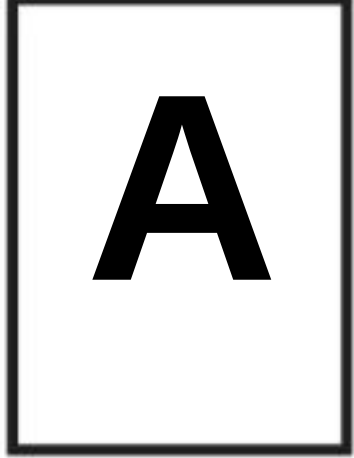
(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Clinton Keith Shell</b>			DATE <b>01/03/2025</b>	TIME IN <b>11:10 AM</b>	TIME OUT <b>12:10 PM</b>
FACILITY ADDRESS <b>23805 Clinton Keith Road, Wildomar, CA, USA Wildomar, CA 92595</b>			FACILITY PHONE # <b>(510) 270-3483</b>		
PERMIT HOLDER <b>AU Energy LLC</b>			EMAIL <b>ashwin@loopneighborhood.com</b>		
PERMIT # <b>PR1001866</b>	FACILITY DESCRIPTION <b>Food Market 2001 to 5999 sq ft</b>	EXPIRATION DATE <b>12/24/2025</b>	SPECIALIST NAME <b>Luan Le</b>	DISTRICT <b>44</b>	SERVICE <b>Routine Inspection</b>
				REINSPECTION DATE <b>Next Routine</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 98**

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	16. Compliance with shellstock tags, condition, display			2
						In	N/O	17. Compliance with Gulf Oyster regulations			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	7. Proper hot and cold holding temperatures		4	2	WATER TEMPERATURE: 130F					
In	N/O	8. Time as a public health control; procedures and records		4	2	LIQUID WASTE DISPOSAL					
In	N/O	9. Proper cooling methods		4	2	In		22. Sewage and wastewater properly disposed		4	2
In	N/O	10. Proper cooking time and temperature		4	2	VERMIN					
In	N/O	11. Proper reheating procedures for hot holding		4		In		23. No rodents, insects, birds, or animals		4	2
PROTECTION FROM CONTAMINATION						In	N/A	24. Vermin proofing, air curtains, self-closing doors			1
In	N/O	12. Returned and re-service of food			2	SANITIZER (ppm):200 Ammonia      WAREWASH TEMP: 100F					
In		13. Food: unadulterated, no spoilage, no contamination		4	2						
In	N/O	14. Food contact surfaces: clean and sanitized		4	2						

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	50. Grade card and signs posted, visible		
FOOD STORAGE / DISPLAY / SERVICE			PHYSICAL FACILITIES			COMPLIANCE AND ENFORCEMENT		
31. Adequate food storage; food storage containers identified		1	41. Plumbing: properly installed, good repair		1	51. Plans approved / submitted		
32. Consumer self-service		1	42. Refuse properly disposed; facilities maintained		1	52. Permit available / current		
33. Food properly labeled; honestly presented; menu labeling		1	43. Toilet facilities: properly constructed, supplied, cleaned		1	53. Permit suspended / revoked		
			44. Premises; personal item storage and cleaning item storage		1			



**COUNTY OF RIVERSIDE**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**

(888)722-4234 • RIVCOEH.ORG

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME Clinton Keith Shell	DATE 01/03/2025	PERMIT # PR1001866
--------------------------------------	--------------------	-----------------------

**General Comments:**

1. This is the initial inspection after change of ownership and on-site on 12/24/2024. All items on the on-site inspection were addressed except for those listed in this report. Health permit and food safety stickers given to person in charge. "A" and "Public Notice" placards posted.
2. Contact our hazmat department (951-766-6524) for applicable permits.

**Observations:**

**1. Food safety certification**

**Status:** NOTE ( PTS)

**Inspector Comments:**

Note:

-Facility recently underwent a change of ownership. New ownership and management. Ensure to designate an employee or owner to obtain a current and valid food manager certificate by 3/4/2025. Refer to [www.rivcoeh.org](http://www.rivcoeh.org) for food manager information.

**Violation Code** - 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) **Correct By Date:** 03/04/2025

**6. Adequate handwashing facilities supplied and accessible**

**Status:** NOTE ( PTS)

**Inspector Comments:**

Note:

- Observed sensor activated faucets at the hand sink for both public/employees restrooms. The sensor of these faucets kept turning off throughout the inspection as they tried to get to 100°F hot water for hand washing. It took about 5 minutes for the hot water to reach a minimum of 100°F at both the restroom hand sink. Instructed managers to replace the sensor activated faucet with conventional faucet with hot and cold water handle for the hand sinks within these restroom by 2/3/2025. This will achieve the required hot water temperature (at least 100°F) at these hand sinks in reasonable time for proper hand washing.

**Violation Code** - 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)) **Correct By Date:** 02/03/2025

**28. Food separated and protected from contamination**

**Status:** OUT ( PTS)

**Inspector Comments:**

- Relocate beverages observed stored directly on the floor inside the walk-in cooler to be on approved shelf and at least 6" off the floor.

**Violation Code** - All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e),

<b>SIGNATURE</b>	
	
PERSON IN CHARGE: <u>Margaret McAlister</u>	SPECIALIST: <u>Luan Le</u>
PRINT	PRINT



**COUNTY OF RIVERSIDE  
DEPARTMENT OF ENVIRONMENTAL HEALTH**

(888)722-4234 • RIVCOEH.ORG

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME Clinton Keith Shell	DATE 01/03/2025	PERMIT # PR1001866
--------------------------------------	--------------------	-----------------------

114069(a, d), 114073, 114077, 114089.1 (c), 114143 (c))

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

Status: NOTE ( PTS)

**Inspector Comments:**

Note:

- Discontinue using empty milk crates as storage container or empty soda racks as support shelf inside the walk-in cooler. Provide approved smooth sided container and metro shelf or dunnage rack instead.

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

**37. Equipment, utensils, and linens: storage and use**

Status: NOTE ( PTS)

**Inspector Comments:**

Note:

- Organize the back room, especially in front of the 3 comp sink. Discard any unused equipment (ex. coffee dispenser) and relocate all boxes observed stored on the floor right in front of the 3 comp sink onto approved shelf or discard them to outside dumpster. Maintain 3-comp sink area clean and accessible for use as intended.

**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)

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

Status: NOTE ( PTS)

**Inspector Comments:** Note:

- Observed 3 new employees without Riverside County food handler card. Ensure all employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate by 1/10/2025 and keep them on-site for future inspection.

**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:** 01/10/2025

**SIGNATURE**



PERSON IN CHARGE: Margaret McAlister

PRINT



SPECIALIST: Luan Le

PRINT

## REASONS FOR IMMEDIATE FACILITY CLOSURE

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 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 time frames.

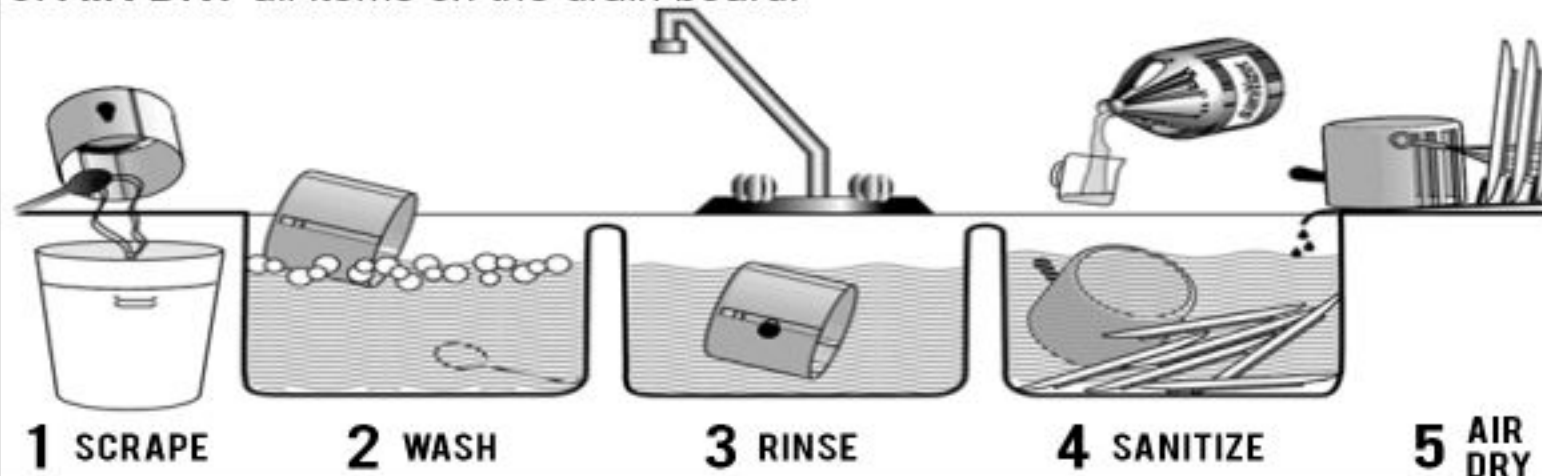
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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 FOOD THAWING METHODS



- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours
- As part of the cooking process



## 9 MAJOR FOOD ALLERGENS

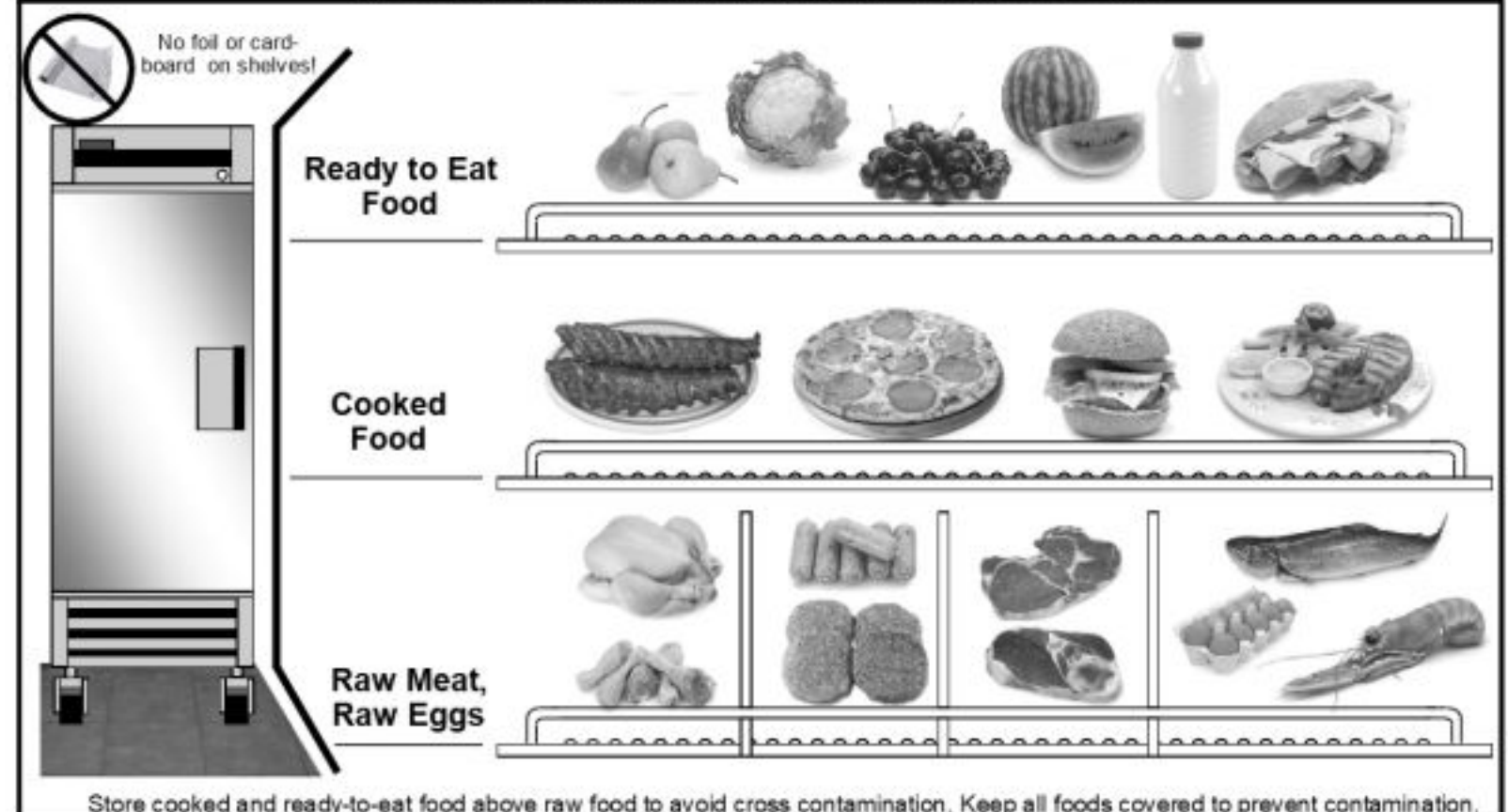
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

## 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

## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



**Did you know you are protected from civil and criminal liability when donating food? The Federal Good Samaritan Food Donation Act (Civil Code, 171425) provides liability protections for good faith donations of surplus food. The California Good Samaritan Food Donation Act (California Retail Food Code, 114432) further expands the list of entities covered by the protection. It also allows for direct donation to a person from regulated and inspected facilities in addition to stating past-date food is subject to liability protection. Please consider donating your excess food product to a local food recovery organization. For more information visit our website at [www.rivcoeh.org](http://www.rivcoeh.org).**

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**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