



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

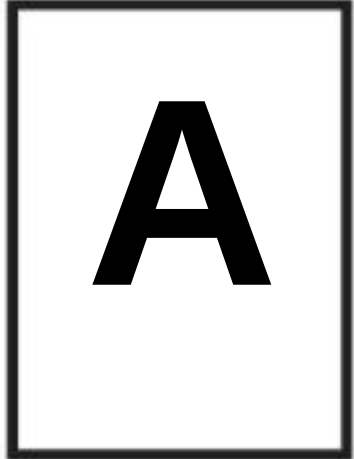
FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME UCR Shell			DATE 01/29/2025	TIME IN 03:30 PM	TIME OUT 04:30 PM
FACILITY ADDRESS 3261 Iowa Ave Riverside, CA 92507-2816			FACILITY PHONE # (951) 369-3433		
PERMIT HOLDER Sanjeeu Chawla			EMAIL shellucr@gmail.com		
PERMIT # PR0088565	FACILITY DESCRIPTION Restaurant 1 to 2000 sq ft	EXPIRATION DATE 08/31/2025	SPECIALIST NAME Krissy Ruiz	DISTRICT 7	SERVICE Routine Inspection
					REINSPECTION DATE 02/05/2025

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 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



SCORE 91

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			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			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		4	2
In		6. Adequate handwashing facilities supplied and accessible			2	WATER / HOT WATER					
TIME AND TEMPERATURE RELATIONSHIP						In				4	2
In	N/O	N/A		4	2	WATER TEMPERATURE: 120F					
In	N/O	N/A		4	2	LIQUID WASTE DISPOSAL					
In	N/O	N/A		4	2	In				4	2
In	N/O	N/A		4	2	VERMIN					
In	N/O	N/A		4	2	In				4	2
In	N/O	N/A		4	2	In	N/A				1
			SANITIZER (ppm):						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	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 UCR Shell	DATE 01/29/2025	PERMIT # PR0088565
----------------------------	--------------------	-----------------------

General Comments:

The ice machine and soda machine have been impounded and red tagged by K.Ruiz. Operator is to not use either machine until they have been properly washed, rinsed, and sanitized and verified by K. Ruiz. Operator is to provide valid Riverside County Food Handler Card for employee responsible for cleaning and sanitizing equipment and valid food safety manager certificate by 2/5/25. Follow-up inspection is scheduled for 2/5/25.

Observations:

1. Food safety certification

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

Inspector Comments: Observed no food safety manager certificate available during time of inspection. Operator is to ensure one current employee registers for a valid food safety manager certificate course by 2/5/25 and completes the course and posts certificate inside of facility by 3/1/25.

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:** 02/05/2025

14. Food contact surfaces: clean and sanitized

Status: MAJ (PTS)

Inspector Comments: Observed the interior and exterior of the ice machine severely covered in dark and pink slime buildup. Person in charge stated ice machine has not been cleaned or sanitized. Ice machine and soda machine has been impounded and red tagged by K.Ruiz. Do not use either machine until verified by K.Ruiz or someone from this Department. Operator is to discard ice inside of ice machine and soda machine and properly wash, rinse, and sanitize the interior and exterior of both the ice machine and soda machine. Follow-up inspection is scheduled for 2/5/25.

Violation Code - All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101 (b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

25. Person in charge present and performs duties, demonstration of knowledge

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

Inspector Comments: Person in charge was unable to demonstrate knowledge of how to properly wash, rinse, and sanitize ice machine/food equipment.



Violation Code - 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)

34. Utensils and equipment approved, good repair

Status: OUT (PTS)

Inspector Comments: Observed the far right door of the reach-in beverage cooler to be missing and covered with plastic barricade. Operator is to repair/replace cooler door in an approved manner.

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

SIGNATURE	
	
PERSON IN CHARGE: <u>chhiem chhoeum</u>	SPECIALIST: <u>Krissy Ruiz</u>
PRINT	PRINT



**COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH**

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME UCR Shell	DATE 01/29/2025	PERMIT # PR0088565
----------------------------	--------------------	-----------------------

35. Warewashing: installed, maintained, proper use, test materials

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

Inspector Comments: Observed no sanitizer or sanitizer test strips inside of facility. Operator is to provide approved sanitizer (quaternary ammonia or chlorine) and corresponding test strips for measuring concentration of sanitizing solution (200ppm quaternary ammonia/100ppm chlorine).

Observed the 2-compartment sink filled with empty/old beverage cans inside of the basins and on the drainboards. Operator is to clear items off of 2-compartment sink and wash, rinse, and sanitize the sink.

Violation Code - Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

43. Toilet facilities: properly constructed, supplied, cleaned

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

Inspector Comments: Observed roll of paper towel on top of the toilet during time of inspection and toilet paper roll on top of handle in restroom during time of inspection. Operator is to store paper towel and toilet paper inside of dispensers at all times.

Observed the handwashing sink in the restroom to be blocked by mop bucket and several personal items. Operator is to remove items and ensure handwashing sink is not blocked and easily accessible.

Violation Code - Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

SIGNATURE

PERSON IN CHARGE: chhiem chhoeum

PRINT

SPECIALIST: Krissy Ruiz

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.

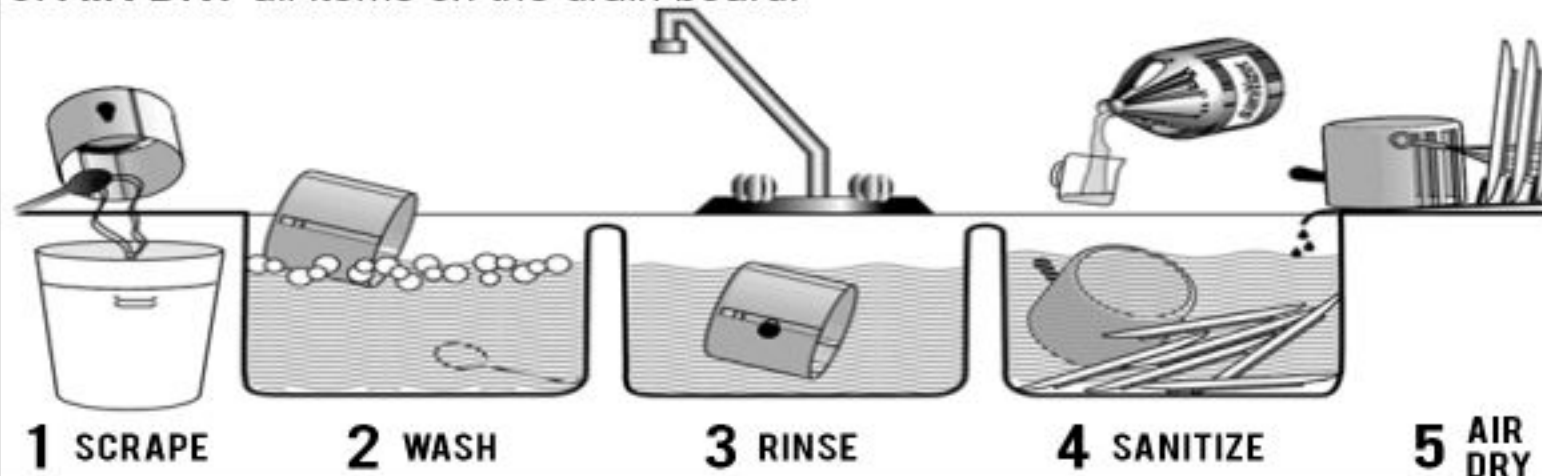
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

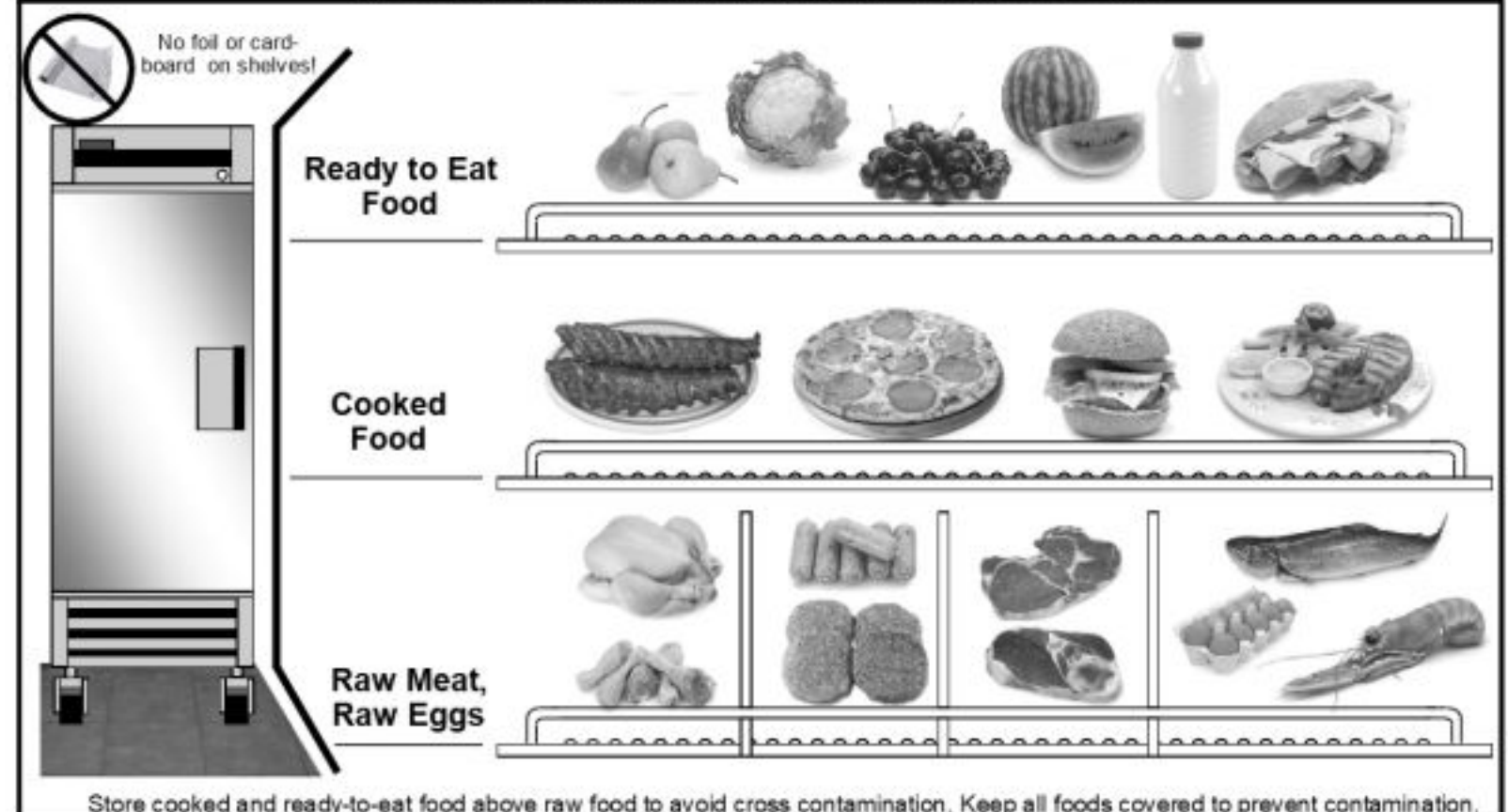
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F	145°F	145°F	145°F	155°F	155°F	165°F	165°F
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.

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