



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Murrieta Shell			DATE 02/25/2025	TIME IN 11:40 AM	TIME OUT 12:20 PM
FACILITY ADDRESS 40452 Murrieta Hot Springs Rd Murrieta, CA 92563-6400			FACILITY PHONE # (510) 270-3483		
PERMIT HOLDER AU Energy, LLC			EMAIL Store195@Loopneighborhood.com		
PERMIT # PR1002151	FACILITY DESCRIPTION Food Market 2001 to 5999 sq ft	EXPIRATION DATE 02/28/2026	SPECIALIST NAME Luan Le	DISTRICT 43	SERVICE Routine Inspection
			REINSPECTION DATE 03/04/2025		

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 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 95

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 Joshua Chavez/ServSafe EXP:05/03/2029				2	In					4	2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							In	N/O	N/A	15. Food obtained from approved sources			2
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	N/O	N/A	16. Compliance with shellstock tags, condition, display			2
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2	In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	CONFORMANCE WITH APPROVED PROCEDURES						
PREVENTING CONTAMINATION BY HANDS							In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	CONSUMER ADVISORY						
In		6. Adequate handwashing facilities supplied and accessible				2	In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked food			1
TIME AND TEMPERATURE RELATIONSHIP							SCHOOL AND HEALTHCARE PROHIBITED FOOD						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	In		N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered		4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	WATER / HOT WATER						
In	N/O	N/A	9. Proper cooling methods		4	2	In			21. Hot and cold water available		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2	WATER TEMPERATURE: 121F						
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		LIQUID WASTE DISPOSAL						
PROTECTION FROM CONTAMINATION							In			22. Sewage and wastewater properly disposed		4	2
In	N/O	N/A	12. Returned and re-service of food			2	VERMIN						
In			13. Food: unadulterated, no spoilage, no contamination		4	2	In			23. No rodents, insects, birds, or animals		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Ammonia WAREWASH TEMP:		4	2	In	N/A		24. Vermin proofing, air curtains, self-closing doors			1

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								
27. Approved thawing methods, frozen food storage		1	36. Equipment / utensils: installed, clean, adequate capacity		1	47. No unapproved private homes / living or sleeping quarters		1
28. Food separated and protected from contamination		2	37. Equipment, utensils, and linens: storage and use		1	SIGNS / REQUIREMENTS		
29. Washing fruits and vegetables		1	38. Adequate ventilation and lighting; designated areas, use		1	48. Last inspection report available		
30. Toxic substances properly identified, stored, used		1	39. Thermometers provided and accurate		1	49. Food Handler Certifications available, current, and complete		1
FOOD STORAGE / DISPLAY / SERVICE								
31. Adequate food storage; food storage containers identified		1	40. Wiping cloths: properly used and stored		1	COMPLIANCE AND ENFORCEMENT		
32. Consumer self-service		1	PHYSICAL FACILITIES			51. Plans approved / submitted		
33. Food properly labeled; honestly presented; menu labeling		1	41. Plumbing: properly installed, good repair		1	52. Permit available / current		
			42. Refuse properly disposed; facilities maintained		1	53. Permit suspended / revoked		
			43. Toilet facilities: properly constructed, supplied, cleaned		1			
			44. Premises; personal item storage and cleaning item storage		1			



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General Comments:

Initial inspection post change of ownership/onsite inspection. All items in the on-site inspection (2/5/2025) were corrected except for items noted in this report. Email inspector (luanle@rivco.org) photos of the backflow prevention device for the beverage dispenser by 3/4/2025. If the unit is not installed, ensure an approved backflow prevention device is installed.

Health permit and food safety stickers given to person in charge. "A" and "public notice" posted.

Observations:

23. No rodents, insects, birds, or animals

Status: OUT (2 PTS)

Inspector Comments:

- Observed one rodent dropping on the side of the ice maker in the back room. Observed one rodent dropping under the storage rack opposite the ice maker in the back room. No evident of live or dead rodents. Remove all rodent droppings and clean/sanitize the above areas in approved manner. No evident of additional rodent droppings at other areas in the facility or on food contact surfaces. Facility does have a history of rodent droppings in the back storage area. Obtain an approved pest control service with a date of service on or after this inspection date and email it to inspector Le (luanle@rivco.org) by 3/4/2025.

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) **Correct By Date:** 03/04/2025

34. Utensils and equipment approved, good repair

Status: OUT (1 PTS)

Inspector Comments:

- Remove the wiping cloth used as liner under clean equipment/utensils at the sanitize drainboard of the 3-compartment sink.
- Discontinue using empty soda racks or milk crates as support racks inside the walk-in cooler. Provide approved metro shelving, dunnage rack or rolling racks for storing of beverage products inside the walk-in cooler.
- Discontinue using cardboard liner for storage rack. Provide smooth and easy to clean liner instead (ex. plexi-glass, plastic liner...)

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

43. Toilet facilities: properly constructed, supplied, cleaned

Status: OUT (1 PTS)

Inspector Comments:

The maximum hot water for the hand sink of the restroom located on the right side of the hallway was measured at 79°F. Increase and maintain the hot water to this hand sink to be between 100°F and 108°F by 3/4/2025 to avoid non-compliance which can result in \$100 citation.

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,

SIGNATURE	
	
PERSON IN CHARGE: <u>Joshua Chavez</u>	SPECIALIST: <u>Luan Le</u>
PRINT	PRINT



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114250.1, 114276) **Correct By Date:** 03/04/2025

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

Status: OUT (1 PTS)

Inspector Comments:

Note:

Eliminate the hole in the wall inside the left side public restroom.

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)

49. Food Handler Certifications available, current, and complete

Status: NOTE (PTS)

Inspector Comments: Note:

New employees present for this facility. Ensure all employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate by 3/4/2025.

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:** 03/04/2025

SIGNATURE

PERSON IN CHARGE: Joshua Chavez

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.

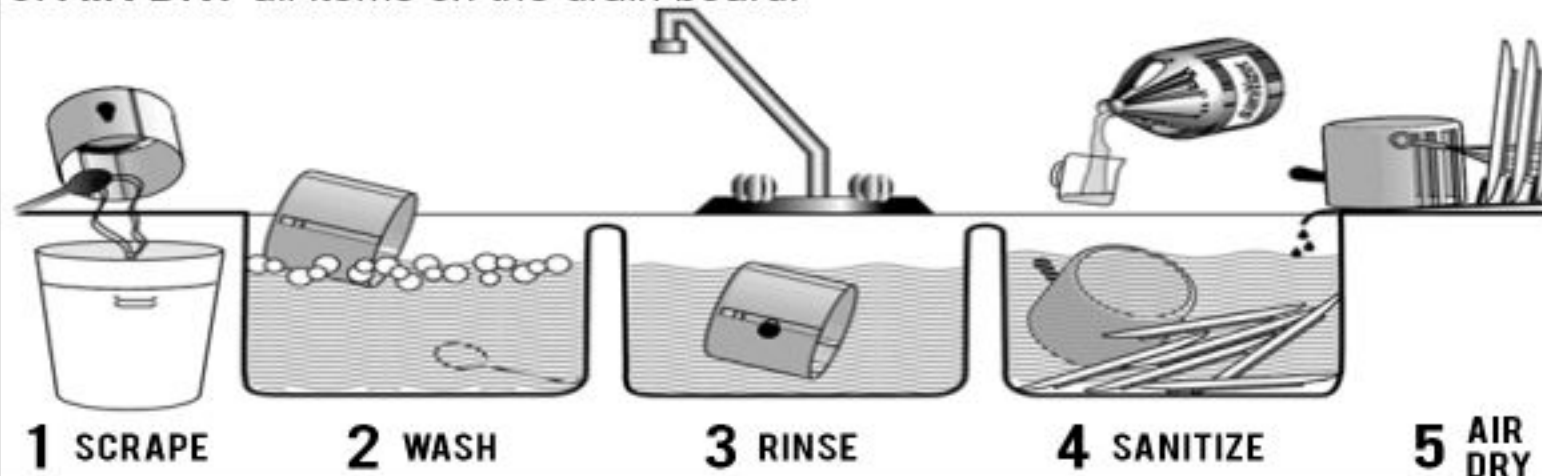
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

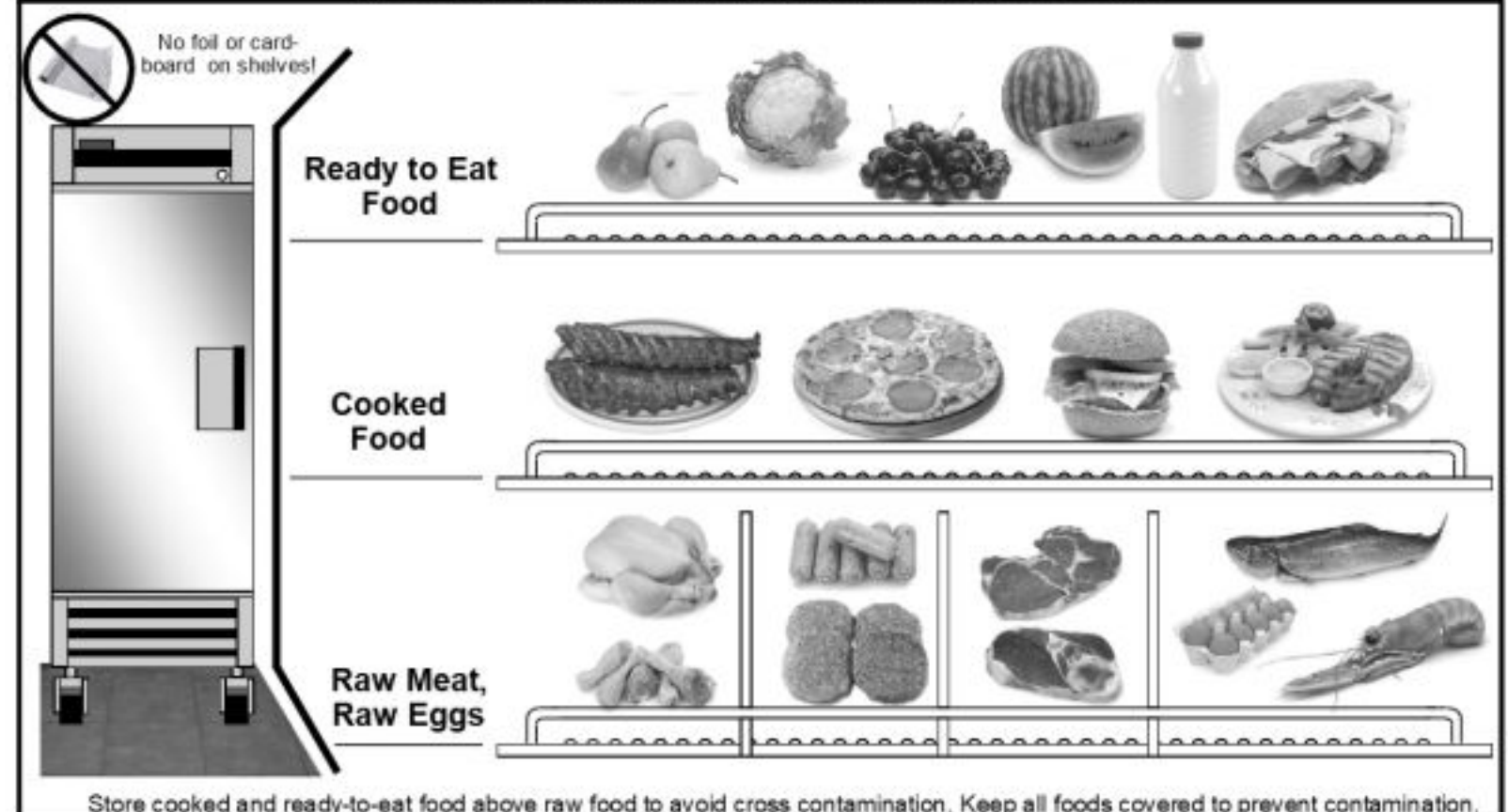
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

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
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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