



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Mission Inn - Main Kitchen/Casey's Bakery		DATE 10/07/2025	TIME IN 12:30 PM	TIME OUT 01:30 PM
FACILITY ADDRESS 3649 Mission Inn Ave Riverside, CA 92501-3308		FACILITY PHONE #		
PERMIT HOLDER Historic Mission Inn Corporation		EMAIL dbaguyo@missioninn.com		
PERMIT # PR0054467	FACILITY DESCRIPTION FF 1-2000 SQFT Unpack Restaurant	EXPIRATION DATE 11/30/2025	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 93

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 Roberto Hernandez, ServSafe				2	In		15. Food obtained from approved sources				4	2
						EXP:08/03/2027	In	N/O	N/A	16. Compliance with shellstock tags, condition, display				2
							In	N/O	N/A	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		X		2	WATER / HOT WATER							
TIME AND TEMPERATURE RELATIONSHIP							LIQUID WASTE DISPOSAL							
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	VERMIN							
In	N/O	N/A	10. Proper cooking time and temperature		4	2	In			23. No rodents, insects, birds, or animals			4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		In		N/A	24. Vermin proofing, air curtains, self-closing doors				1
PROTECTION FROM CONTAMINATION							PERMANENT FOOD FACILITIES							
In	N/O	N/A	12. Returned and re-service of food			2	In			45. Floors, walls, ceilings: good repair / fully enclosed				1
In			13. Food: unadulterated, no spoilage, no contamination		4	2				46. Floors, walls, and ceilings: clean				1
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):200 Q. Ammonium WAREWASH TEMP:		4	2				47. No unapproved private homes / living or sleeping quarters				1
SUPERVISION / PERSONAL CLEANLINESS							SIGN / REQUIREMENTS							
			25. Person in charge present and performs duties, demonstration of knowledge			2				48. Last inspection report available				
			26. Personal cleanliness and hair restraints			1				49. Food Handler Certifications available, current, and complete				1
GENERAL FOOD SAFETY REQUIREMENTS							COMPLIANCE AND ENFORCEMENT							
			27. Approved thawing methods, frozen food storage			1				51. Plans approved / submitted				
			28. Food separated and protected from contamination			2				52. Permit available / current				
			29. Washing fruits and vegetables			1				53. Permit suspended / revoked				
			30. Toxic substances properly identified, stored, used			1	PHYSICAL FACILITIES							
FOOD STORAGE / DISPLAY / SERVICE										41. Plumbing: properly installed, good repair				1
			31. Adequate food storage; food storage containers identified			1				42. Refuse properly disposed; facilities maintained				1
			32. Consumer self-service			1				43. Toilet facilities: properly constructed, supplied, cleaned				1
			33. Food properly labeled; honestly presented; menu labeling			1				44. Premises; personal item storage and cleaning item storage				1



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General Comments:

This inspection was done with K. Ruiz

Observations:

6. Adequate handwashing facilities supplied and accessible

Status: OUT (2 PTS) **Type:** Corrected On Site.

Inspector Comments: Measured the only bakery hand sink hot water at 77F. Facility was able to correct the hot water and reach 113F. Ensure a minimum 100F hot water is provided at all times 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))

24. Vermin proofing, air curtains, self-closing doors

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the bakery store and bakery kitchen back doors propped open without the air curtains on. Ensure the back doors remain closed at all times and air curtains automatically turn on/off when the door opens/closes.

Observed the bakery store back door without a self-closing device. Ensure the back door is repaired to where it self-closes.

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)

33. Food properly labeled; honestly presented; menu labeling

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed cupcake ice cream containers packaged for sale without proper labeling. Ensure foods packaged by the facility are properly labeled including the common name of the item, ingredients, net wt, allergens, and manufacturer.

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: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed a leak at the drain line under the three compartment sink. Ensure the drain line is repaired in an approved manner.

Observed facility using milk crates for storage. Discontinue using milk crates for storage and obtain approved storage containers that are smooth and easily cleanable.

Observed a gap at the ceiling panel above the coolers in the bakery kitchen. Ensure the gap is eliminated and the facility is fully enclosed at all times.

Observed a glass light fixture without shatterproof protection. Ensure the light is shatterproof protected.

SIGNATURE	
	
PERSON IN CHARGE: <u>Roberto Hernandez</u>	SPECIALIST: <u>Allison Buse</u>
PRINT	PRINT



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

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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed no test strips for either three compartment sink in the kitchen and store front. Ensure test strips are provided at each three compartment 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)

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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed debris on the reach-in cooler handles and doors in the bakery kitchen. Ensure the doors and handles are properly cleaned.

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)

SIGNATURE

PERSON IN CHARGE: Roberto Hernandez

PRINT



SPECIALIST: Allison Buse

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.

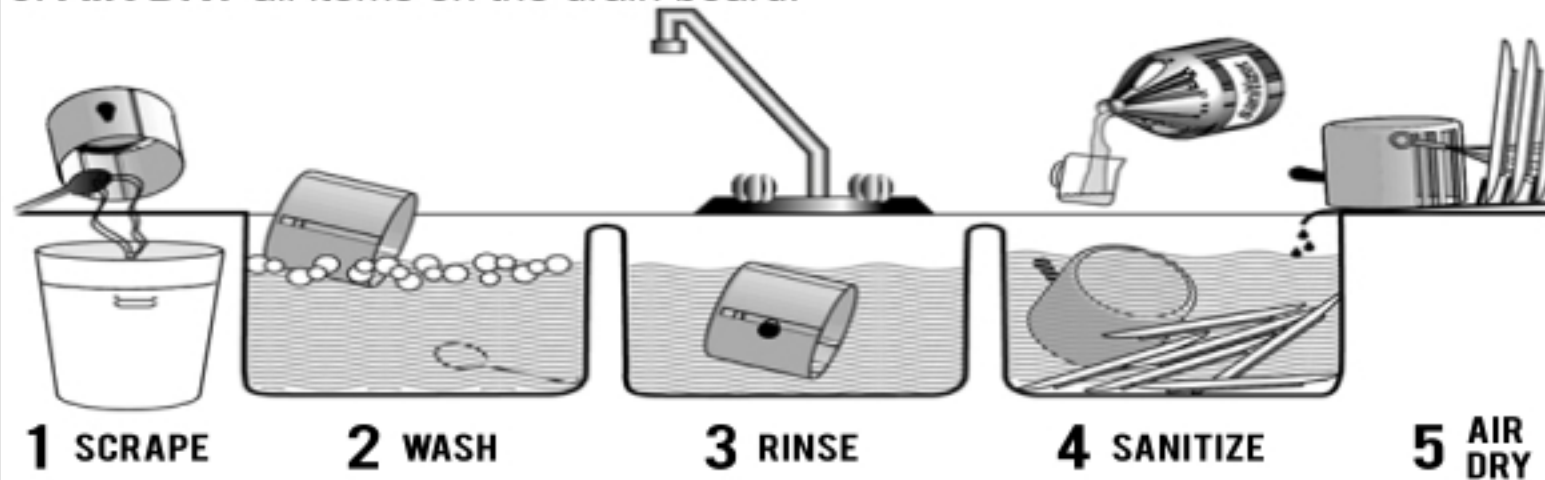
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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



8 MAJOR FOOD ALLERGENS

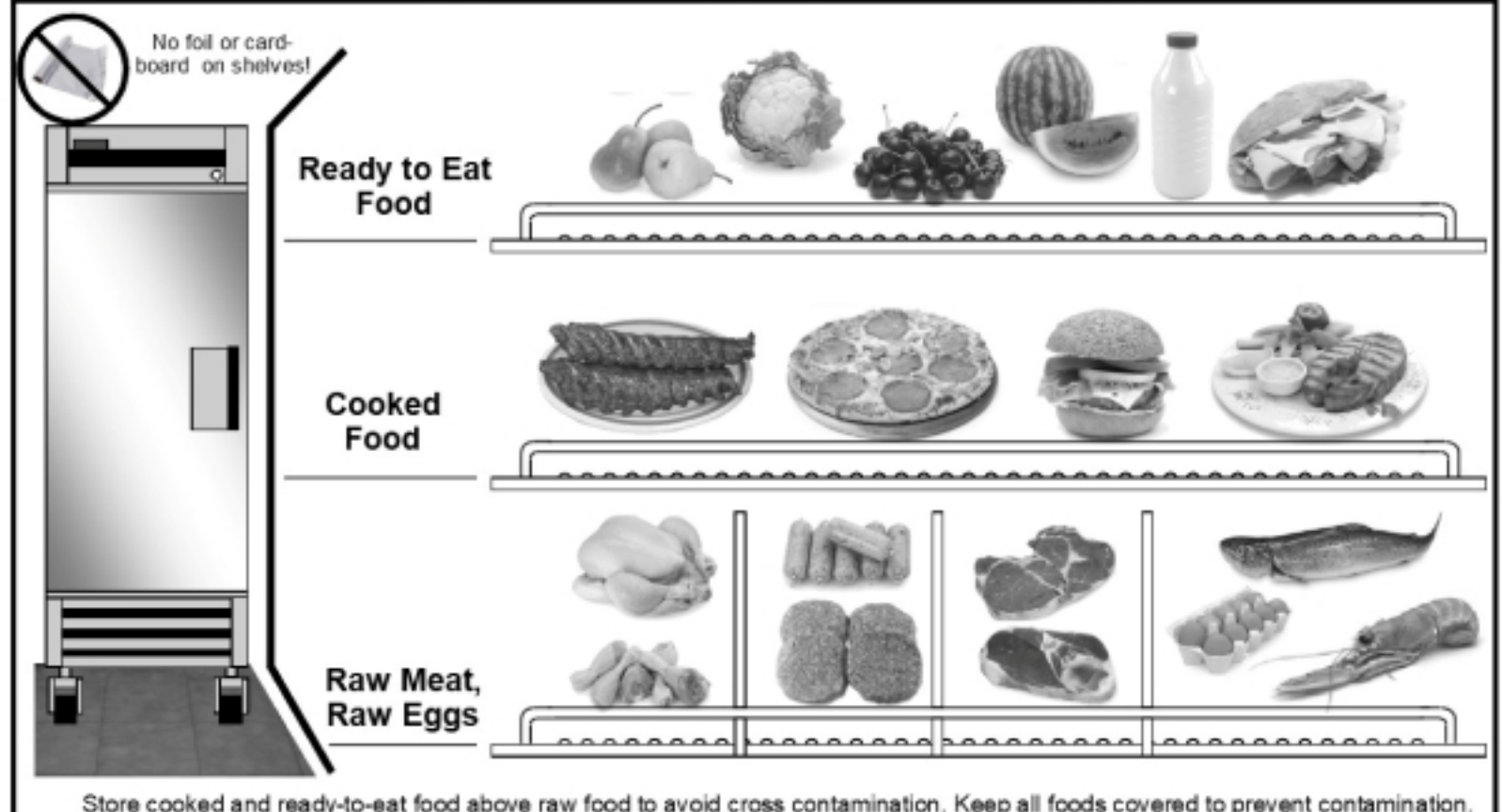
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy

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