



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Bawarchi Tandoori	DATE 05/19/2026	PERMIT # PR0072014
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General Comments:

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (84=B). A reinspection will be set for one week (5/27/25). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" Card posted. "A" Card removed. "B" Card must remain posted until removed by an employee of this department.

Facility is closed due to cockroach infestation. See #23 for details. This facility will remain closed until the cockroach infestation has been eliminated. If a Reopening or Reinspection are needed before this date contact this Department at (951)273-9140 or email Dcass@rivco.org

Observations:

14. Food contact surfaces: clean and sanitized

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments:

Observed soiled dishes sitting on the prep sink. Instructions given to store all soiled dishes on the drain board of the 3-compartment sink. Ensure all food preparation surfaces are clean and sanitized at all times.

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)

23. No rodents, insects, birds, or animals

Status: MAJ (4 PTS) **Type:** Violation

Inspector Comments: Observed live German cockroaches of all life cycles above the microwaves and in corners of the ceiling in dry storage. Eliminate all roaches in the facility.

Facility is closed at this time due to German Cockroach infestation. This facility will not be reopened until the infestation has been eliminated and an inspection has been conducted by a member of this department. Contact this office if there are any questions Dcass@rivco.org (921)271-9140.

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)



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

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments:

When asked about reheating food that had been previously cooled, the manager stated he did not know the correct reheating temperature. Ensure all foods are reheated to 165 F when previously cooked food for service.

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,

SIGNATURE	
 <hr/> PERSON IN CHARGE: <u>Muzzamil Khan</u> PRINT	 <hr/> SPECIALIST: <u>Donald Cass</u> PRINT



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113947, 113947.1(b)(2), 113984.1, 114075)

28. Food separated and protected from contamination

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments:

Observed raw marinated chicken stored above a tomato sauce in the standing reach in cooler. Ensure food is stored according to its cooking temperature with no raw products of animal origin stored above ready to eat foods.

Violation Code - All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1 (c), 114143 (c))

30. Toxic substances properly identified, stored, used

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

Inspector Comments: Observed 2 unlabeled spray bottles under the 3-compartment sink. Ensure all chemicals are labeled at all times.

Violation Code - All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

31. Adequate food storage; food storage containers identified

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

Inspector Comments: Observed an open bulk bag of rice on the dry storage shelf. Ensure all open bulk bags are placed in a container made of approved material with a lid.

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))


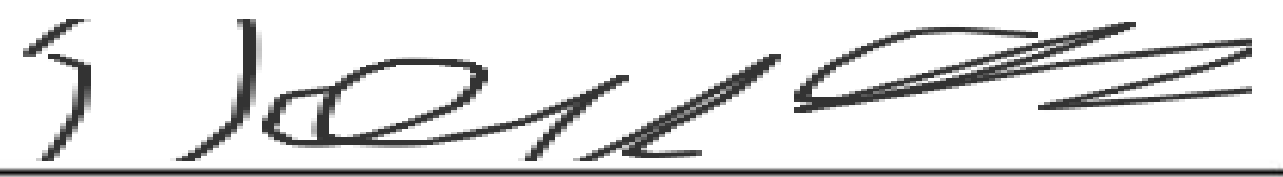
34. Utensils and equipment approved, good repair

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

Inspector Comments:

Observed the left tandoori ovens inner circle to be lined at the edge of the ventilation hood. Ensure all cooking equipment is under the ventilation hood at all times.

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

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39. Thermometers provided and accurate

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

Inspector Comments: Operator was unable to provide a working probe thermometer. Provide a probe thermometer to ensure all temperatures are being maintained.

Violation Code - An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

44. Premises; personal item storage and cleaning item storage

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

Inspector Comments: Observed an open can of soda on a shelf with clean dishes. Ensure all personal drinks are in a container with a lid and stored in an approved area away from food and food contact surfaces.

Observed a personal backpack on the dry storage shelf. Ensure all personal items are stored in a designated area away from food or food contact surfaces.

Violation Code - Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be store in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

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

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

Inspector Comments: Observed missing cove tiles in the following areas:

- Next to delivery door
- Behind the storage shelf
- In dry storage area

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)

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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.

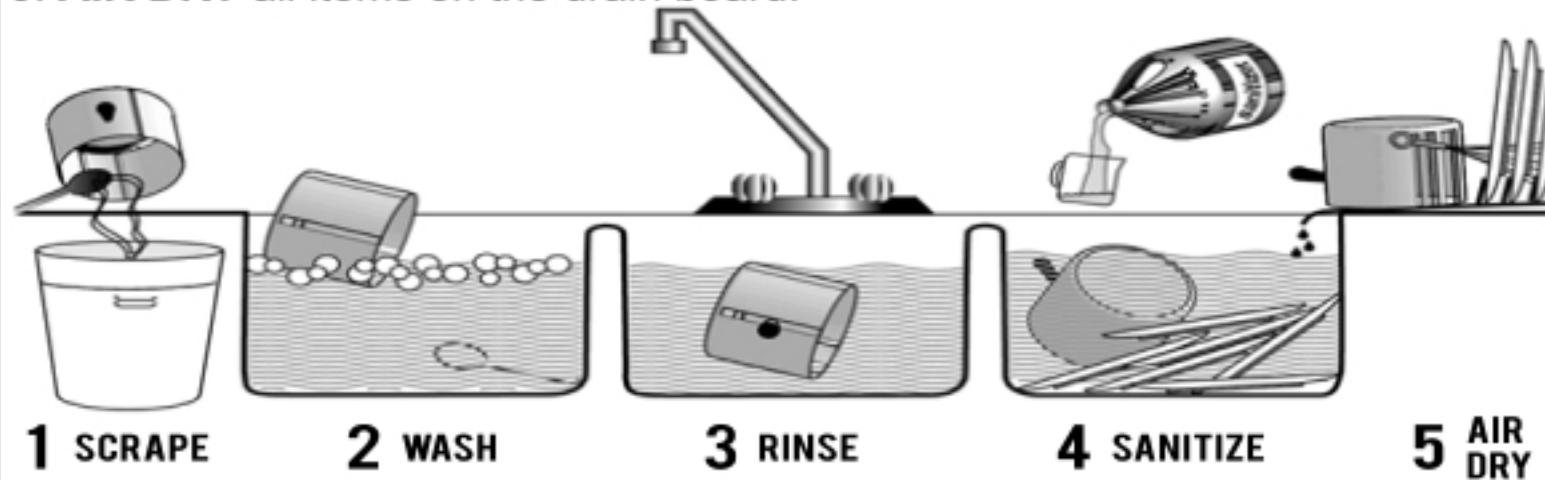
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

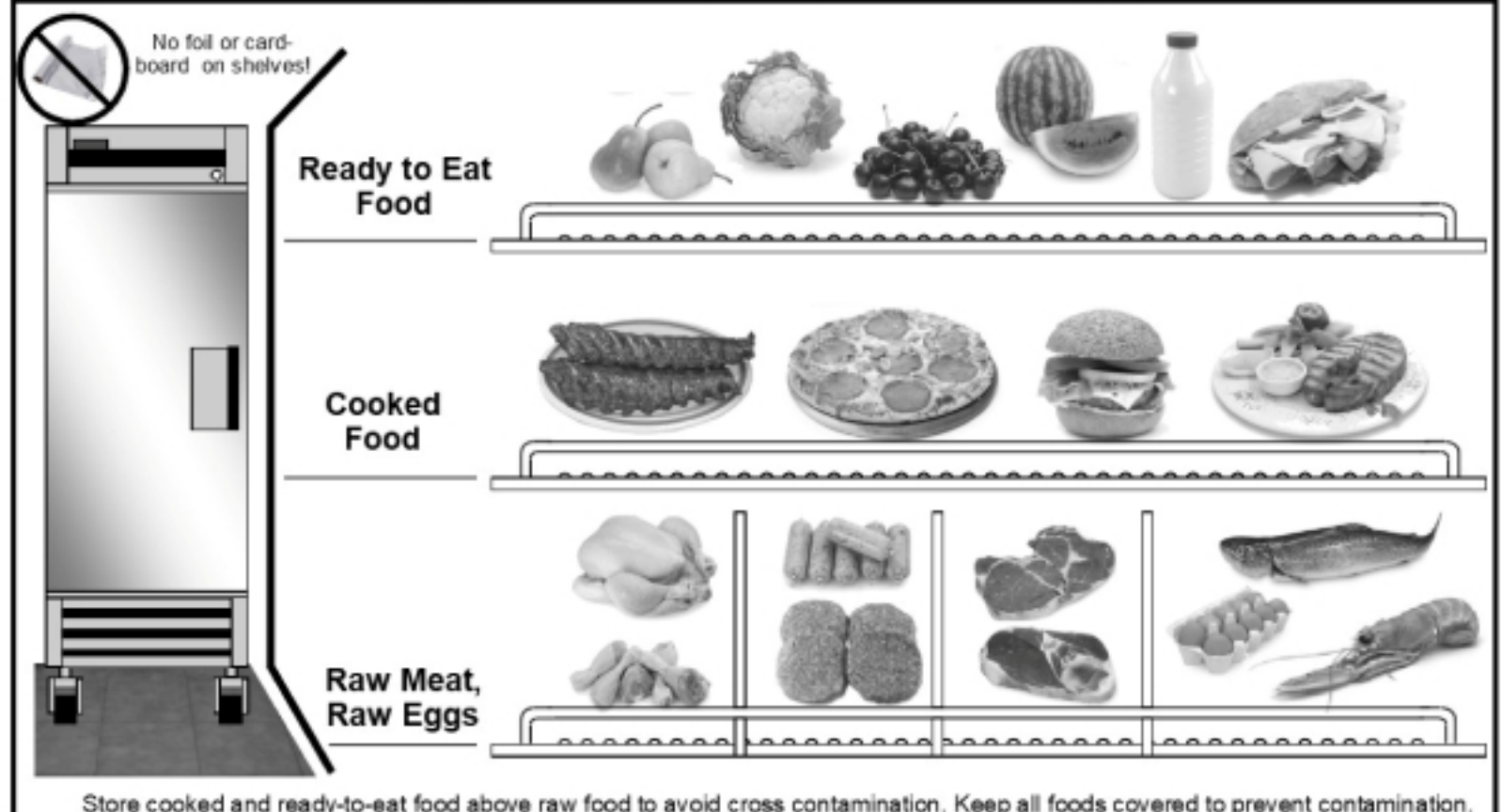
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

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

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

TEMECULA
 27431 Enterprise Cir. W., #101
 Temecula, CA 92590
 Phone 951-461-0284
 Fax 951-461-0245