



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

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MOBILE FOOD FACILITY INSPECTION REPORT

FACILITY NAME Vegan Vatoz		FACILITY DESCRIPTION MFF Truck/Trailer High	DATE 06/04/2026	TIME IN 02:00 PM	TIME OUT 04:15 PM
OPERATING LOCATION 4464 Vine St Riverside, CA 92507-5562		LICENSE PLATE	DECAL # 1007	FACILITY PHONE # (562) 704-2885	
PERMIT HOLDER Allison N. Hysell	MAILING ADDRESS		EMAIL VEGANVATOZ@GMAIL.COM		
PERMIT # PR0087354	EXPIRATION DATE 12/31/2026	SPECIALIST NAME Brittany Porto		SERVICE Routine Inspection	REINSPECTION DATE 06/11/2026

THE CONDITIONS LISTED BELOW CORRESPOND TO VIOLATIONS OF THE CALIFORNIA HEALTH AND SAFETY CODE AND/OR RIVERSIDE COUNTY ORDINANCES AND MUST BE CORRECTED AS INDICATED BY THE ENFORCEMENT OFFICER. THE DEPARTMENT OF ENVIRONMENTAL HEALTH APPRECIATES YOUR COOPERATION. FAILURE TO CORRECT LISTED VIOLATION(S) PRIOR TO THE DESIGNATED COMPLIANCE DATE MAY NECESSITATE AN ADDITIONAL REINSPECTION AT A CHARGE DETERMINED BY RIVERSIDE COUNTY ORDINANCE 640.

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.

GRADES REPRESENT 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. THIS MOBILE FOOD 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 BY THE ENFORCEMENT OFFICER. PER COUNTY ORDINANCE 492 / COUNTY CODE SECTION 8.40.020 GRADES SHALL ONLY APPLY TO HIGH RISK MOBILE FOOD FACILITIES.



SCORE 75

In = In compliance **N/O = Not observed** **N/A = Not applicable** **COS = Corrected on-site** **OUT = Out of compliance**

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
<input checked="" type="radio"/> In	N/A 1. Food safety certification			2
Allison Hysell/ ANSI		EXP: 02/26/2028		
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/> In	2. Communicable disease; reporting, restrictions, and exclusions		4	
<input checked="" type="radio"/> In	N/O 3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O 5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In	6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O N/A 8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O N/A 9. Potentially hazardous foods destroyed at end of day			2
<input checked="" type="radio"/> In	N/O N/A 10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	N/O N/A 12. Food on MFF only; food stored at commissary			2
COMMISSARY NAME: Riverside Food Truck Facility				
<input checked="" type="radio"/> In	13. Food unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2
SANITIZER (ppm): 100 Chlorine WAREWASH TEMP: 100F				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In	15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O N/A 16. Compliance with shell stock tags, condition, display/Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	N/A 17. Compliance with variance, specialized process, and HACCP Plan			1
CONSUMER ADVISORY / SCHOOL AND HEALTH CARE PROHIBITED FOODS				
<input checked="" type="radio"/> In	N/O N/A 18. Written disclosure/reminder for raw or undercooked food; licensed healthcare facilities / schools, no prohibited food		4	2
SAFETY				
<input checked="" type="radio"/> In	19. Fire ext. present / charged; first aid kit / power source; LP gas equipment			1
<input checked="" type="radio"/> In	20. Cooking equipment secure/latched; emergency exit unobstructed			2
WATER / HOT WATER				
<input checked="" type="radio"/> In	21. Hot and cold water available		4	2
HOT WATER TEMPERATURE: 85F				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<input checked="" type="radio"/> In	23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/> In	24. Vermin proofing, air curtains, self-closing doors / windows			1

SUPERVISION	OUT
25. Person in charge present and performs duties, demonstration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
28. Food separated and protected from contamination	2
29. Returned and re-service of food	1
30. Toxic substances, non-food, cleaning, personal items properly identified, store, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented	1

EQUIPMENT / UTENSILS	OUT
34. Utensils and equipment approved, good repair	2
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment/utensils; properly installed, clean, adequate capacity	2
37. Equipment/utensils; storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	2
42. Refuse properly disposed; surrounding area clean; public trash receptacle adequate, maintained	1
43. Toilet facilities within 200 feet; adequate	1
44. Height / width of MFF; location of compressors	1

MFF OPERATIONS	OUT
45. Written operational procedures and all paperwork available	1
46. MFF and exterior surfaces clean / good repair; fully enclosed	1
47. Proper vehicle ID / commissary use; single operating MFF compliant	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler Certifications available, current, complete	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans submitted / approved	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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FACILITY NAME Vegan Vatoz	DATE 06/04/2026	PERMIT # PR0087354
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General Comments:

This was a routine inspection in conjunction to a complaint investigation (CO1007647). This mobile is not approved to operate due to wastewater discharging onto surface of ground, inadequate refrigeration, and insufficient hot water. Facility is not approved to operate until all violations have been abated and verified by a member of this Department. A reinspection has been scheduled for 6/11/26. A placard removed, closure sign posted. Do not move, remove, or block placard, failure to comply will result in further enforcement action.

Observations:

5. Hands clean and properly washed; gloves used properly

Status: MAJ

Type: ["COS"]

Inspector Comments: Observed employees actively preparing food when hand sink was full of equipment and maximum water temperature of 85F was measured inside mobile. Explained to employees that and sinks shall be maintained fully stocked, accessible, and provide a minimum of 100F water. Employee were instructed to wash hands and discard any prepared food.

Violation Code - Employee's hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

7. Proper hot and cold holding temperatures

Status: MAJ

Type: COS

Inspector Comments: Measured food stored inside cold top unit holding at 60F. Employee stated items were just stocked inside unit from upright refrigerator. Measured food inside upright refrigerator holding at 54F-60F. employee was observed rearranging food inside refrigerator at start of inspection. Employee stated all food inside upright refrigerator had been prior to inspection. Employees instructed to discard all potentially hazardous food. Ensure all food is held at 41F or below or 135F and above.

Violation Code - Potentially hazardous foods shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. (113996, 113998)

13. Food unadulterated, no spoilage, no contamination

Status: OUT

Type: Violation

Inspector Comments: Observed diced onions and tomatoes on wash drain board of 3-compartment sink and limes in a bag in rinse basin. Inspector explained to employees that this sink is only permitted for warewashing and not food preparation. Employee instructed to wash limes and onions and tomatoes were to be discarded due to lack of handwashing.

Violation Code - All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113988, 113990, 114035, 114254.3)

21. Hot and cold water available

Status: MAJ

Type: Violation

Inspector Comments: Measured maximum water temperature at 85F. This mobile is not permitted to operate until hot water is

SIGNATURE

PERSON IN CHARGE: Jeffrey Thomas

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SPECIALIST: Brittany Porto

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restored to 120F.

Violation Code - An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times and operate independently from the engine. Hot water of at least 120°F must be provided for facilities with unpackaged food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195, 114325)

22. Sewage and wastewater properly disposed

Status: MAJ

Type: Violation

Inspector Comments: Observed mobile waste water line discharging onto surface of the ground. Repair waste drain line to properly dispose into waste tank until disposed into approved sanitary sewer clean out at commissary .

All liquid waste must drain to an approved fully functioning sewage disposal system.

This mobile is not approved to operate until all liquid waste drains into tank and is free of leaks.

Violation Code - An MFF shall have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. Equipment where spillage may occur shall have drip tray draining to waste tank. (114197, 114250, 114301(f))

30. Toxic substances, non-food, cleaning, personal items properly identified, stored, used

Status: OUT

Type: Violation

Inspector Comments: Observed several chemical spray bottles without any labels. Properly label all chemicals as to its substance.

Observed opened personal beverage stored on counter with produce. Properly store all personal items and beverage away from food and food contact surfaces.

Violation Code - All poisonous substances, detergents, bleaches, cleaning compounds, tires, and tools 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. 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. Cleaning supplies and equipment, and non-food items shall be stored separate from food and food-related areas. (114254, 114254.1, 114254.2, 114256, 114256.1, 114256.2, 114256.4, 114281, 114319)

34. Utensils and equipment approved, good repair

Status: OUT

Type: Violation

Inspector Comments: 1) Measured cold top unit holding food at 60F and up right reach-in cooler holding food at 54F-60F. These units are not approved for use until repaired to hold food at 41F or below and verified by a member of this Department.

2)Observed unapproved hose connected to 3-compartment sink. Remove unapproved hose.

Violation Code - All utensils and equipment shall be approved and in good repair. MFF equipment shall be smooth, cleanable, and readily accessible; non-portable equipment must be integral to primary unit. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257, 114301(d), 114303(b))

36. Equipment / utensils; properly installed, clean, adequate capacity

Status: OUT

Type: Violation

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Inspector Comments: Observed an accumulation of dust, debris and grease inside mobile unit. Properly clean and sanitize entire mobile facility.

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, 114301(g), 114303(b))

37. Equipment / utensils; storage and use

Status: OUT

Type: Violation

Inspector Comments: Observed equipment stored outside mobile unit. Properly wash, rinse, and sanitize equipment and discontinue storing equipment outside to prevent contamination.

Violation Code - Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. (114074, 114081, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3(d,e), 114185.5, 114303(c))

49. Food Handler Certifications available, current, complete

Status: OUT

Type: Violation

Inspector Comments: Observed missing Food Handler Certificates for employees. Food Handler Cards shall be posted onsite or otherwise made available for 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 foods. (Riverside County Ordinance 567)

SIGNATURE

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SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM. THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.

1. MFFs 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 MFF and made available for inspection. (113947.1-113947.5)
2. Employees with a communicable disease shall be excluded from the MFF / preparation of food. Gloves shall be worn if an employee has cuts, wounds, or rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils. The person in charge shall require food employees to report incidents of illness or injury and comply with all applicable exclusions and restrictions. The person in charge shall make all necessary reporting to the Department of Environmental Health. (113949.1, 113949.2, 113949.4, 113949.5, 113950, 113950.5, 113975)
3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, or utensils. (113974)
4. No employees shall eat, drink, or smoke in any work area. (113977)
5. Employee's hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. (113952, 113953.3, 113953.4, 113961, 113968, 113973)
6. 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, 114311)
7. Potentially hazardous foods shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. (113996, 113998)
8. When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained at the MFF and made available for inspection. Food shall be cooked and served within four (4) hours from the point in time when the food was removed from temperature control. (114000)
9. Hot held PHF foods shall be destroyed at the end of the day. PHF foods on a compact mobile operation shall be destroyed at the end of the day. (114305 (d), 114368.3(d))
10. Food of raw animal origin or containing food of raw animal origin shall be cooked to meet minimum temperature requirements as follows: single pieces of meat, and raw shell eggs for immediate service, shall be heated to 145°F for 15 seconds; comminuted meat, injected meats, ratties, raw shell eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 seconds; poultry, comminuted poultry, stuffed meat, stuffed pasta, or stuffing containing meat shall be heated to 165°F. Raw animal origin shall be properly cooked to 165°F when using a microwave. Refer to the chart "Mandatory Cooking Temperatures" for other temperature requirements. (114004, 114008, 114010, 114021(c))
11. Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)
12. All food holding, storage, or display shall be from the MFF except for restocking in approved manner. Food remaining at end of day shall be stored in approved commissary. (114297(c), 114305(a,c))
13. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113988, 113990, 114035, 114254.3)
14. 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, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a-c), 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)
15. All food shall be obtained from an approved source. (113980, 114021(a,b), 114023-114031, 114041, 114365, 114365.5, 114376(a), 114368.2)
16. Shell stock shall have complete identification tags and shall be properly stored and displayed. Gulf Oyster must comply with seasonal warning requirements. (114029, 114039-114039.5, Title 17 CA Code of Regulations §13675)
17. Any deviation from standard health code requirements requires approval prior to implementation. A HACCP plan, variance or specialized process must be approved, followed, and written documentation maintained at the facility. (114057, 114057.1, 114417.6, 114419, 114419.1-114419.3)
18. When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. Prohibited foods may not be offered in licensed health care facilities, and public or private schools. (114012, 114091, 114093)
19. Properly charged and maintained minimum 10 BC-rated fire extinguisher to combat grease fires shall be mounted and accessible on interior of MFF if equipped with heating or cooking equipment. All liquefied petroleum equipment shall be installed to meet fire authority standards. First-aid kit provided and located in convenient area, in enclosed case. (114323(a,d-f))
20. MFFs shall be equipped to store utensils to prevent being thrown about during movement. Approved safety knife holder shall be provided. Hot food equipment shall be equipped with positive closing lids that secure with latches to prevent excessive spillage of hot liquids. Metal protective devices required on glass liquid level sight gauges on coffee urns. All gas-fired appliances shall be insulated to prevent excessive heat buildup and injury. (114323 (b,g))
21. An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times and operate independently from the engine. Hot water of at least 120°F must be provided for facilities with unpackaged food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195, 114325)
22. An MFF shall have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. Equipment where spillage may occur shall have drip tray draining to waste tank. (114197, 114250, 114301(f))
23. Each MFF shall be kept free of vermin. (114259.1, 114259.5, 114303(b))
24. Each MFF shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. Doors and pass-thru windows shall be self-closing and maintained closed. (114259, 114259.2, 114259.3, 114303(a))
25. 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)
26. All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments and shall wear hair restraints which are designed and worn to effectively prevent the hair from contacting food. (113969, 113971)
27. Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020)
28. All food shall be separated and protected from contamination. (113984(a-d,f), 113986, 114060(b), 114069(a,b), 114073, 114077, 114089.1(c), 114143(c))
29. No food that has been served or sold and in the possession of a consumer shall be re-served or used for human consumption. (114079)
30. All poisonous substances, detergents, bleaches, cleaning compounds, fires, and tools 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. 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. Cleaning supplies and equipment, and non-food items shall be stored separate from food and food-related areas. (114254, 114254.1, 114254.2, 114256, 114256.1, 114256.2, 114256.4, 114281, 114319)
31. 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, 114069 (b))
32. Consumer self-service areas shall be properly maintained. Non-prepackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114077)
33. 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. (114087, 114089, 114089.1(a, b), 114090, 114093.1)
34. All utensils and equipment shall be approved and in good repair. MFF equipment shall be smooth, cleanable, and readily accessible; non-portable equipment must be integral to primary unit. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257, 114301(d), 114303(b))
35. MFFs 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. (114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125, 114313)
36. 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, 114301(g), 114303(b))
37. Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. (114074, 114081, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3(d,e), 114185.5, 114303(c))
38. Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of an MFF shall have sufficient ventilation. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1, 114323(c))
39. 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)
40. Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))
41. All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192 (b,c), 114193, 114193.1, 114199, 114201, 114269)
42. All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises and surrounding area of each MFF shall be kept clean and free of litter and rubbish. A conspicuous trash receptacle shall be made available for the public within 20 ft. of the MFF. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1, 114317)
43. The MFF shall operate within 200 ft. of approved toilet facilities if stopped for greater than 1 hour. (114315)
44. Occupied MFFs shall have an aisleway height of 74" from floor to ceiling, and 30" horizontally. Compressors, engines, and generators must be installed separately from food preparation and storage areas, and be accessible from outside the unit for cleaning and maintenance. (114321, 114322)
45. Unenclosed MFFs shall develop and follow a written operational plan for food handling and cleaning, and for the sanitizing of food contact surfaces and utensils. Plan must be approved by this department prior to implementation and maintained on the MFF. All required paperwork must be maintained on the MFF. (114303(d), Riv. Co. Ord. 580)
46. All MFF floors, walls, and ceilings shall be maintained clean and serviced once per day. Spaces around pipes and hoses extending through cabinets, floors, or walls shall be sealed. (114268, 114271, 114297(a), 114301)
47. MFF business name / name of operator (3" contrasting lettering), and city, state, zip code (1" contrasting lettering), shall be permanently affixed, legible, visible; and on two sides of motorized MFF. All MFFs shall operate in conjunction with a commissary; MFF shall be stored at approved commissary/facility on daily basis; MSUs shall operate from a commissary; MFPU may not use an MSU. Single operating site MFF restricted to produce, prepackaged, and limited food prep. (114295(a,c,d,e), 114297(b,d), 114299, 114306, 114368.3)
48. A copy of the most recent routine inspection report shall be made available upon request. (113725.1)
49. County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed foods. (Riverside County Ordinance 567)
50. Grade card and public notice shall be posted in a conspicuous place. "No smoking" signs shall be posted in all food-related areas. (113725.1, 113978, Riverside County Ordinance 580)
51. A person proposing to build or remodel an MFF or MSU shall submit plans for approval prior to the commencement of work. (114294, 114327, 114380)
52. An MFF shall not be open for business without a valid permit. The health permit shall be posted in a conspicuous location. (114381(a,e), 114387)
53. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the MFF immediately closed. (114405, 114409)

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