



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>Raj Speciality Catering</b>		DATE <b>06/09/2026</b>	TIME IN <b>11:45 AM</b>	TIME OUT <b>02:00 PM</b>
FACILITY ADDRESS <b>9240 Magnolia Ave Riverside, CA 92503-3804</b>		FACILITY PHONE # <b>(714) 722-1883</b>		
PERMIT HOLDER <b>Kalavati Lavingia</b>		EMAIL		
PERMIT # <b>PR0060693</b>	FACILITY DESCRIPTION <b>FF 1-2000 SQFT Unpack Restaurant</b>	EXPIRATION DATE <b>10/31/2026</b>	DISTRICT <b>2</b>	SERVICE <b>Routine Inspection</b>
				REINSPECTION DATE <b>06/16/2026</b>

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.

# C

## FACILITY CLOSED

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** 76

**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			2
						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	X		2	WATER / HOT WATER					
TIME AND TEMPERATURE RELATIONSHIP						In				4	2
In	N/O	N/A		4	2	WATER TEMPERATURE: 135F					
In	N/O	N/A		4	2	LIQUID WASTE DISPOSAL					
In	N/O	N/A		4	2	In				4	2
PROTECTION FROM CONTAMINATION						VERMIN					
In	N/O	N/A			2	In				4	2
In		13. Food: unadulterated, no spoilage, no contamination		4	2	In				4	2
In	N/O	N/A		4	2	In	N/A	24. Vermin proofing, air curtains, self-closing doors			1
		<b>SANITIZER (ppm):</b> Chlorine		<b>WAREWASH TEMP:</b>							

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			



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FACILITY NAME Raj Speciality Catering	DATE 06/09/2026	PERMIT # PR0060693
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**General Comments:**

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (76=C). A re-inspection date will be set for one week, 6/16/2026. Ensure all violations listed on this report are corrected by this date in order to be re-scored. "A" card removed, and "C" card posted. "C" card must remain posted until removed by a member of this department (do not remove, relocate, or block the placards to avoid penalty). Facility is additionally closed due to no cold water available to provide an adequate supply of warm and cold water for proper hand washing. Operator shall contact this Department when the cold water has been restored in order to be re-opened, prior to the re-inspection date on 6/16/2026.

Joint inspection conducted with A. Buse.

For further questions or concerns, contact this Department at (951) 358-5172.

**Observations:**

**1. Food safety certification**

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

**Inspector Comments:** Observed the food manager certificate to not be available.

The designated food manager shall obtain a valid food manager certificate from an ANSI/ANAB accredited program within two weeks of this date, or by 6/23/2026.

**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)

**6. Adequate handwashing facilities supplied and accessible**

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

**Inspector Comments:** 1). Observed no soap available at the kitchen hand wash sink. Operator provided a pump soap dispenser. Corrected on site.

Hand washing facilities shall be maintained supplied with soap and paper towels inside their corresponding dispensers for proper hand washing.

2). Observed a cleaning item stored directly inside the hand wash sink basin. Several boxes of refuse were additionally observed stored directly in front of the hand wash sink. Operator was instructed to remove all items from the hand wash sink. Corrected on site.

Hand washing facilities shall be maintained unobstructed and easily accessible at all times.

**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))

<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>Kalavati Lavingia</u>	SPECIALIST: <u>Jeanette Magana</u>
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**14. Food contact surfaces: clean and sanitized**

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

**Inspector Comments:** Observed the following:

- 1). Dead cockroaches inside the interior of the reach-in refrigerator in the back storage area.
- 2). Excessive buildup on the exterior and interior sides of the mixer in cook line area.
- 3). Excessive buildup of debris, dirt, and food residue inside containers used to store clean equipment and utensils.
- 4). Excessive buildup of debris and food residue inside several equipment items (pots, pans) stored on the clean equipment rack in the back storage area.

Properly clean and sanitize all items mentioned. All food contact surfaces shall be clean to the sight and touch.

**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)

**21. Hot and cold water available**

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

**Inspector Comments:** Observed no cold water available at the kitchen hand wash sink, preparation sink, and restroom hand wash sink. All sink fixtures in the kitchen and restroom were observed to have adjustable hot and cold water faucets. The maximum hot water temperature at the kitchen hand wash sink was measured at 135 F. Facility was observed to have only one hand wash sink.

This facility is hereby closed due to no cold water available and facility unable to provide an approved temperature of warm and cold water for proper hand washing. Operator shall repair the sink fixtures in the facility in an approved manner so that cold water is available. A re-inspection date is scheduled for 6/16/2026 to verify that the facility has an adequate supply of warm and cold water. Facility closure sign posted by J. Magana, do not remove, block, or relocate the closure sign to avoid further enforcement action. Only a member of this Department is to approve facility re-opening and remove the closure sign.

**Violation Code** - An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. 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)

**23. No rodents, insects, birds, or animals**

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

**Inspector Comments:** A). Observed the facility to have an excessive amount of dead cockroaches in the following areas:

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- 1). Underneath the steam table pans in the kitchen area.
- 2). Inside the reach-in refrigerator in the back storage area.
- 3). On the walls of the ware washing area.
- 4). Along the door of the janitorial sink room next to the preparation sink.
- 5). Underneath the chest freezer in the back storage area.
- 6). Shelving used to store clean equipment (pots, pans, etc.)
- 7). Walls next to the walk-in cooler.
- 8). Floors outside of the walk-in cooler.

Operator shall remove all dead cockroaches from the facility and clean and sanitize the affected areas. Additionally, an excessive accumulation of cockroach spotting was observed along the exterior sides of the janitorial sink room door. No live cockroach activity was observed at time of inspection. Operator stated the facility receives a pest control service two times a month. Operator was unable to provide pest control invoices at this time.

B). Observed an accumulation of dry rodent droppings inside the evaporation pan of the three-door refrigerator of the cook line area. The unit was observed to be empty and not in use. No signs of live rodent activity was observed. Operator shall remove all droppings from the three-door refrigerator and clean and sanitize the affected areas.

Operator shall continue to conduct approved vermin proofing methods to prevent further vermin entry or harborage.

**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)

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

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

**Inspector Comments:** Observed the air curtain of the facility front entrance door to not be functioning.

Repair the air curtain in an approved manner so that it is properly functioning and maintain in good repair. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door 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)

**28. Food separated and protected from contamination**

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

**Inspector Comments:** Observed the following:

- 1). Uncovered food items inside the walk-in cooler, chest freezer, and reach-in refrigerators.
- 2). Bulk food items stored inside plastic black bags on the preparation table of the front dining area.
- 3). Scoop handle stored directly inside a bulk bag of flour in the back storage area.

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- 4). Cooked rice stored inside an unapproved container inside the walk-in cooler.
- 5). Several open non-resealable bulk food items (ex: flour, white rice, dried coconut shavings, seeds, etc.) inside the back storage area.

All food shall be separated and protected from contamination. Food shall be stored inside containers that are smooth, easily cleanable, with tight fitting lids. Handles shall be stored upright inside bulk containers to prevent direct contact with the food source.

**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))

**34. Utensils and equipment approved, good repair**

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

**Inspector Comments:** 1). Observed a non-functioning steam table and three-door refrigerator in the kitchen area. An accumulation of food items, equipment, and refuse were observed stored inside the steam table pans.

Operator shall remove all non-functioning equipment from the facility or repair in an approved manner so that it is properly functioning. Operator shall store all food, equipment, utensils, and other facility items in an approved location.

- 2). Observed the chest freezer to be stored directly on the ground.

Repair the chest freezer in an approved manner so that it is mounted at least 6" off the ground to allow for proper cleaning.

- 3). Observed the preparation sink to be detaching from the wall.

Repair the preparation sink in an approved manner so that it is secure and properly mounted to the wall.

**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 available on-site.

Obtain and provide approved test strips for the applicable sanitization method used.

**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)

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

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

**Inspector Comments:** Observed the following areas to have an accumulation of buildup, food debris, grease, dust, and/or other debris accumulation:

- 1). Grease filters of the cook line hood.
- 2). Exterior and interior sides of the cook line hood.
- 3). Exterior and interior sides of all cook line equipment.
- 4). Exterior and interior sides of the non-functioning steam table.
- 5). All shelving units inside the facility.
- 6). Exterior sides of the hand wash sink, three-compartment sink, and preparation sink.
- 7). Shelving units and floors inside the walk-in cooler.
- 8). Exterior sides of the preparation tables adjacent to the cook line area.
- 9). Personal fan in the cook line area.

Properly clean and sanitize all areas mentioned and maintain clean.

**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)

**41. Plumbing: properly installed, good repair**

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

**Inspector Comments:** 1). Observed the preparation sink to be without a cold water faucet handle.

Repair/replace the faucet handle in an approved manner and maintain in good repair.

2). Observed a leak on the water line behind the toilet of the employee restroom.

Repair the water line in an approved manner to eliminate the leak and maintain in good repair.

**Violation Code** - 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)

**44. Premises: personal item storage and cleaning item storage**

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

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**Inspector Comments:** Observed multiple person belongings commingled with food items, equipment, and utensils in the kitchen, cook line, walk-in cooler, and back storage areas.

All personal belongings shall be stored in a designated area away from food and food-related areas.

**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)

**46. Floors, walls, and ceilings: clean**

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

**Inspector Comments:** Observed all floors, walls, and ceilings of the facility to have an accumulation of buildup, dust, debris, and food residue.

Properly clean all floors, walls, and ceilings throughout the facility and maintain clean.

**Violation Code** - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1,)



**49. Food Handler Certifications available, current, and complete**

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

**Inspector Comments:** Observed no food handler certificates available for inspection.

Operator shall ensure all employees who prepare, store, or serve exposed food obtain a valid Riverside County Food Handler certificate within one week of this date, or by 6/16/2026.

**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:** 06/16/2026

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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.

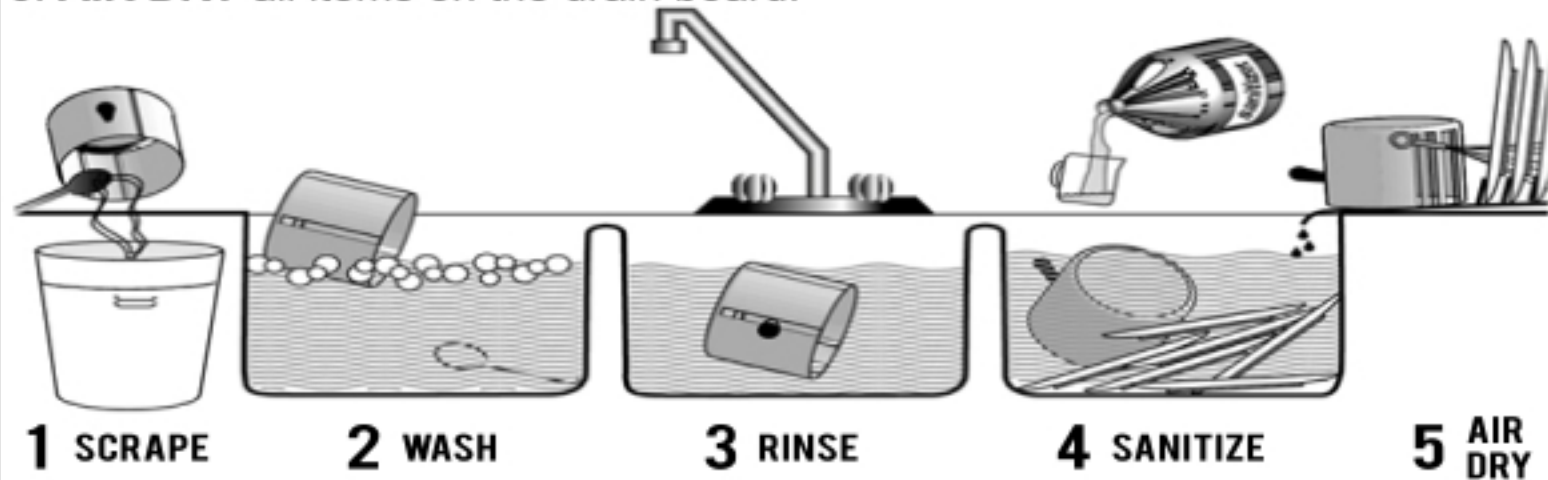
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

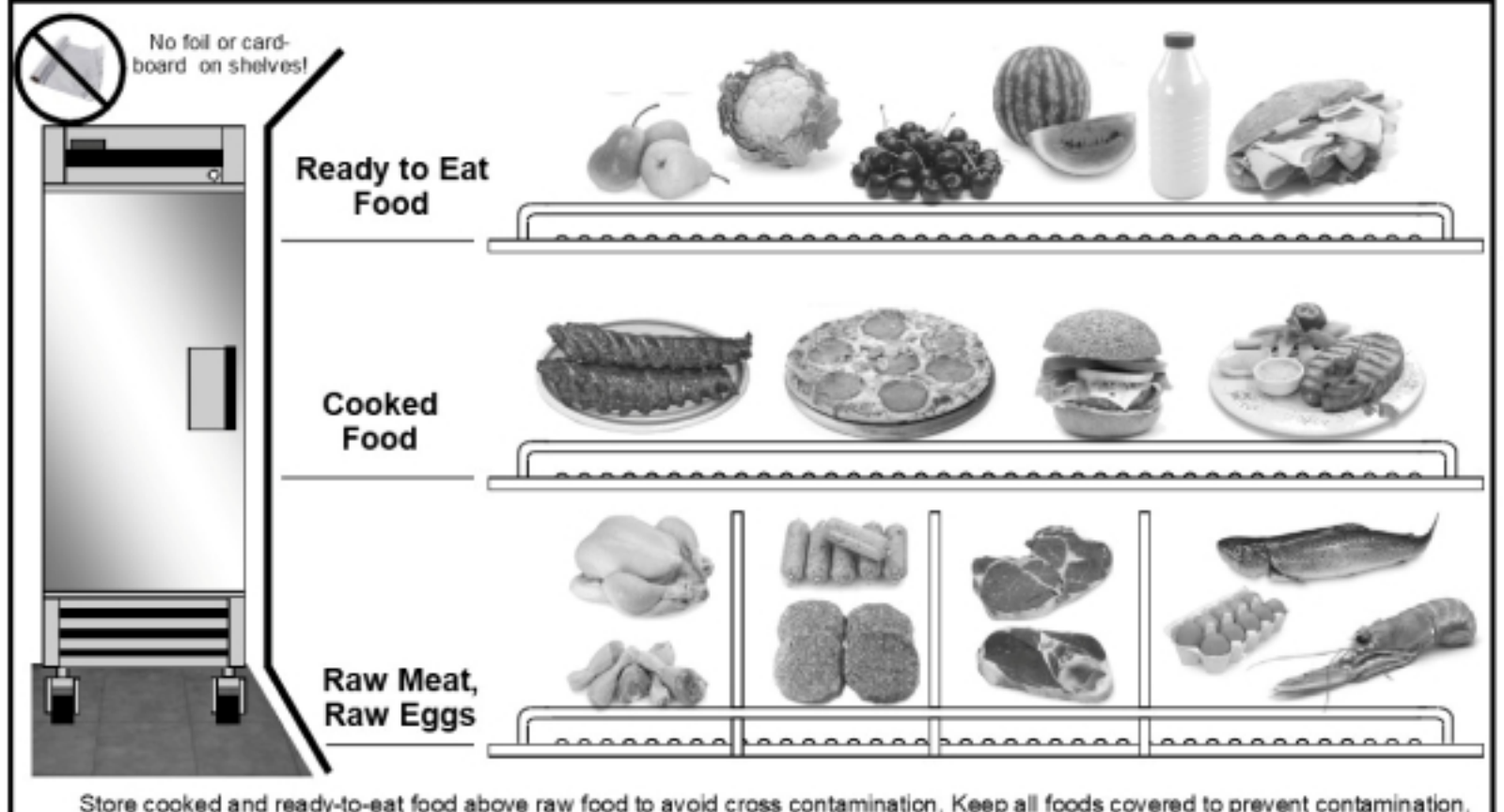
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

## 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](http://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