



# COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>LAWS LUNCH AND DINNER, INC.</b>		DATE <b>06/23/2026</b>	TIME IN <b>12:30 PM</b>	TIME OUT <b>03:00 PM</b>
FACILITY ADDRESS <b>9640 Indiana Ave Riverside, CA 92503-5562</b>		FACILITY PHONE #		
PERMIT HOLDER <b>LAWS LUNCH &amp; DINNER INC</b>		EMAIL <b>michael@gmail.com</b>		
PERMIT # <b>PR0002260</b>	FACILITY DESCRIPTION <b>FF 2001-5999 SQFT Unpack Restaurant</b>	EXPIRATION DATE <b>05/31/2026</b>	DISTRICT <b>2</b>	SERVICE <b>Routine Inspection</b>
				REINSPECTION DATE <b>06/30/2026</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 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

# B

## FACILITY CLOSED

**SCORE 80**

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 Kristyna Arevalo / SS				2	In		15. Food obtained from approved sources				4	2
						EXP:05/11/2027	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		X	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				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: 100F				
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														
In	N/O	N/A	12. Returned and re-service of food			2								
In			13. Food: unadulterated, no spoilage, no contamination	X	4	2								
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):50 Chlorine      WAREWASH TEMP: 120F		4	2								

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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**General Comments:**

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (80=B). A re-inspection date will be set for one week, 6/30/2026. Ensure all violations listed on this report are corrected by this date in order to be re-scored. "A" card removed, and "B" card posted. "B" 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 at this time due to a live cockroach infestation, a re-inspection date is scheduled for 6/30/2026.

This inspection was initiated due to a complaint regarding alleged insufficient water and non-functioning restrooms (#CO1007971).

Joint inspection conducted with M. Hileman.

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

**Observations:**

**5. Hands clean and properly washed; gloves used properly**

**Status:** MAJ (4 PTS) **Type:** Corrected On Site.

**Inspector Comments:** Observed an employee at the cook line wash their hands, proceed to wipe their forehead with a paper towel, and grab a bowl containing food on the preparation table. Employee was immediately instructed to re-wash their hands prior to proceeding to conduct food preparation. Corrected on site.

Employees shall properly wash their hands whenever contamination may occur.

**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 food; 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. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

**13. Food: unadulterated, no spoilage, no contamination**

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

**Inspector Comments:** 1). Observed debris from the bar gun piping to be directly on top of the ice inside the bar ice chest used for beverages.

Operator voluntarily discarded the ice. Corrected on site.

2). Observed a can of Dole Pineapple Juice to be heavily dented on the rim. Person in charge voluntarily discarded the can. Corrected on site.

All food shall be fully fit for human consumption.

<b>SIGNATURE</b>	
PERSON IN CHARGE: <u>Tyna Arevalo</u>	SPECIALIST: <u>Jeanette Magana</u>
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**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, 113982, 113988, 113990, 114035, 114254.3)

**14. Food contact surfaces: clean and sanitized**

**Status:** OUT (2 PTS) **Type:** Repeat.

**Inspector Comments:** Observed multiple clean utensils and equipment stored in containers with food debris and residue. Multiple utensils were observed to have residual food debris.

Person in charge was instructed to re-wash, rinse, and sanitize all utensils and equipment with residual food debris, and to relocate all clean items to clean containers. Ensure utensils and equipment are properly clean and sanitized, and thoroughly inspected for any remaining residuals. Clean utensils and equipment shall be stored in containers that are 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)

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

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

**Inspector Comments:** Observed a live nymph and adult cockroach on the walls underneath the preparation sink of the kitchen area. Several live nymph and adult cockroaches were additionally observed on the glue traps in the following areas: back exit door, underneath the three-compartment sink, and underneath the preparation sink.

Operator shall obtain commercial pest control and conduct approved vermin proofing methods to ensure all cockroach activity has been abated. Ensure the entire facility is thoroughly cleaned, and all affected areas are properly sanitized prior to being reinspected. The facility is hereby closed due to an active cockroach infestation, facility closure sign posted. Do not remove, block, or relocate the closure sign to avoid further enforcement action. Only a member of this Department is to approve re-opening of this facility and remove the closure sign. A re-inspection date is scheduled for 6/30/2026 to verify that the facility has eliminated all live cockroach activity.

**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:** 06/30/2026

**30. Toxic substances properly identified, stored, used**

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

**Inspector Comments:** Observed toxic substances (WD-40, hydrogen peroxide) stored directly next to food equipment in the dry

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storage area adjacent to the preparation sink.

Relocate all toxic substances to an approved location. All chemicals and poisonous substances shall be stored separate from food and food-related items.

**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)

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

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

**Inspector Comments:** Observed the following:

- 1). Gaskets of the walk-in cooler to be in disrepair and detaching.
- 2). Several cutting boards on the cold table and preparation tables to be heavily scored and unsanitizable.
- 3). Leak on the faucet of the hand wash sink.
- 4). Missing panel of the cook line reach-in cooler, exposing the inner components.
- 5). Unapproved bristle brush with food accumulation.
- 6). Several utensils to have handles that were in disrepair, melted, and chipping.
- 7). Cracked lid on the chip container above the cook line cold table top.

Repair or replace all items mentioned in an approved manner and maintain in good repair.

**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 a deteriorated bristle scrub brush above the sanitizer basin of the three-compartment sink.

Remove/replace the scrub brush in an approved manner and maintain in good repair.

**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

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**Inspector Comments:** Observed the following:

- 1). Heavy grease buildup on all interior and exterior sides of the cookline equipment.
- 2). Buildup and residue on the exterior and interior sides of multiple refrigeration units.
- 3). Heavy dust accumulation and buildup underneath all preparation tables of the kitchen area.
- 4). Heavy dust accumulation and buildup underneath the three-compartment sink and automatic dish machine.
- 5). Buildup on the shelving used to store the soda syrup containers.
- 6). Buildup on the exterior and interior of the warming unit above the preparation table.
- 7). Heavy food accumulation on the gaskets of the cook line refrigeration units.
- 8). Buildup on the dry storage shelving.
- 9). Food residue and spillage accumulation inside the chest coolers of the bar area.
- 10). Buildup inside the bar gun holster of the bar area.

Properly clean and sanitize all items 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)

**38. Adequate ventilation and lighting; designated areas, use**

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

**Inspector Comments:** Observed insufficient lighting in the walkway connecting the bar to the kitchen area. Insufficient lighting was additionally observed inside the reach-in coolers adjacent to the cook line equipment.

Repair the lighting in an approved manner to properly facilitate cleaning, food preparation, and inspection.

**Violation Code** - Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. 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)

**42. Refuse properly disposed; facilities maintained**

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

**Inspector Comments:** Observed two uncovered metal pots underneath the preparation sink to be used for disposing of grease and oil. An employee was observed removing cooked chicken wings from the oven and directly disposing of the grease from the baking tray into the metal pot.

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All food waste shall be properly disposed of into an approved leakproof container (e.g. oil bin).

**Violation Code** - All food waste and rubbish shall be kept in leakproof 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 of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

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

**Status:** NOTE ( PTS) **Type:** Violation

**Inspector Comments:** 1). Observed several mops stored directly inside the janitorial sink.

Mops shall be stored in an approved manner that allows for proper air-drying.

2). Observed a personal lunch bag stored directly next to beverage items inside the walk-in cooler.

All personal belongings shall be stored in a designated area away from 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)

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

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

**Inspector Comments:** Observed the walls in the following areas to be in disrepair and with gaps:

- 1). Ware washing area.
- 2). Dry storage area.
- 3). Hand wash sink area.
- 4). Back exit door area.
- 5). Water heater/janitorial sink area.

Repair and seal the gaps in the areas mentioned and maintain in good repair. Food facilities shall be fully enclosed.

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

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

**Inspector Comments:** Observed the floors in the bar area and all walls throughout the facility to have heavy buildup and debris accumulation.

Properly clean all floors and walls with buildup/accumulation and maintain clean.

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

**SIGNATURE**

PERSON IN CHARGE: Tyna Arevalo

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SPECIALIST: Jeanette Magana

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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.

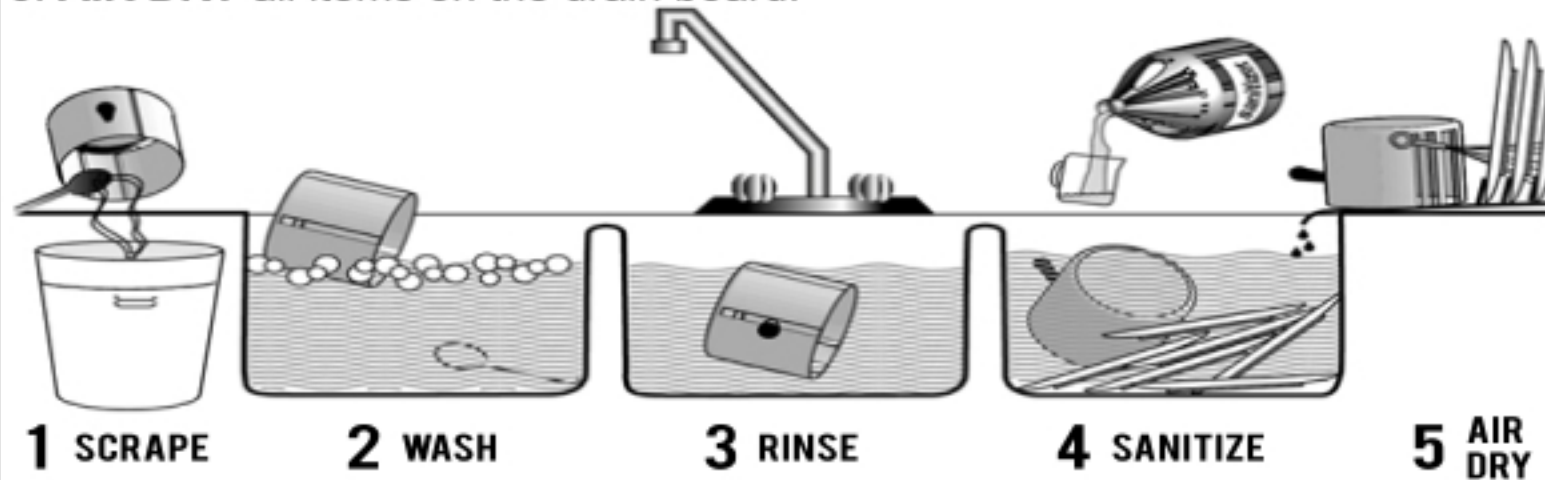
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

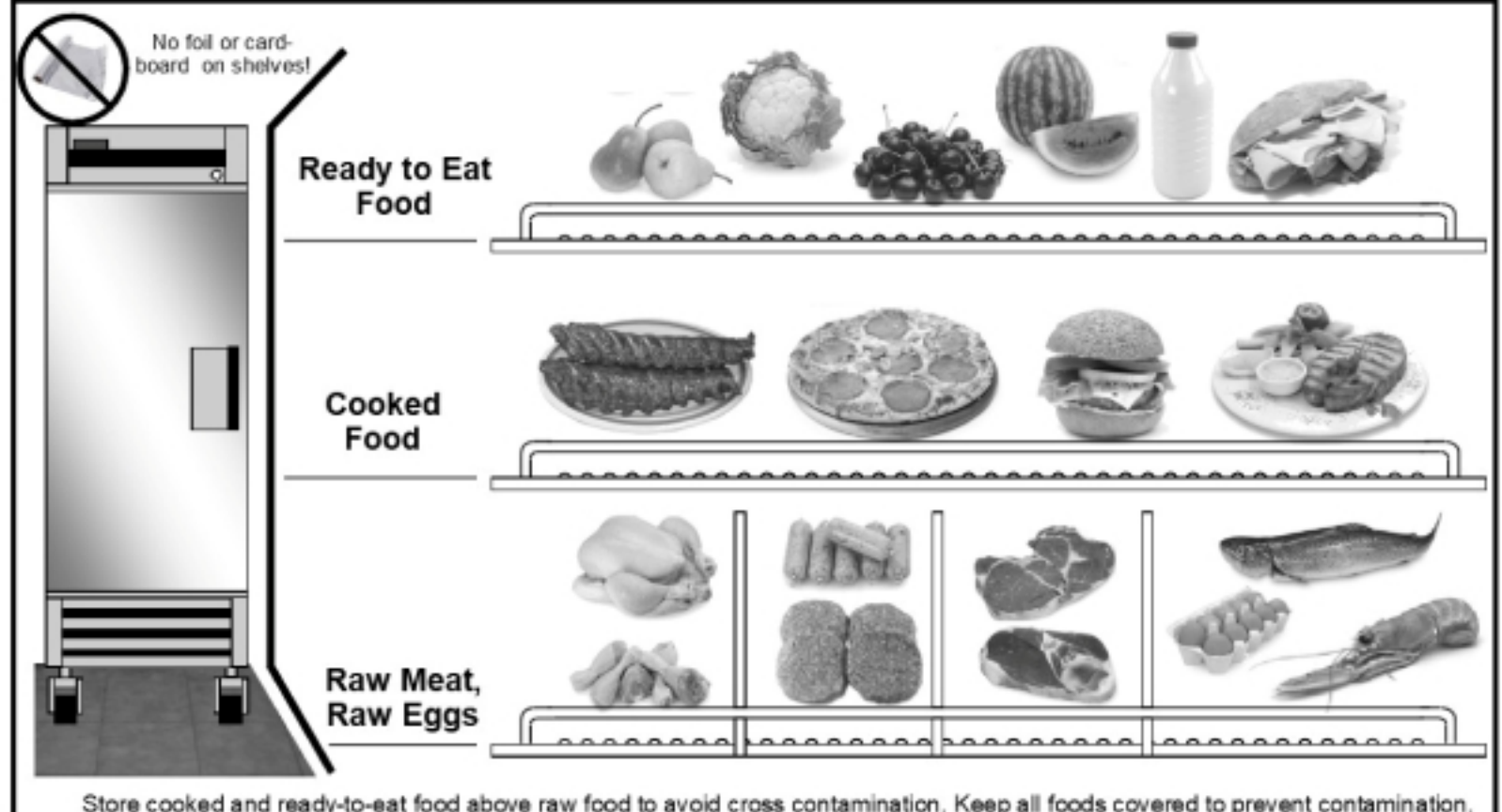
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

## 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