



# COUNTY OF RIVERSIDE

## DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

### FOOD FACILITY INSPECTION REPORT

|                                                            |                                                          |                               |                     |                                 |
|------------------------------------------------------------|----------------------------------------------------------|-------------------------------|---------------------|---------------------------------|
| FACILITY NAME<br>Shooters Sports Bar & Grill               |                                                          | DATE<br>09/22/2026            | TIME IN<br>03:30 PM | TIME OUT<br>04:45 PM            |
| FACILITY ADDRESS<br>121 E Florida Ave Hemet, CA 92543-4105 |                                                          | FACILITY PHONE #              |                     |                                 |
| PERMIT HOLDER<br>Fox Glen                                  |                                                          | EMAIL<br>zshank@yahoo.com     |                     |                                 |
| PERMIT #<br>PR0062953                                      | FACILITY DESCRIPTION<br>FF >=6000 SQFT Unpack Restaurant | EXPIRATION DATE<br>11/30/2026 | DISTRICT<br>13      | SERVICE<br>Routine Inspection   |
|                                                            |                                                          |                               |                     | REINSPECTION DATE<br>09/29/2026 |

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.

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

# A

SCORE 92

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 |
|----------------------------------------|-----|------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|-----|-----|
| In                                     | N/A | 1. Food safety certification<br>Paulo M/ SS                      |                                                                                                    |     | 2   |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES |     |                                                                  |                                                                                                    |     |     |
| In                                     |     | 2. Communicable disease; reporting, restrictions, and exclusions |                                                                                                    | 4   |     |
| In                                     | N/O | 3. No persistent discharge from eyes, nose, and mouth            |                                                                                                    |     | 2   |
| In                                     | N/O | 4. Proper eating, tasting, drinking, or tobacco use              |                                                                                                    |     | 2   |
| PREVENTING CONTAMINATION BY HANDS      |     |                                                                  |                                                                                                    |     |     |
| In                                     | N/O | 5. Hands clean and properly washed; gloves used properly         |                                                                                                    | 4   | 2   |
| In                                     |     | 6. Adequate handwashing facilities supplied and accessible       |                                                                                                    |     | 2   |
| TIME AND TEMPERATURE RELATIONSHIP      |     |                                                                  |                                                                                                    |     |     |
| In                                     | N/O | N/A                                                              | 7. Proper hot and cold holding temperatures                                                        | 4   | 2   |
| In                                     | N/O | N/A                                                              | 8. Time as a public health control; procedures and records                                         | 4   | 2   |
| In                                     | N/O | N/A                                                              | 9. Proper cooling methods                                                                          | 4   | 2   |
| In                                     | N/O | N/A                                                              | 10. Proper cooking time and temperature                                                            | 4   | 2   |
| In                                     | N/O | N/A                                                              | 11. Proper reheating procedures for hot holding                                                    | 4   |     |
| PROTECTION FROM CONTAMINATION          |     |                                                                  |                                                                                                    |     |     |
| In                                     | N/O | N/A                                                              | 12. Returned and re-service of food                                                                |     | 2   |
| In                                     |     |                                                                  | 13. Food: unadulterated, no spoilage, no contamination                                             | 4   | 2   |
| In                                     | N/O | N/A                                                              | 14. Food contact surfaces: clean and sanitized<br>SANITIZER (ppm):100 Chlorine      WAREWASH TEMP: | 4   | 2   |
| FOOD FROM APPROVED SOURCES             |     |                                                                  |                                                                                                    |     |     |
| In                                     |     |                                                                  | 15. Food obtained from approved sources                                                            |     | 4   |
| 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   |
| CONFORMANCE WITH APPROVED PROCEDURES   |     |                                                                  |                                                                                                    |     |     |
| In                                     |     | N/A                                                              | 18. Compliance with variance, specialized process, and HACCP plan                                  |     | 2   |
| CONSUMER ADVISORY                      |     |                                                                  |                                                                                                    |     |     |
| In                                     |     | N/A                                                              | 19. Written disclosure and reminder statements provided for raw or undercooked food                |     | 1   |
| SCHOOL AND HEALTHCARE PROHIBITED FOOD  |     |                                                                  |                                                                                                    |     |     |
| In                                     |     | N/A                                                              | 20. Licensed health care facilities / public and private schools; prohibited food not offered      | 4   | 2   |
| WATER / HOT WATER                      |     |                                                                  |                                                                                                    |     |     |
| In                                     |     |                                                                  | 21. Hot and cold water available                                                                   | 4   | 2   |
| WATER TEMPERATURE: 120F                |     |                                                                  |                                                                                                    |     |     |
| LIQUID WASTE DISPOSAL                  |     |                                                                  |                                                                                                    |     |     |
| In                                     |     |                                                                  | 22. Sewage and wastewater properly disposed                                                        | 4   | 2   |
| VERMIN                                 |     |                                                                  |                                                                                                    |     |     |
| In                                     |     |                                                                  | 23. No rodents, insects, birds, or animals                                                         | 4   | 2   |
| In                                     | N/A |                                                                  | 24. Vermin proofing, air curtains, self-closing doors                                              |     | 1   |

| SUPERVISION / PERSONAL CLEANLINESS                                           |  | 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                            |  | 1   |
| 28. Food separated and protected from contamination                          |  | 2   |
| 29. Washing fruits and vegetables                                            |  | 1   |
| 30. Toxic substances properly identified, stored, 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; menu labeling                 |  | 1   |
| EQUIPMENT / UTENSILS / LINENS                                                |  |     |
| 34. Utensils and equipment approved, good repair                             |  | 1   |
| 35. Warewashing: installed, maintained, proper use, test materials           |  | 1   |
| 36. Equipment / utensils: installed, clean, adequate capacity                |  | 1   |
| 37. Equipment, utensils, and linens: 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                                |  | 1   |
| 42. Refuse properly disposed; facilities maintained                          |  | 1   |
| 43. Toilet facilities: properly constructed, supplied, cleaned               |  | 1   |
| 44. Premises; personal item storage and cleaning item storage                |  | 1   |
| PERMANENT FOOD FACILITIES                                                    |  |     |
| 45. Floors, walls, ceilings: good repair / fully enclosed                    |  | 1   |
| 46. Floors, walls, and ceilings: clean                                       |  | 1   |
| 47. No unapproved private homes / living or sleeping quarters                |  | 1   |
| SIGNS / REQUIREMENTS                                                         |  |     |
| 48. Last inspection report available                                         |  |     |
| 49. Food Handler Certifications available, current, and complete             |  | 1   |
| 50. Grade card and signs posted, visible                                     |  |     |
| COMPLIANCE AND ENFORCEMENT                                                   |  |     |
| 51. Plans approved / submitted                                               |  |     |
| 52. Permit available / current                                               |  |     |
| 53. Permit suspended / revoked                                               |  |     |



COUNTY OF RIVERSIDE  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
(888)722-4234 • RIVCOEH.ORG

FOOD FACILITY INSPECTION REPORT

|                             |            |           |
|-----------------------------|------------|-----------|
| FACILITY NAME               | DATE       | PERMIT #  |
| Shooters Sports Bar & Grill | 09/22/2026 | PR0062953 |

**General Comments:**  
Full facility inspection conducted at this time. In response to complaint investigations CO2001154 and CO2001046. Recent inspections associated with these complaints dated 09/03/26, 09/11/26, and 09/17/2026. See these reports for further details. Walked the facility with the facility owner and the area supervisor for Dewey Pest Control. No cockroach activity was observed at this time (live/dead). Facility has taken extensive measures to eliminate any activity and will continue with pest control measures to prevent any further issues.

Facility approved to open back to full permit status and the "A" placard was re-posted.

A 1-week surveillance recheck will be conducted by 09/29/26 to evaluate continued pest control measures.

Two invoices for \$199 re-inspections are due and must be paid by the due date. Copies provided with this inspection report.

**Observations:**  
6. Adequate handwashing facilities supplied and accessible  
**Status:** OUT (2 PTS)

**Inspector Comments:** Properly refill the empty papertowel dispensers to the back kitchen handwash sink and front bar area handwash sink.

**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))

30. Toxic substances properly identified, stored, used  
**Status:** OUT (1 PTS)

**Inspector Comments:** Observed a few unlabeled chemical spray bottles in the back chemical storage area. Properly label all spray bottles as to contents.

**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)

**Inspector Comments:** - Properly replace the split door gasket to the keg walk-in refrigerator.  
- Remove the deteriorated shelf cover at the main cooks line prep table.

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

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

|                                                                                     |                                                                                       |
|-------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| SIGNATURE                                                                           |                                                                                       |
|  |  |
| PERSON IN CHARGE: Carlos                                                            | SPECIALIST: Antonio Islas                                                             |
| PRINT                                                                               | PRINT                                                                                 |



COUNTY OF RIVERSIDE  
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD FACILITY INSPECTION REPORT

|                             |            |           |
|-----------------------------|------------|-----------|
| FACILITY NAME               | DATE       | PERMIT #  |
| Shooters Sports Bar & Grill | 09/22/2026 | PR0062953 |

**Status:** OUT (1 PTS)

**Inspector Comments:** Properly clean and maintain the accumulation of grime/residue observed on the interior deflector shield of the ice machine.

**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)

**Inspector Comments:** Properly repair the water leak from the bar area handwash sink faucet.

**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)

**43. Toilet facilities: properly constructed, supplied, cleaned**

**Status:** OUT (1 PTS)

**Inspector Comments:** - Properly replace the inoperative toilet in the large stall of the Women's restroom.  
- Replace the missing toilet tank lid to the Men's restroom large stall toilet.

**Violation Code** - Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

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

**Status:** OUT (1 PTS)

**Inspector Comments:** Properly seal the gap in the ceiling panels located in the far corner of the pizza prep 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)

SIGNATURE

PERSON IN CHARGE: Carlos

PRINT

SPECIALIST: Antonio Islas

PRINT

## REASONS FOR IMMEDIATE FACILITY CLOSURE

Per California Health and Safety Code Section 114409 (a):

"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

## PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

### Time is the key factor in proper cooling

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper time frames.

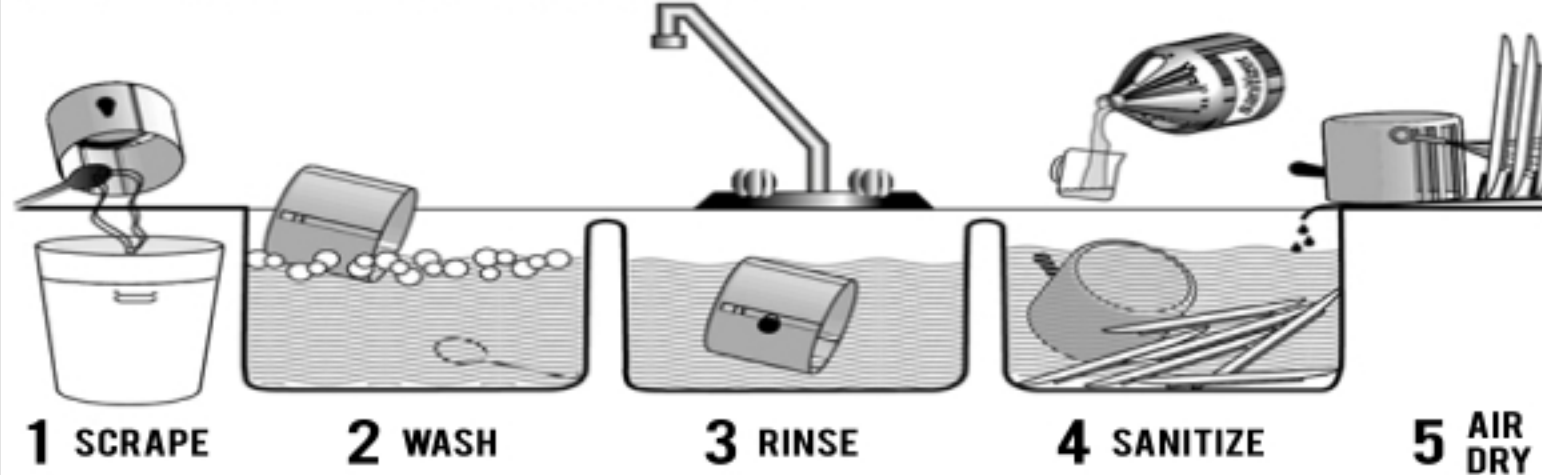
## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink.

Use one of the following sanitizing methods:

- 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
- 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
- 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
- Water at a temperature of 171°F for a minimum of 30 seconds in solution

5. **AIR DRY** all items on the drain board.



## PROPER FOOD THAWING METHODS



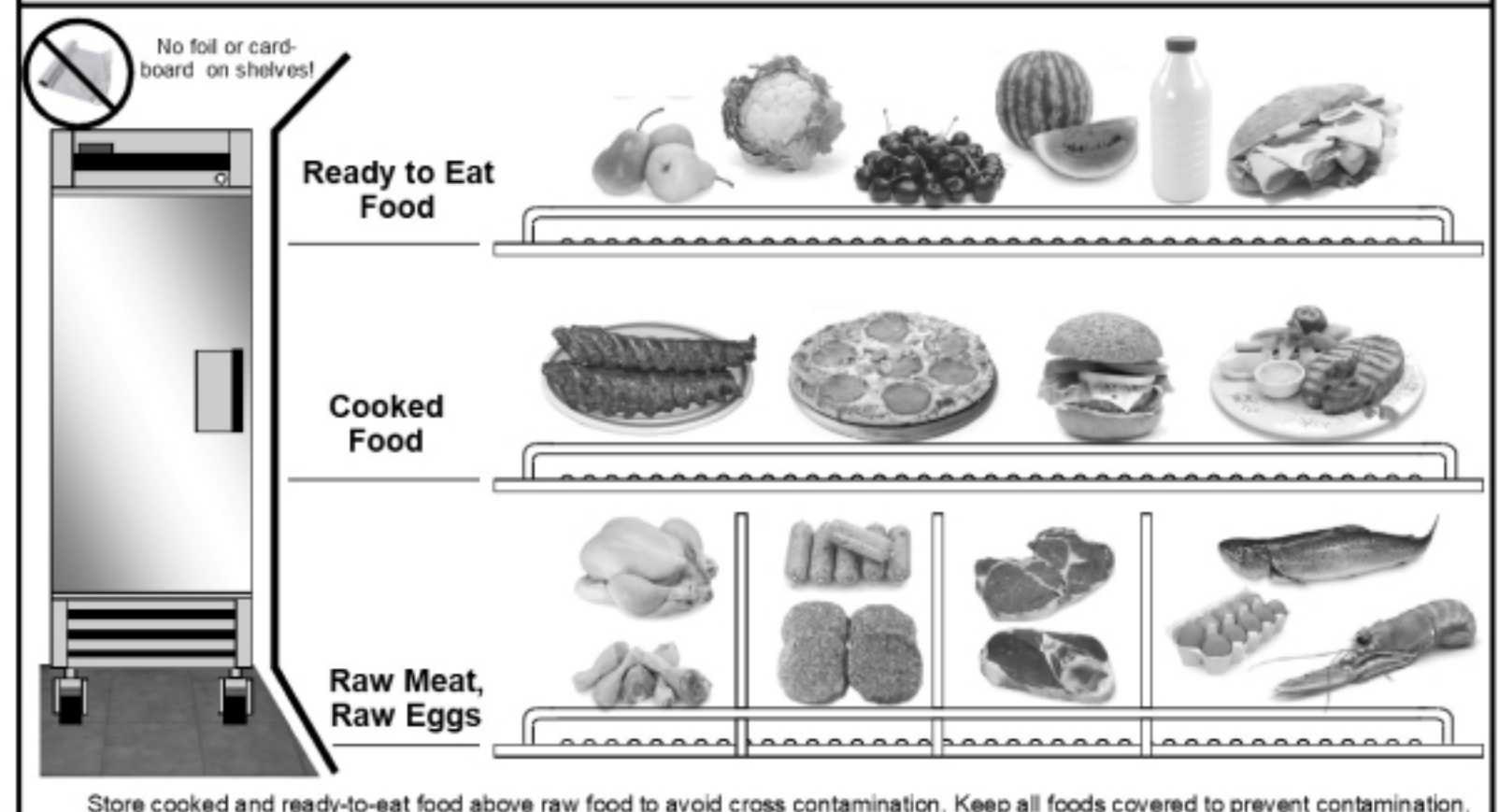
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours
- As part of the cooking process



## 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

## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

|                |                |                |                |                |                |                |                |
|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|
|                |                |                |                |                |                |                |                |
| <b>135°F</b>   | <b>145°F</b>   | <b>145°F</b>   | <b>145°F</b>   | <b>155°F</b>   | <b>155°F</b>   | <b>165°F</b>   | <b>165°F</b>   |
| for 15 seconds | for 15 seconds | for 15 seconds | for 15 seconds | for 15 seconds | for 15 seconds | for 15 seconds | for 15 seconds |

**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