

**COUNTY OF RIVERSIDE • COMMUNITY HEALTH AGENCY
DEPARTMENT OF ENVIRONMENTAL HEALTH**

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY DBA WOLFEE DONUTS	RECORD ID # / EXP. DATE 50811/10-31-15	PHONE 951-244-0505	DATE 7-8-15
ADDRESS 29997 Canyon Hills #100 Lake Elsinore	CITY LAKE EL SINORE	DISTRICT 45	REINSP. DATE 7-15-15
NAME & TITLE OF PERSON IN CHARGE Ricky Marin - Manager	PERMIT HOLDER Joe Marin	P.E. / SERVICE 2620/204	TIME IN / OUT 10:45 / 12:48

THE CONDITIONS LISTED BELOW CORRESPOND TO VIOLATIONS OF THE CALIFORNIA HEALTH AND SAFETY CODE AND/ OR RIVERSIDE COUNTY ORDINANCES LISTED AND MUST BE CORRECTED AS INDICATED BY THE ENFORCEMENT OFFICER. THE DEPARTMENT OF ENVIRONMENTAL HEALTH APPRECIATES YOUR COOPERATION. PUBLIC HEALTH IS EVERYONE'S RESPONSIBILITY.

In = In Compliance / N/O = Not Observed / N/A = Not Applicable / COS = Corrected on Site / MAJ = Major Violation / Out = Out of compliance / PTS = Points

DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	PTS	VERMIN	OUT	PTS
In <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 1. Food safety certification					<input checked="" type="checkbox"/> 24. Vermin proofing, air curtains, self closing doors	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/> 1

Food Safety Certified Employee/Cert Agency: **Ryan Ihara ServSafe** Exp Date: **3-13-18**

EMPLOYEE HEALTH AND HYGIENIC PRACTICES	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O 2. Communicable disease; reporting, restrictions and exclusions				4
<input checked="" type="checkbox"/> N/O 3. No persistent discharge from eyes, nose, mouth				2
<input checked="" type="checkbox"/> N/O 4. Proper eating, tasting, drinking or tobacco use				2

PREVENTING CONTAMINATION BY HANDS	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O 5. Hands clean and properly washed; gloves used properly				4 / 2
<input checked="" type="checkbox"/> 6. Adequate handwashing facilities supplied & accessible				2

TIME AND TEMPERATURE RELATIONSHIPS	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O 7. Proper hot and cold holding temperatures				4 / 2
<input checked="" type="checkbox"/> N/A 8. Time as a public health control; procedures and records				4 / 2
<input checked="" type="checkbox"/> N/A 9. Proper cooling methods				4 / 2
<input checked="" type="checkbox"/> N/A 10. Proper cooking time and temperature				4 / 2
<input checked="" type="checkbox"/> N/A 11. Proper reheating procedures for hot holding				4 / 2

PROTECTION FROM CONTAMINATION	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O 12. Returned and reservice of food				2
<input checked="" type="checkbox"/> N/A 13. Food: unadulterated, no spoilage, no contamination			<input checked="" type="checkbox"/>	4 / 2
<input checked="" type="checkbox"/> N/O 14. Food contact surfaces; clean and sanitized			<input checked="" type="checkbox"/>	4 / 2

Sanitizer Method: Chlorine Quaternary Ammonia
 Iodine Hot Water Other
 Warewash Sink Wash Basin Temperature: **N/O**
 Sanitizer Concentration (ppm): **200 ppm @ 3 comp**

FOOD FROM APPROVED SOURCES	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> 15. Food obtained from approved sources				4
<input checked="" type="checkbox"/> N/O 16. Compliance with shell stock tags, condition, display				1
<input checked="" type="checkbox"/> N/A 17. Compliance with Gulf Oyster Regulations				1

CONFORMANCE WITH APPROVED PROCEDURES	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/A 18. Compliance with variance, specialized process & HACCP Plan				2

CONSUMER ADVISORY	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/O 19. Consumer advisory provided for raw or undercooked foods				1

SCHOOL AND HEALTH CARE PROHIBITED FOODS	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> N/A 20. Licensed health care facilities/public & private schools; prohibited foods not offered				2

WATER / HOT WATER	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> 21. Hot and cold water available - Water Temp: 147°F				4 / 2

LIQUID WASTE DISPOSAL	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> 22. Sewage properly disposed				4 / 2

VERMIN	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> 23. No rodents, insects, birds or animals				4 / 2

SUPERVISION / PERSONAL CLEANLINESS	COS	MAJ	OUT	PTS
<input type="checkbox"/> 25. Person in charge present and performs duties, demonstration of knowledge				2
<input type="checkbox"/> 26. Personal cleanliness and hair restraints				1

GENERAL FOOD SAFETY REQUIREMENTS	COS	MAJ	OUT	PTS
<input type="checkbox"/> 27. Approved thawing methods used, frozen food storage				2
<input checked="" type="checkbox"/> 28. Food separated and protected from contamination				2
<input type="checkbox"/> 29. Washing fruits and vegetables				1
<input type="checkbox"/> 30. Toxic Substances properly identified, stored, used				1

FOOD STORAGE / DISPLAY / SERVICE	COS	MAJ	OUT	PTS
<input type="checkbox"/> 31. Self service: utensils, food types, maintained				1
<input type="checkbox"/> 32. Consumer self-service				1
<input type="checkbox"/> 33. Food properly labeled & honestly presented, adequate storage				1

EQUIPMENT / UTENSILS / LINENS	COS	MAJ	OUT	PTS
<input type="checkbox"/> 34. Utensils and equipment approved, good repair				2
<input checked="" type="checkbox"/> 35. Warewashing: installed, maintained, proper use, test materials			<input checked="" type="checkbox"/>	1
<input checked="" type="checkbox"/> 36. Equipment / Utensils: installed, clean, adequate capacity			<input checked="" type="checkbox"/>	note
<input type="checkbox"/> 37. Equipment and utensils: storage and use				1
<input type="checkbox"/> 38. Adequate ventilation and lighting; designated areas; use				1
<input type="checkbox"/> 39. Thermometers provided and accurate				1
<input type="checkbox"/> 40. Linens and wiping cloths: properly used and stored				1

PHYSICAL FACILITIES	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> 41. Plumbing, properly installed, good repair, wastewater disposal			<input checked="" type="checkbox"/>	note
<input checked="" type="checkbox"/> 42. Refuse properly disposed; facilities maintained				1
<input checked="" type="checkbox"/> 43. Toilet facilities: properly constructed, supplied, cleaned			<input checked="" type="checkbox"/>	1
<input checked="" type="checkbox"/> 44. Personal item storage and cleaning items storage			<input checked="" type="checkbox"/>	1

PERMANENT FOOD FACILITIES	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> 45. Floors, walls and ceilings: good repair / fully enclosed			<input checked="" type="checkbox"/>	1
<input checked="" type="checkbox"/> 46. Floors, walls and ceilings: clean			<input checked="" type="checkbox"/>	1
<input type="checkbox"/> 47. No unapproved private homes / living or sleeping quarters				1

SIGNS / REQUIREMENTS	COS	MAJ	OUT	PTS
<input type="checkbox"/> 48. Last inspection report available				
<input type="checkbox"/> 49. Foodworker cards available, current, complete				1
<input type="checkbox"/> 50. Grade card and signs posted, visible				

COMPLIANCE AND ENFORCEMENT	COS	MAJ	OUT	PTS
<input checked="" type="checkbox"/> 51. Plans approved / submitted				
<input type="checkbox"/> 52. Permit available and current				
<input type="checkbox"/> 53. Permit suspended / revoked				

RECEIVED BY: *[Signature]*
 ENVIRONMENTAL HEALTH SPECIALIST (PRINT) SIGNATURE / INITIALS
J. Marcotte *J. Marcotte*

INSPECTION SUMMARY	TOTAL NUMBER OF MAJOR VIOLATIONS = 1	GRADE A B C
	TOTAL POINTS POSSIBLE = 100	TOTAL NUMBER OF POINTS DEDUCTED = 14
		SCORE 86 1 of 34



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

FACILITY NAME / ADDRESS <i>Wolfee Donuts / 29997 Canyon Hills #1602</i>	RECORD ID # <i>50811</i>
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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 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

OBSERVATIONS AND CORRECTIVE ACTIONS

This inspection was partially due to a complaint received by the department.

① Ensure an original copy of valid Food Manager's certification is posted in facility. Photocopy and expired original observed.

⑬ Discontinue any sales of contaminated food product. Complaint received regarding donuts placed on top of counter and contaminated by customer licking them. Video footage shows customer's licking donuts incorrectly placed on counter. manager stated that employee working at time of incident (7-4-15) was not aware that donuts had been contaminated and placed them back in display case for sale.

⑭ Ensure all employees understand and can correctly demonstrate correct procedure for utensil washing at 3-compartment sink. instruction and sticker provided. manager stated that trays and utensils are washed in the dish machine. 0 ppm sanitizer observed at time of inspection. Unit is hereby impounded. Contact this Department once repairs have been made for reinspection and removal of impound. Do not use unit until approval has been granted.

⑮ Adjust rear door closure device and positioning to ensure door is able to close completely unassisted.

⑯ Protect food from contamination at all times. a) store raw shell eggs below and separate from all other types of food. Observed eggs on top shelf of reach-in. b) Ensure all donuts are stored inside case for protection

RECEIVED BY <i>[Signature]</i>	DATE <i>7-8-15</i>	EHS INITIALS <i>Jm</i>	2 of <i>34</i>
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COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

SUPPLEMENTAL REPORT TO SAN. FORM # _____ DATE 7-8-15
 SUBJECT Wolfee Donuts PERMIT NO. 50811
 ADDRESS 29997 Canyon Hills #1602 Lake Elsinore DISTRICT 45
 INSPECTOR J. Marcotte

REMARKS:

from customer contamination. video associated with complaint shows trays of donuts placed on top of the display case where customer had access. Ensure all employees are trained to place trays of donuts on rolling racks behind counter and never in area where customer contamination can occur.

- (35) Provide testing strips for dish machine (chlorine) and 3 compartment sink (quat ammonia). None observed.
- (36) Clean and maintain: ^{air circulation} cabinet shelves; inside of reach-in freezer; soap dispensers and handwash area.
- (41) Repair or replace the damaged hot water faucet on right fixture of 3-compartment sink. Currently only spray nozzle can supply hot water to sink. b) Raise drain lines from 3 compartment sink and dish machine and maintain a minimum of 1" above the floor sink.
- (43) Reattach restroom ceiling vent and install a self-closure on restroom door.
- (44) Store employees personal items completely separate from food/utensil areas. Observed 2 cell phones, keys, bag, and employee food stored on equipment, racks, and inside reach-in. Store can of lubricant away from food product used for donuts.
- (45) Repair/replace all damaged and cracked floor tiles. Regrout floor where grout has worn and water is collecting.
- (46) Clean and maintain walls and ceilings around make-up air vents and exhaust hood. If build-up in these areas an air balance report will be required.
- (51) Contact plan check within 1 week [7-15-15] for information on expanding into dining room/hallway area. Currently area is sectioned off blocking restrooms from customer access.

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DEPARTMENT OF ENVIRONMENTAL HEALTH

SUPPLEMENTAL REPORT TO SAN. FORM # _____

DATE 7-8-15

SUBJECT Wolfee Donuts

PERMIT NO. 50811

ADDRESS 29997 Canyon Hills #1602

DISTRICT 45

INSPECTOR J. Marcotte

REMARKS:

At this time facility has failed to meet the minimum requirements of the California Health and Safety Code 86=B. Correct all violations prior to reinspection date set for [7-15-15].

Contact Jenay Marcotte for questions or earlier inspection.
(951) 461-0284

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