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FOOD ESTABLISHMENT INSPECTION FORM

Ryu Sushi							DATE 12/26/2019	TIME IN 2:10 PM		TIME OUT 4:10 PM	
						FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER						EMAIL					
Chenglin Liu						chenglinliu7	02@hotmail.com		Major Vi	olations	1
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0068050	11/30/2020	Routine inspection	1/02/2020	(951)296-5335	3621	0046	Michael Jaime		Points De	ducted	16

observed

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.

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 8

OUT = Out of compliance

In = In compliance		comp	liance COS = Corrected on-site	0	N/O	N/O = Not	
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	
(h)		N/A	1. Food safety certification			2	
_			Chenglin Liu/ Prometric/ 10.17.21				
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
ln			2. Communicable disease; reporting, restrictions and exclusions		4		
ln	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				
(h)	N/O		5. Hands clean and properly washed; gloves used properly		4	2	
(E)			6. Adequate handwashing facilities supplied and accessible			2	
			TIME AND TEMPERATURE RELATIONSHIPS				
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	
(E)	N/O	N/A	11. Proper reheating procedures for hot holding		4		
			PROTECTION FROM CONTAMINATION				

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
ln	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
ln		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan			
			CONSUMER ADVISORY			
ln		N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
(h)		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(h)			21. Hot and cold water available		4	2
			Water Temperature 120F°F		•	
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
(h)			23. No rodents, insects, birds, or animals		4	2
(h)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demostration 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	(
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

12. Returned and re-service of food

13. Food: unadulterated, no spoilage, no contamination

Low temperature dish wash machine- 50 ppm chlorine / No active

14. Food contact surfaces: clean and sanitized

N/O

N/O

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
 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

2

4 2

4 2

PERMANENT FOOD FACILITIES	OUT
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	0
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	

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7. PROPER HOT & COLD HOLDING TEMPERATURES

△ CRITICAL △





Inspector Comments:

- A tray of cooked eel measured at 126F hot holding on top of the oven. The eel was observed to be uncovered on top of the oven. All other food on top of the oven was observed to be covered and measured above 135F. Cover all food in an approved manner to prevent cross contamination, and monitor to maintain hot foods at 135F or above. Operator stated that food had been held out for less than 30 minutes. Food reheated and hot held in an approved manner.
- A container of sliced Tomatoes measured at 47F over stacked inside the reach-in cooler. Discontinue over stacking or double stacking containers inside the cold holding units.

Violation Description: Potentially hazardous food 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. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS

Inspector Comments:

2

- Observed an unlabeled container of sushi rice in the bar area. Ensure all food is properly labeled as to the discard time. Operator then placed the wrong expired label onto the sushi rice. Ensure proper labels are placed on all sushi rice containers, with a discard time not to exceed 4 hours. Operator then placed the correct discard time on the sushi rice.

Violation Description: 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 in the food facility and made available for inspection. (114000)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: FOOD STORAGE

- Observed an uncovered container of cooked eel stored on top of the oven in the sushi bar area. Cover all food when not in use to prevent cross contamination.
- Observed a stack of raw eggs to be stored above water bottles inside the walk-in cooler. Relocate eggs to the bottom shelf to prevent cross contamination.
- Observed containers of ginger to be stored on the floor near the drain on the left side of the cooks line. Maintain all food off the ground a minimum of 6 inches, and relocate away from the drain.

Violation Description: 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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

Inspector Comments

1

Observed an unlabeled chemical spray bottle in the back area. Label all chemical spray bottles as the contents.

Violation Description: 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)

31. ADEQUATE FOOD STORAGE: FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

0

Inspector Comments: NOTE

- Observed an unlabeled container of sugar in the back area. Label all food containers as to the contents.

Violation Description: 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, 114067(h), 114069(b))

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

Inspector Comments: NOTE

n

- Replace damaged (i.e. wet) test strips.

Violation Description: 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 PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Remove the accumulation of food, debris, grease and or grime from the following:

- Both stoves at the cooks line
- The char-grill at the cooks line
- The fryer at the cooks line
- The filters in the hood at the cooks line
- The under compartments/ tables for all cooking equipment at the cooks line
- The cart at the cooks line
- The microwave in the back area
- All prep coolers, prep tables, and storage racks in the sushi bar area

Violation Description: 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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

Inspector Comments: a) Pressurized cylinders must be securely fastened to a rigid structure.



Observed a unchained pressurized cylinder in the back area near the soda syrup boxes.



- Discontinue storing tongs on the handles of the oven
- Observed numerous utensils to be stored in stagnant water in the sushi bar area , rice cooker area, and throughout the back area.
- Discontinue utilizing cups as scoops in the bulk food storage containers. Replace cups or bowls with approved scoops with a handle
- Observed the handle of the ice scoop to be submerged in the ice of the back ice machine. Maintain with the handle up within unit, or in a manner to prevent cross contamination.
- Observed dish bus to be stored directly on the floor, with two clean cups inside rack. Discontinue storing dish racks on the floor. Maintain off the floor in an approved manner.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

Inspector Comments:

Obtain a probe thermometer to measure the internal temperature of potentially hazardous foods.

Violation Description: 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: PROPERLY USED AND STORED

POINTS

Inspector Comments: LINENS

4

Maintain wiping clothes in approved sanitizer when not in use (i.e. 100 ppm chlorine).

- Sanitizer bucket with wiping clothes measured 0 ppm chlorine in the sushi bar area.

Violation Description: 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))

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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

Inspector Comments: Store all personal items in lockers or other approved designated area.

Observed an employee cell phone to be stored on top of the back prep table. Relocate all personal items away from all customer food and or food contact surfaces.

CLEANING ITEMS

- Observed stagnant mop water in the mop bucket in the back mop area. Ensure all mop water is properly drained after use.

Violation Description: 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 stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114279, 114281, 114282)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

Inspector Comments: NOTE

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Replace the missing ceiling panel above the mop, in the mop room.

Violation Description: 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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

Inspector Comments: FLOORS, WALLS, CEILINGS

1

Clean and maintain the following:

- The floors and walls throughout the sushi bar area
- The floors around the cooks line in the kitchen area (i.e. wall on the right of the cooks line)
- The floors and walls around the warewash area

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

One food handler card was not available, and one food handler card was observed to be expired. Obtain a valid food handler card within one week.

Violation Description: 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)

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FACILITY NAME		PERMIT#
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Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (84= B). A reinspection will be set for one week 1/2/20. Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact this department at 951-461-0284.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

inclusive of the freathf and safety Code. For more information visit our website at www.freech.org.		
Signature		
11	D. D.	
Tony Liu	Michael Jaime	
Person in Charge	Environmental Health Specialist	
12/26/2019	12/26/2019	

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

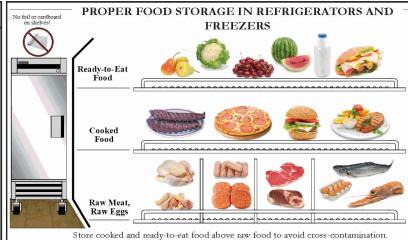
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath and Safety Code Section 114411:

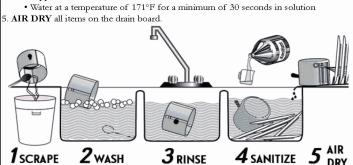
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



Keep all food covered to prevent contamination

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE 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.
- 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
 - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

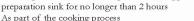
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

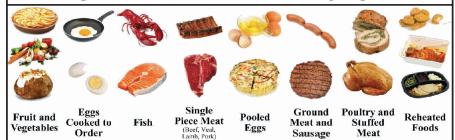
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds for 15 seconds Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE

260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085

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

MURRIETA

30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245

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

DES-31 (REV 10/18)