# FOOD ESTABLISHMENT INSPECTION FORM

**FACILITY NAME:** Wok In Kitchen  
**ADDRESS:** 5659 Arlington Ave #101, Riverside, CA 92504  
**PERMIT HOLDER:** Hong Lu  
**EMAIL:** qqzhu898@yahoo.com  
**PERMIT #:** PR0064123  
**EXPIRATION DATE:** 03/31/2024  
**REINSPECTION DATE:** Next Routine  
**SERVICE:** Routine inspection  
**FACILITY PHONE #:** (951)343-7888  
**PE #:** 3620  
**DISTRICT #:** 0005  
**INSPECTOR NAME:** Allison Hubbard

**SCORE:** 83

## Major 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
- Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

## Observations

### DEMONSTRATION OF KNOWLEDGE

- In = In compliance  
- COS = Corrected on-site  
- N/O = Not observed  
- N/A = Not applicable  
- OUT = Out of compliance

#### EMPLOYEE HEALTH AND HYGIENIC PRACTICES

1. Food safety certification
   - COS
   - MAJ
   - OUT

2. Communicable disease, reporting, restrictions and exclusions
   - COS
   - MAJ
   - OUT

3. No persistent discharge from eyes, nose, and mouth
   - COS
   - MAJ
   - OUT

4. Proper eating, tasting, drinking or tobacco use
   - COS
   - MAJ
   - OUT

#### PREVENTING CONTAMINATION BY HANDS

5. Hands clean and properly washed; gloves used properly
   - COS
   - MAJ
   - OUT

6. Adequate handwashing facilities supplied and accessible
   - COS
   - MAJ
   - OUT

#### TIME AND TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures
   - COS
   - MAJ
   - OUT

8. Time as a public health control; procedures and records
   - COS
   - MAJ
   - OUT

9. Proper cooking methods
   - COS
   - MAJ
   - OUT

10. Proper cooking time and temperature
    - COS
    - MAJ
    - OUT

11. Proper reheating procedures for hot holding
    - COS
    - MAJ
    - OUT

#### PROTECTION FROM CONTAMINATION

12. Returned and re-service of food
    - COS
    - MAJ
    - OUT

13. Food: unadulterated, no spoilage, no contamination
    - COS
    - MAJ
    - OUT

14. Food contact surfaces: clean and sanitized
    - COS
    - MAJ
    - OUT

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**FOOD FROM APPROVED SOURCES**

- COS
- MAJ
- OUT

15. Food obtained from approved sources
    - COS
    - MAJ
    - OUT

16. Compliance with shell stock tags, condition, display
    - COS
    - MAJ
    - OUT

17. Compliance with Gulf Oyster regulations
    - COS
    - MAJ
    - OUT

#### CONFORMANCE WITH APPROVED PROCEDURES

18. Compliance with variance, specialized process, and HACCP plan
    - COS
    - MAJ
    - OUT

#### CONSUMER ADVISORY

19. Written disclosure and reminder statements provided for raw or undercooked foods
    - COS
    - MAJ
    - OUT

#### SCHOOL AND HEALTHCARE PROHIBITED FOODS

20. Licensed health care facilities / public and private schools; prohibited foods not offered
    - COS
    - MAJ
    - OUT

#### WATER / HOT WATER

21. Hot and cold water available
    - COS
    - MAJ
    - OUT

Water Temperature 120F at 3CºF

#### LIQUID WASTE DISPOSAL

22. Sewage and wastewater properly disposed
    - COS
    - MAJ
    - OUT

#### VERMIN

23. No rodents, insects, birds, or animals
    - COS
    - MAJ
    - OUT

24. Vermin proofing; air curtains; self-closing doors
    - COS
    - MAJ
    - OUT

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**SUPERVISION / PERSONAL CLEANLINESS**

- OUT

25. Person in charge present and performs duties, demonstration of knowledge
    - OUT

26. Personal cleanliness and hair restraints
    - OUT

**GENERAL FOOD SAFETY REQUIREMENTS**

27. Approved thawing methods, frozen food storage
    - OUT

28. Food separated and protected from contamination
    - OUT

29. Washing fruits and vegetables
    - OUT

30. Toxic substances properly identified, stored, used
    - OUT

**FOOD STORAGE / DISPLAY / SERVICE**

31. Adequate food storage; food storage containers identified
    - OUT

32. Consumer self-service
    - OUT

33. Food properly labeled; honestly presented; menu labeling
    - OUT

**EQUIPMENT / UTENSILS / LINENS**

- OUT

34. Utensils and equipment approved, good repair
    - OUT

35. Warewashing: installed, maintained, proper use, test materials
    - OUT

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

37. Equipment, utensils, and linens: storage and use
    - OUT

38. Adequate ventilation and lighting; designated areas, use
    - OUT

39. Thermometers provided and accurate
    - OUT

40. Wiping cloths: properly used and stored
    - OUT

**PHYSICAL FACILITIES**

41. Plumbing: properly installed, good repair
    - OUT

42. Refuse properly disposed; facilities maintained
    - OUT

43. Toilet facilities: properly constructed, supplied, cleaned
    - OUT

44. Premises; personal item storage and cleaning item storage
    - OUT

**PERMANENT FOOD FACILITIES**

- OUT

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

46. Floors, walls, and ceilings: clean
    - OUT

47. No unapproved private homes / living or sleeping quarters
    - OUT

**SIGNS / REQUIREMENTS**

48. Last inspection report available
    - OUT

49. Food Handler certifications available, current, and complete
    - OUT

50. Grade card and signs posted, visible
    - OUT

**COMPLIANCE AND ENFORCEMENT**

51. Plans approved / submitted
    - OUT

52. Permit available / current
    - OUT

53. Permit suspended / revoked
    - OUT

54. Voluntary condemnation
    - OUT

55. Impound
    - OUT

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 REQUIRES 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.

**In N/O N/A**

**OUT**

**COS**

**MAJ**

**N/A Not applicable**

**NOT observed**

**COMPLIANCE OFFICER**

**DA0GJS0IF**
7. PROPER HOT & COLD HOLDING TEMPERATURES

**POINTS 4**

**Inspector Comments:** Measured the internal temperature of a container of cooked noodles sitting out on a rack at the cook's line at 55°F. Operator stated they had them out while they were preparing foods. Operator relocated them to the walk-in.

Measured the internal temperature of cooked pork sitting in the oven (turned off) at 109°F. Operator stated they had made too much and were waiting until the front steam line ran out to place it up front. Operator was instructed to properly cool the food and relocated it to the walk-in.

Measured the internal temperature of boba sitting out on the counter at 68°F. Operator stated it had been made three hours ago and she forgot to place it on ice. Ensure boba is held under the proper temperatures at all times.

Food out of temperature has been an ongoing issue with this facility. Education has thoroughly been provided multiple times. Ensure foods are held under the proper temperatures at all times.

**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)

9. PROPER COOLING METHODS

**POINTS 2**

**Inspector Comments:** Measured the internal temperature of cooked chicken sitting on the storage rack in the kitchen at 85°F. Operator stated she cooked the chicken one hour ago and was waiting for it to cool. Operator was instructed to relocate it to the walk-in immediately. Cooling has been an ongoing issue with this facility. Education has been provided on multiple occasions. Ensure foods are properly cooled at all times.

**Violation Description:** All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

**POINTS 4**

**Inspector Comments:** Observed employee reheating a container of cooked pork in the microwave. Once done she placed it in the steam table and it was measured at 153°F. Operator was instructed to place it back in the microwave and properly reheat it to 165°F. Ensure proper reheating takes place at all times.

**Violation Description:** Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

**POINTS 1**

**Inspector Comments:** Observed a container of frozen meat on the shelf below the prep table thawing. Operator was educated on proper thawing methods and placed it in the prep sink under running water. Ensure proper thawing methods take place at all times.

**Violation Description:** Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

**POINTS 1**

**Inspector Comments:** Observed an unlabeled toxic spray bottle. Ensure all toxic spray bottles are properly labeled.

**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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**POINTS 0**

**Inspector Comments:** Note: Observed latex gloves being used in the facility. Per January 2020 latex gloves are no longer allowed for use in facilities. Ensure latex gloves are removed.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)
37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

**Inspector Comments:** Measured the temperature of water in the rice scoop warmer at 116°F. Operator was educated on proper utensil storage and to maintain it above 135°F at all times.

**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)

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39. THERMOMETERS PROVIDED AND ACCURATE

**Inspector Comments:** Operator stated she did not have a thermometer at time of visit. Ensure a probe thermometer for cooking is provided.

**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)

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40. WIPING CLOTHS: PROPERLY USED AND STORED

**Inspector Comments:** Observed soiled linens out on prep tables and out on the cooks line. Ensure linens are properly used and stored at all times.

**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

**Inspector Comments:** Observed a coffee cup on the prep cooler and another on the storage shelf above clean utensils. Ensure personal items are stored away from food related items/areas at all times.

**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, 114257.1, 114279, 114281, 114282)

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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

**Inspector Comments:** Observed an unapproved food handler card. Ensure this employee obtains a Riverside County 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)
Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (83=B). A reinspection will be set for one week 3-17-20. Ensure 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 an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions contact Allison Hubbard at 951-358-5172.

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.

Signature

Betty Lu
Person in Charge
03/10/2020

Allison Hubbard
Environmental Health Specialist
03/10/2020
REASONS FOR IMMEDIATE CLOSURE
OF A FOOD FACILITY

Per California Health and Safety Code Section 114449 (a):
“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.”

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS
USING A THREE COMPARTMENT SINK

1. SCRAPER, 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:
   - 100 ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
   - 200 ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
   - 25 ppm of an iodine based sanitizer for a minimum of 30 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 STORAGE IN REFRIGERATORS AND FREEZERS

- Store cooked and ready-to-eat food above raw food to avoid cross-contamination.
- Keep all food covered to prevent contamination.

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 timespans.

PROPER FOOD THAWING METHODS

1. Under refrigeration
2. In a microwave oven on “defrost” mode
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Temperature*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables</td>
<td>135°F</td>
</tr>
<tr>
<td>Eggs</td>
<td>145°F</td>
</tr>
<tr>
<td>Single Piece Meat</td>
<td>145°F</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>155°F</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>155°F</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<table>
<thead>
<tr>
<th>City</th>
<th>Address</th>
<th>Phone Numbers</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLYTHE</td>
<td>260 N Broadway</td>
<td>Phone 760-921-5090 Fax 760-921-5085</td>
</tr>
<tr>
<td>CORONA</td>
<td>2275 S Main St #204</td>
<td>Phone 951-273-9140 Fax 951-520-8319</td>
</tr>
<tr>
<td>HEMET</td>
<td>800 S Sanderson Ave #200</td>
<td>Phone 951-766-2824 Fax 951-766-7874</td>
</tr>
<tr>
<td>INDIO</td>
<td>47-950 Arabia St #A</td>
<td>Phone 760-863-8207 Fax 760-863-8303</td>
</tr>
<tr>
<td>MURRIETA</td>
<td>30335 Technology Dr #250</td>
<td>Phone 951-461-0284 Fax 951-461-0245</td>
</tr>
<tr>
<td>PALM SPRINGS</td>
<td>554 S Paseo Dorotea</td>
<td>Phone 760-320-1048 Fax 760-320-1470</td>
</tr>
<tr>
<td>RIVERSIDE</td>
<td>4065 County Circle Dr #104</td>
<td>Phone 760-328-5172 Fax 760-328-5017</td>
</tr>
</tbody>
</table>