



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME MCK Fly High Express				DATE 4/29/2021		TIME IN 1:30 PM		TIME OUT 3:30 PM	
ADDRESS 19980 Grand Ave Ste.C, Lake Elsinore, CA 92530				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Moei Singiam				EMAIL singiam94@gmail.com				Major Violations 2	
PERMIT # PR0081239	EXPIRATION DATE 03/31/2023	SERVICE Routine inspection	REINSPECTION DATE 8/29/2021	FACILITY PHONE # (951)678-8881	PE 3620	DISTRICT 0044	INSPECTOR NAME Michael Jaime	Points Deducted 18	

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

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

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

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/A	1. Food safety certification Obtain within 60 days.			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	<input checked="" type="radio"/> N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> COS	<input checked="" type="radio"/> OUT
In	<input checked="" type="radio"/> N/O	N/A	8. Time as a public health control; procedures and records		4
In	<input checked="" type="radio"/> N/O	N/A	9. Proper cooling methods		4
In	<input checked="" type="radio"/> N/O	N/A	10. Proper cooking time and temperature		4
In	<input checked="" type="radio"/> N/O	N/A	11. Proper reheating procedures for hot holding		4
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In			13. Food: unadulterated, no spoilage, no contamination		4
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4
			100 ppm chlorine / Education provided		

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

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		<input checked="" type="radio"/> OUT
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		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		<input checked="" type="radio"/> OUT
37. Equipment, utensils, and linens: storage and use		<input checked="" type="radio"/> OUT
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		<input checked="" type="radio"/> OUT
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		<input checked="" type="radio"/> OUT

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		<input checked="" type="radio"/> OUT
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		<input checked="" type="radio"/> OUT
54. Voluntary condemnation		<input checked="" type="radio"/> OUT
55. Impound		



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1. FOOD SAFETY CERTIFICATION

POINTS

0

Inspector Comments: FOOD MANAGER CERTIFICATE

- Obtain a food manager certificate within 60 days.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: HOT HOLDING

The following foods measured between 108F-130F in the hot holding unit service line:

- Kung Pao Chicken, Curry Chicken, Orange Chicken, Teriyaki Chicken.

Operator stated that food had been held out for 3 hours.

Corrective action: Education provided, and food voluntarily discarded.

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)

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments: Provide hot water at a minimum of 120°F.

Water temperature measured at 112F throughout the facility. Adjust the water heater to ensure a minimum of 120F hot water is provided.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: VERMIN ACTIVITY - Rodent Droppings

Observed numerous rodent droppings in the following areas:

- On the ledge of the TV shelf near plastic wrap and the microwave
- On the floor in back under the prep table with the microwave near buckets of sauce
- On top of a lid of a bucket of sauce
- Inside numerous open cardboard boxes with beverages inside (i.e. mango cocktail, green tea, and gatorade). All drinks were voluntarily discarded.
- On numerous trays on the portable storage rack near the walk-in cooler
- On top of the lids for containers on the storage rack across from the 3-compartment sink
- On top of and underneath the ice machine in the back area
- On the floor near the chemical storage area
- On and near the water heater
- On the floor of the left side of the cooks line near the rice cooker
- Near the wok on the right side of the cooks line
- In the under compartment of the front counter hot holding service line (i.e register area)
- Inside the cabinet of the out of service coca cola fountain machine
- On the floor near the back hand wash station
- On the floor on top of a white lid on the right of the prep sink

Corrective action: Facility closed. Obtain approved pest control, remove all evidence of droppings, clean and sanitize effected areas, and eliminate all harborage areas. A re-inspection has been scheduled for 5/6/21 to ensure compliance. Facility is not permitted to operate. Operating prior to approval by a member of this department will result in a citation, office hearing, and/or other legal action. If violations have been corrected prior to this date contact a member of this department at 951-461-0284 to schedule a re-inspection.

Violation Description: 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)



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24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS

1

Inspector Comments: HARBORAGE AREAS

- Observed a large gap at the top of the door of the back delivery door covered by a screen that is not secured. Remove the screen, and cover the gap in an approved manner to prevent the entrance of vermin.
- Observed a small gap at the bottom of the back delivery door. Eliminate the gap in an approved manner (i.e. install a door sweep) to prevent the entrance of vermin.
- Observed ripped or shredded insulation inside the cabinet under the out of service coca cola fountain machine. Inspect the inside of the unit for vermin activity. Treat, seal or remove the unit.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: FOOD PROTECTION

- Observed numerous containers of uncovered foods stored in the cold holding units throughout the facility. Cover all food when not in use to prevent cross contamination.
- Observed raw shell eggs to be stored over open produce inside the walk-in cooler. Relocate eggs to the bottom shelf or store in a manner to prevent cross contamination. Education provided.

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))

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN;ADEQUATE CAPACITY

POINTS

1

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:

- All food storage containers throughout the facility
- All utensils, lids, prep tables or food contact surfaces
- The inside and outside of all cold holding units throughout the facility
- All storage racks throughout the facility
- The top of the ice machine
- All shelves throughout the facility
- The entire cooks line
- The filters in the hood at the cooks line
- The ledge near the water heater
- The inside of the out of service coca cola machine
- The microwave
- The rice cookers
- The under area of the front hot holding service line
- The 3-compartment sink
- The prep sink
- The hand wash stations

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

1

Inspector Comments:
Utensil storage

- Observed a rice scoop to be stored in stagnant water near the rice cooker. Discontinue storing utensils in stagnant water. Store in an approved manner to prevent cross contamination (i.e. inside the unit with the handle up, under running water of sufficient velocity to flush off loose particles, or in water measured above 135F).

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

POINTS

1

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

Observed an employee water bottle to be stored next to salsa prep containers on the prep table in the kitchen area. Relocate all personal beverages away from customer food and/or food contact surfaces.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Clean and maintain the following:

- Under the cooks line
- Under and around all prep tables throughout the facility
- Under and around all cold holding units
- Under and around all storage racks
- Remove all chairs in the front area and clean behind
- Under the 3-compartment sink
- Under the prep sink
- Under the ice machine
- Around the water heater
- All corners, and wall junctures throughout the facility

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: NOTE

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

Obtain valid food handler cards 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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: Food voluntarily discarded listed in violation 7.

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.



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56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments: Observed in compliance with Industry Guidance.

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (82= B). A reinspection has been scheduled for 5.6.21. to ensure compliance. "A" card removed. "B" card posted, and must remain posted until removed by someone from this department. Removal of the "B" card will result in a citation of \$100.

FACILITY CLOSED DUE TO: RODENT ACTIVITY.

- Closed sign posted. Removal of Closed sign prior to approval by a member of this department will result in a citation. See report for further details. Contact a member of this office at (951)461-0248 with questions or concerns.

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

Signature not captured due to
COVID 19 pandemic.

Moei Singjam
Person in Charge
04/29/2021

Michael Jaime
Environmental Health Specialist
04/29/2021

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 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."

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

Cooked
Food

Raw Meat,
Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination.
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.
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 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 timeframes.

PROPER FOOD THAWING METHODS



1. Under refrigeration
2. In a microwave oven on "defrost"
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

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F 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

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