



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Zorba Express				DATE 12/5/2018	TIME IN 11:10 AM	TIME OUT 1:30 PM
ADDRESS 2770 University Ave, Riverside, CA 92507				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Pyungsan Kang				EMAIL Not Specified		Major Violation 1
PERMIT # PR0058574	EXPIRATION DATE 04/30/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)787-009	PE 3621	DISTRICT 0002
					INSPECTOR NAME Emily Piehl	Points 16

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

B
SCORE 84

○ 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 Paul Kang 5/29/20			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 RELATIONSHIPS					
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		4	2
14. Food contact surfaces: clean and sanitized chlorine /					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In				4	2
21. Hot and cold water available Water Temperature 135°F					
LIQUID WASTE DISPOSAL					
In				4	2
22. Sewage and wastewater properly disposed					
VERMIN					
In				4	2
23. No rodents, insects, birds, or animals					
In	N/A				1
24. Vermin proofing, air curtains, self-closing doors					

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	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	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	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	1
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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FACILITY NAME Zorba Express	DATE 12/5/2018	PERMIT # PR0058574
---------------------------------------	--------------------------	------------------------------

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.

Cockroaches of all life stages were observed in the following areas:

- a. under the lip of the stainless steel cabinets under the cooks line
- b. inside the stainless steel cabinets at the cooks line
- c. under the ice cream freezer
- d. floor under the ice machine and soda syrup rack
- e. wall at front window counter

Dead cockroaches were observed in the following locations:

- a. floor under ice machine
- b. floor under ice cream freezer
- c. stainless steel cabinets at cooks line
- d. white cabinets at window
- e. floor under soda machine

Eliminate the infestation/activity of rodents/cockroaches from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds, insects and vermin.

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)

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

POINTS
1

Inspector Comments: Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

- 1. Observed small gaps at bottom of back exit door in customer area
Provide weather stripping to seal gaps

Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

- 2. Observed drive through air curtain to be non operational.
Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility.

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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS
2

Inspector Comments: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

When asked how to properly ware wash one of the employees provided incorrect information.
 Facility owner kept facility open during active cockroach infestation.
 Food employees and/or PIC are unable to demonstrate food safety knowledge practices and principles applicable to their assigned duties.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Zorba Express	DATE 12/5/2018	PERMIT # PR0058574
---------------------------------------	--------------------------	------------------------------

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination.

1. Observed a bag of beans stored on the floor.
2. Observed boxes of french fries on the floor in the walk in cooler
 -Store food in a clean, dry location, where it is not exposed to splash, dust, vermin or other forms of contamination or adulteration and at least 6 inches above the floor.

3. Observed a bag of open gravy mix under front counters.
 Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

4. Observed raw beef over tomatoes in the walk in cooler.
 Reorganize the foods stored in the refrigerator so that all raw animal products are stored beneath prepared and/or ready-to-eat foods or in another approved area of the refrigerator to prevent cross contamination

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

1. Observed cardboard lining a food storage shelf in back.
 Do not line the shelves with any materials that are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable. (Note: Once the original contents of a cardboard box is used, discard the box; do not re-use since boxes are common harborage for cockroaches.)

2. Observed the re-use of plastic sour cream/butter containers for food storage.
 Observed cardboard being reused for food storage.
 Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags).
 After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

3. Observed unsealed wood shelves in paper goods storage area.
 - Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

Violation Description: 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 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.

1. Observed an accumulation of grease on the hood filters.
2. Observed an accumulation of grease, dead cockroaches and grime in the following areas:
 - a. cabinets under cooks line
 - b. top of cooks line
 - c. white cabinets under counter
 - d. storage wire racks
 - e. wall mounted shelves

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

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)



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---------------------------------------	--------------------------	------------------------------

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS
1

Inspector Comments: Utensils and equipment shall be handled and stored in an approved manner and protected from contamination. Observed the ice scoop stored on top of the soda machine.
 Store the ice scoop in a sanitary, cleanable container or inside the ice machine/bin in a manner that does not allow the handle to come into contact with the ice. Clean the scoop regularly.
 -Store the food scoop in a sanitary, cleanable container or inside the food bin in a manner that does not allow the handle to come into contact with the food. Clean the scoop regularly.

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
1

Inspector Comments: An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location. Walk in cooler did not have a display thermometer. Provide a thermometer.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS
1

Inspector Comments: All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair.
 Observed inadequate air gaps at the prep sink and mop sink.
 Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink.

Violation Description: 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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS
1

Inspector Comments: Cleaning supplies, personal items, and other non-food items shall be properly stored.
 Observed non food items (paint, tools) stored next to food) on storage shelves.
 Remove items that are unnecessary to the operation or maintenance of the facility. Store all non-food items separate from utensil storage, food storage, food preparation areas and utensil washing areas.

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: The floors, walls, ceilings of a food facility shall be maintained clean.
 Observed an accumulation of grime and dead cockroaches on the floors throughout the facility.
 Clean and maintain walls throughout the facility along with the floor sinks.
 Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.

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



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Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (84=B). A reinspection will be set for one week 12/12/18. 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 Emily Piehl or Ralph at 951-358-5172.

In addition, this facility was closed for cockroach infestation.

Remove/Eliminate all evidence of the cockroaches using an approved method of pest control.

Seal any/all gaps/crevices in the facility.

Clean and sanitize all the affected areas prior to contacting this office for reinstating the health permit.

Pest control procedures were discussed with manager and pest control receipts must be provided at time of reinspection in order to be reopened.

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

Paul
Person in Charge
12/05/2018

Emily Piehl
Environmental Health Specialist
12/05/2018

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."

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!

FOOD ALLERGENS

THE MAJOR 8

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE 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
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