



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

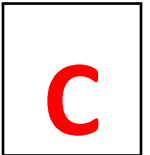
www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Hibachi Buffet						DATE 9/21/2017		TIME IN 12:45 PM		TIME OUT 3:00 PM	
LOCATION 12125 Day St #M413, Moreno Valley, CA 92557						Facility Description Not Applicable					
PERMIT HOLDER Hibachi Supreme Buffet Inc						E-MAIL aai8@me.com				Major Violations 3	
PERMIT # PR0065151	EXPIRATION DATE: 04/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE 1/21/2018	FACILITY PHONE # (951)682-995	PE 3622	DISTRICT 0001	INSPECTOR NAME Jose Chavez		Points Deducted 28		

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.



SCORE **72**

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/O	1. Food safety certification Naijian Jiang tp 8/28/19			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions & excl		4	2
In	N/O	3. No 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 prop		4	2
In		6. Adequate handwashing facilities supplied & accessib			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

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

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
28. Food separated and protected from contaminati	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, use	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing mate	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and u	1
38. Adequate ventilation and lighting; designated ar	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enc	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleepin	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Employees are to properly be trained on hand washing. Employee at sushi area was observed cleaning food contact surfaces with dirty towel and then without washing his hands he proceeded to prep sushi rolls. Then when inspector asked him to wash his hands, he did so with cold water only instead of required 100f water. Mongolian beef chef also only washed his hands with cold water.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Observed employee restroom hand sink block with cleaning devices

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed a big cut of roast beef holding from 80 f to 94 f on steam table. Manager stated food had been cooked in the morning. Inspector instructed manager to ensure food is cooked to the required 155F temperature BEFORE PLACED in warmer so its kept at the required temperature of 135F Also, ensure bean sprouts are not stacked too high on refrigerator insert so they are kept at 41f or below at all times.

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

POINTS

2

Inspector Comments: When time is used as a public health control, records and documentation must be maintained. No time was observed provided for sushi rice at time of inspection

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, and sanitized. All utensils are to be washed rinse and sanitized at provided 3 comp sink or dish machine. Observed sushi chef washing dishes at sushi area prep sink. Also, when dishes are washed ensure all debris has been removed from them. Observed several dirty utensils set aside as clean and ready to be used.

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

2

Inspector Comments: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. When food is being thawed running water must be in contact with entire food piece(s). Observed several fish fillets being thawed where only a few had running water on them.

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.
-Cover all foods in refrigerators
-Do not place soap/sponges at sushi prep sink.
-Transfer all opened food items to food approved containers.

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS

1

Inspector Comments: Food shall be stored at least 6" above the floor and in approved containers labeled as to contents.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.
-Re-caulk caulking at hand sink at sushi area
-Remove foil from top of reach in refrigerator
-Do not use crates as shelving in facility



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36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

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

-Clean:

--All shelving in facility and inside refrigerators as heavy debris was observed all throughout

--Entire dish washing machine and dish machine area

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer.

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS

2

Inspector Comments: All plumbing and plumbing fixtures 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. Provide a one inch gap in between orchata machine drainline and the rim of its floor sink.

Overall Inspection Comments

Facility failed inspection. Score 72=C .C placard posted. Do NOT remove or block to avoid citation. An office hearing is now due prior to re-inspection. Office hearing set for 9/28/17 at 8:30am at 4065 County Circle Dr #104 Riverside, CA 92503

Signature

Riri

Person in Charge

09/21/2017

Jose Chavez

Environmental Health Specialist

09/21/2017