

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Pho 99 Vietnamese Restaurant					DATE 3/30/2021	TIME OUT 1:30 PM					
					ILITY DESCRIPTION at Applicable						
PERMIT HOLDER					EMAIL						
James Duong						jamesduong:	55@yahoo.com		Major Vio	olations	1
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0052943	08/31/2023	Routine inspection	7/30/2021	(951)688-2671	3620	0003	Debra Johnson		Points De	ducted	15

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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

0	In = In	com	oliance COS = Corrected on-site	0	N/O	= Not o	bserv
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	
(ln)		N/A	1. Food safety certification			2	(In
			James Duong ANSI August 17 2023				In
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES				In
ln			2. Communicable disease; reporting, restrictions and exclusions		4		
(ln)	N/O		3. No persistent discharge from eyes, nose, and mouth			2	In
(h) (h)	N/O		4. Proper eating, tasting, drinking or tobacco use			2	
			PREVENTING CONTAMINATION BY HANDS				
ln	N/O		5. Hands clean and properly washed; gloves used properly		4	2	lr
ln			6. Adequate handwashing facilities supplied and accessible			2	
			TIME AND TEMPERATURE RELATIONSHIPS				
ln	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2	I
ln	N/O	(N/A	8. Time as a public health control; procedures and records		4	2	
ln	N/O	N/A	9. Proper cooling methods	+	4	2	
ln	N/O	N/A	10. Proper cooking time and temperature		4	2	(ir
ln	N/O	(N/A	11. Proper reheating procedures for hot holding		4		ľ
			PROTECTION FROM CONTAMINATION				
ln	N/O	N/A	12. Returned and re-service of food			2	(Îr
In			13. Food: unadulterated, no spoilage, no contamination	+	4	2	

			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
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
In		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan CONSUMED A BY YOORY			
			CONSUMER ADVISORY			
In		N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		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 130°F	•		
			LIQUID WASTE DISPOSAL			
(ln)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			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	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

14. Food contact surfaces: clean and sanitized
Chlorine 150 in dishwasher / 130 F

In 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	0	
40. Wiping cloths: properly used and stored		
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	0	

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				
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				

V 1.23 DA10S7IB6 10/31/2022 10:07 am Page 1 of 3



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME		PERMIT #
Pho 99 Vietnamese Restaurant	3/30/2021	PR0052943

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Maintain all potentially hazardous foods at or below 41 F or at or above 135 F. Observed raw bean sprouts at 65 F in standing water on countertop. Operator stated they are usually stored on ice. Ice added to sprouts to lower temperature.

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

4

Inspector Comments: ALWAYS properly cool all potentially hazardous foods in an approved manner. PHFs must be cooled within a maximum of 6 hours (from 135 F to 70 F within 2 hours AND 70 F to 41 F within 4 hours). Observed five large pots of meat broth in refrigerators at 63 F. Per operator, these were cooked yesterday and were left out on countertop overnight. Per operator, the reason they were out of temperature was they were just put in the refrigeratior. Proper cooling discussed at length. Staph toxin also discussed (cannot be cooked out).

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

Inspector Comments: Maintain all foods free from contamination and adulteration. Observed a pot of soup on a stool directly below only handwash sink in the facility. This pot of soup was not covered and was likely to be contaminated by persons washing their hands at sink. Operator directed to discard pot of soup.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

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

POINTS

2

Inspector Comments: Ensure person in charge (the individual with the Manager's Food Safety Certification) communicates food safety issues with kitchen staff. PIC did not demonstrate adequate knowledge in food safety issues. There were multiple violations today that are repeats of violations noted on report dated 8/9/2020 (sprouts out of temperature, cooling, rice in water, etc.).

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

Inspector Comments: Ensure all potentially hazardous foods are properly thawed. Observed large pieces of raw meat in standing water in the 3 comp sink. Meat was still frozen. Proper thawing methods discussed.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

Inspector Comments: Store, handle, and prepare all foods so as to protect from contamination and adulteration. Observed the following:

- 1) Very soiled soda nozzles. Maintain clean to keep soda unadulterated.
- 2) Strainer of prepped green vegetables (uncovered) on low rack next to open container of bleach.
- 3) Rice scoop stored in standing water. Rice scoop may only be stored in hot rice or dry container (and washed/rinsed/sanitized at least every four hours).
- 4) Multiple containers of prepped foods stored in reach-in refrigerators uncovered. Store all food in storage to protect from 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))

V 1.23 DA10S7IB6 10/31/2022 10:07 am Page 2 of 3



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT#
Pho 99 Vietnamese Restaurant	3/30/2021	PR0052943

39. THERMOMETERS PROVIDED AND ACCURATE



Inspector Comments: Provide an approved probe thermometer to monitor internal food temperatures. Laser-type thermometers do not provide internal food temperatures.

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





Inspector Comments: Store all personal items separate from all food and food preparation surfaces. Observed employee beverage on food prep table at cookline.

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)

Overall Inspection Comments

Facility appeared to be following all COVID guidelines.

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.	Jaha Br
James Duong Person in Charge	Debra Johnson Environmental Health Specialist
03/30/2021	03/30/2021

V 1.23 DA10S7IB6 10/31/2022 10:07 am Page 3 of 3

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

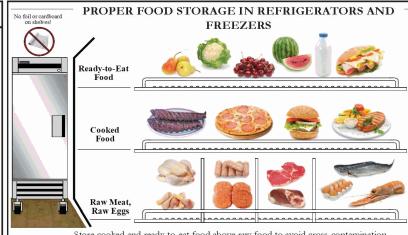
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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."



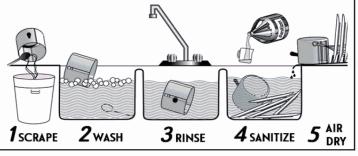
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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
 - \bullet 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 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 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

- Under refrigeration
- 2. In a microwave oven on "defrost"
 - Submerged under cold running water in an approved preparation sink for no longer than 2 hours
 - As part of the cooking process

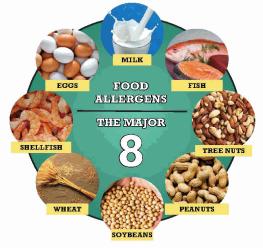


INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 60 N Broadw

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)