



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

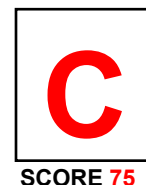
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>W Cafe</b>						DATE 2/14/2019		TIME IN 1:30 PM		TIME OUT 5:00 PM	
ADDRESS 14244 Schleisman Rd #100, Eastvale, CA 92880						FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Xiaoxia Lan						EMAIL nancylan@yahoo.com					
PERMIT # PR0068130		EXPIRATION DATE 07/31/2019		SERVICE Routine inspection		REINSPECTION DATE Next Routine		FACILITY PHONE # (909)348-390		PE 3620	
						DISTRICT 0055		INSPECTOR NAME Roshanak Wood		Major Violation 2	
										Points 25	

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



☒ 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
<input checked="" type="radio"/>	N/A	1. Food safety certification Xiaoxia Lan (ANSI) 10/17/20			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/>	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/>	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/>	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/>	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/A	12. Returned and re-service of food			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	14. Food contact surfaces: clean and sanitized		4	2

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

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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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

**Inspector Comments:** Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result. Observed employees storing and drinking personal beverages while in the kitchen working. Discontinue this practice and only consume food/beverages in an employee designated area outside of the kitchen or anywhere that customer food is prepared/stored.

**Violation Description:** No employees shall eat, drink, or smoke in any work area. (113977)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Ensure all hand washing facilities are fully stocked, available, and accessible at all times. Back hand wash was observed filled with soiled plastic containers, no paper towels were observed inside wall mounted dispenser. Also the sink was partially blocked by a trash can. All items were corrected on site.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

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) raw shrimp and lobster double stacked inside cold table. b) cooked ground pork double stacked inside cool table at 62F. c) raw chicken sitting on top of prep sink at 68F. d) cooked noodle sitting on the rolling rack at 84F. e) cooked rice sitting on the counter at 103F. f) cooked orange chicken sitting outside on the counter at 74F. All said food was voluntarily discarded. Discontinue double stacking food containers on top of each other without proper coverage inside cold table to prevent temperature violations as such. Education given.

**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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

**Inspector Comments:** No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils. Observed: a) major water leak from air vent in the middle of kitchen with water droplets from leak falling onto raw chicken stored on top of prep sink, ice machine, and center of the kitchen. Employees were ordered to stop preparing any food due to the leak and said chicken was voluntarily discarded. Micheal called for immediate leak repairs. Facility was voluntarily closed until proper repairs were done. Repairs were done properly and leak was ratified by the end of inspection. Facility reopened at the end of inspection b) Raw pork being processed above ice machine with meat juice leaking onto surface (on top of ice machine). Employee quickly wiped counter down with a towel as he saw inspector approaching the scene. Employee was unable to clearly communicate in english when he was asked questions regarding said unapproved practice. Michael Liu, manager, was made aware of the violation and proper education was given to prevent contamination into the ice and ice machine in future. c) remove clean dishware stored adjacent to the back handwashing sink were it can become contaminated and discontinue mixing soiled plastic container along with clean ones to prevent contamination. Said plastic containers were voluntarily discarded.

**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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Ensure all food contact surface are cleaned and sanitized properly. Maintain and THOROUGHLY clean the following: heavily soiled cooking pots, mixing bowls, bus tubs containing various food such as flour that were observed severely sticky, plastic containers of various spices, dishwasher dish racks stored inside mop sink, cooler containing ice at the front. All food contact surfaces shall be properly washed in hot soapy water, rinsed in water, sanitized inside bleach solution of 100 ppm for 30 seconds, and air dried. Michael was unaware of proper washing methods. No sanitizer was observed inside sanitizer buckets containing towels. Proper education given.

**Violation Description:** All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)



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

POINTS

1

**Inspector Comments:** Discontinue turning off installed air curtain in the back door to prevent vermin harborage during operation. Corrected on site.

**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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

**Inspector Comments:** Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. Observed frozen variety of meat left out on counter for thawing without proper thawing methods. Michael said food is for employee usage and that they were going to cook it right way. He was asked to remove food from kitchen or thaw as directed. Food was taken out of the kitchen.

**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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

**Inspector Comments:** Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids. Bulk food containers shall be labeled as to the contents. a) discontinue using single use containers for food storage as these containers are not meant to be reused. b) discontinue storing food inside open bulk original container. Transfer to an approved food grade container. c) discontinue placing food containers directly on floors such as ice bin or oil containers.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

**Inspector Comments:** Provide labeling for all food stored inside containers/ bags so that they are easily identifiable. Numerous containers were observed missing labels.

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair. a) Remove and if necessary replace several non commercial pieces of equipment listed below:  
Non commercial reach in freezer in the back, small rice cooker in the front, electric water pot in the back, Narita tea maker. b) discontinue using cardboards as liners for shelvings in the front as they are not approved items for this purpose.

**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:** Maintain and clean: both tall reach in cooler and freezer exterior, interior, doors, handles, gaskets, fans, grease filters, hood canopy, and fire suppression nozzles, handwashing sink in the back and all its components, rice cooker, shelving all throughout the back, sides of all equipments where its hard to reach throughout the kitchen, roll inn carts, spice racks, under cooking equipment, small reach in cooler in the front and all its components.

**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. a) discontinue storing spatulas inside standing water, only store in dry container as directed. b) Discontinue hanging tongs from handle on roll in carts, or stove as they can become contaminated. Only store in approved manners. c) discontinue using plastic bowls as scoops as they are not approved.

**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

POINTS

1

**Inspector Comments:** Discontinue storing wet soiled wiping clothes on counters. Only store inside sanitizer buckets in between uses or keep them clean and dry.

**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))

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

POINTS

1

**Inspector Comments:** Discontinue storing several employee items such as beverages, food, jackets on shelving or various locations throughout the kitchen. Only store inside available lockers or designated employee location.

**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:** Maintain and clean: floors, floor tiles, and grout between tiles all throughout the kitchen especially under all pieces of equipment and shelvings and in hard to reach places that are heavily soiled and observed with heavy build ups, ceilings and air vents in the kitchen that were dusty, walls throughout kitchen as pointed out especially behind prep counters with food marks, clean walls and the caulking by the warewash sink at the front.

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

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

POINTS

1

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Only 2 employees out of 4 were observed with cards.

**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)



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Overall Inspection Comments

At this time facility has failed to meet the minimum requirement of the California Health and Safety Code (75= C). Reinspection will be set for on or after 2/21/19. Ensure violations listed on this report are corrected by this date in order to be re scored. "A" card removed and " C" card posted and must remain posted until removed by an employee of this department. Failure to maintain "C" card posted will result in other legal actions. Contact R. Wood for any questions at 951- 273-9140

Nancylan@yahoo.com

**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](http://www.rivcoeh.org).

Signature

Michael Liu  
Person in Charge  
02/14/2019

Roshanak Wood  
Environmental Health Specialist  
02/14/2019



## 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



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

### 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  
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Fax 760-863-8303

### MURRIETA

30135 Technology Dr #250  
Murrieta, CA 92563  
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### PALM SPRINGS

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### RIVERSIDE

4065 County Circle Dr #104  
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