



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Family Seafood Market		DATE 3-5-20	TIME IN 10:15	TIME OUT
ADDRESS 3848 McKinley Ste Corona		FACILITY DESCRIPTION Store/Restaurant		
PERMIT HOLDER Direct Foods Management		EMAIL		Major Violations 4
PERMIT # 73257	EXPIRATION DATE 8-31-2021	SERVICE 458	REINSPECTION DATE TBD	FACILITY PHONE # 951-893-1088
PE 3611	DISTRICT 53	INSPECTOR NAME J. Roy		Points Deducted -32

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

SCORE **68**

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	2
15. Food obtained from approved sources				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A			2
18. Compliance with variance, specialized process, and HACCP plan				
CONSUMER ADVISORY				
In	N/A			1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	N/A		4	2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
In			4	2
21. Hot and cold water available				
WATER TEMPERATURE: 20°F @ 3comp				
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 <i>Family Seafood Market</i>	DATE <i>3-5-20</i>	PERMIT # <i>73257</i>
<i>① Provide completion of valid Food Manager Safety Course by 3-12-20. You must have registered and completed Course by this date. Instruction given.</i>		
<i>⑤ Hand wash sink at steam table service area is non-functional. NO water is supplied to sink. Restore function of sink with supply of hot and cold water immediately. Also, hand wash sink at food preparation area is not supplied with cold water. Cold water mixing valve does not work. Employees are not able to wash their hands at this sink due to scalding hot water. Repair cold water valve immediately and restore cold water to sink.</i>		
<i>⑥ All hand wash sinks must be supplied with soap and paper towels at all times. Ensure all hand wash sinks are fully stocked.</i>		
<i>⑬ Condensate drain lines at fish display case must be replaced. Each drain line has excessive mold infiltration and these lines are allowing contaminated condensate to drip directly onto the fish. Affected fish were discarded. These lines must be replaced immediately and no fish are to be placed into display case until permission is granted by this department. Instruction given.</i>		

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

X Veronica M. Rogers

Person In Charge: _____
Print

J. Roy
Inspector: _____
Print



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SUPPLEMENTAL REPORT TO SAN. FORM #

3611/02/458

DATE

3-5-20

SUBJECT

Family Seafood Market

PERMIT NO.

73257

ADDRESS

3848 McKinley St. Corona 92879

DISTRICT

53

INSPECTOR

J. Roy

REMARKS:

- (14) Facility does not have sanitizer to properly process in-use utensils. Provide approved Sanitizer immediately. Also, owner of facility did not demonstrate required knowledge of washing, rinsing, and sanitizing of utensils. All employees must be trained on the process to ensure utensil cleanliness. Demonstration provided.
- (22) Floor sink at Food Preparation and 3 compartment sinks does not drain properly. Floor sink will back up causing waste water to drain directly onto adjacent floor. Repair floor sink immediately and provide repair receipt from a licensed plumber.
- (28) All open bags of bulk food must be placed into approved storage containers with tight fitting lids. Also ice machine is hereby impounded due to excessive mold infiltration throughout unit. Ice machine must be professionally cleaned before impound will be lifted.
- (30) Relocate toxics (windex) away from food/utensils. Store in separate area.
- (34) Remove all milk crates from facility as they are not approved for use. Discard all severely worn or damaged utensils including spatulas with damaged handles and bulk food storage containers with taped lids. Also, remove all cardboard from facility.
- (36) Clean the following: Rolling Carts (plastic), All Shelving, walls throughout and display case (including doors and runners).
- (37) Do not store utensils directly on the ground. All utensils are to be stored on approved shelving. Remove all excess storage from facility to free up storage space and aid in cleaning. Instruction given.

RECEIVED BY:

X [Signature]



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 SUBJECT Family Seafood Market PERMIT NO. 73257
 ADDRESS 3848 McKinley St. Corona 92879 DISTRICT 53
 INSPECTOR J. Roy

REMARKS:

- ③ Ventilation hood at Cook line has excessive grease build up underneath canopy, on grease filters, and into flue. Hood is to be cleaned by licensed hood cleaning company. Provide service receipt.
- ④ Soiled linens are to be placed into buckets with approved sanitizer at required concentration. Observed several linens on food preparation tables.
- ④ Relocate persons (aprons) from food/utensil storage shelving to separate area. Also, hang maps to facilitate air drying.
- ④ Replace broken floor tiles at Cook line and secure ceiling tiles throughout facility.
- ④ Clean floors beneath all equipment and shelving including at Cook line.
- ④ All employees must obtain valid Food Handler Cards by time of re-inspection.

This facility has failed to meet the minimum standards established by the Health and Safety Code. "A" card removed, "C" card posted. Also, facility is closed due to sewage back up at 3 compartment / Food preparation sinks. Sanitizer must also be provided and hand wash sinks functional before facility will be allowed to re-open. Contact Jason E. Roy at (951) 273-9140 when required repairs are complete. Tentative re-inspection date is 3-12-20. Facility closed sign posted and is not to be removed unless by an agent of this department.

RECEIVED BY:

X Cherice M. Rogers