

## www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME					DATE	TIME IN		TIME OUT		
Hong Kong Express						12/5/2018	1:30 PM		3:00 PM	
ADDRESS				FACILITY DESCRI	CILITY DESCRIPTION					
1490 University Ave Ste #101, Riverside, CA 92507				Not Applicable						
PERMIT HOLDER				EMAIL						
Hong Kong Fast Food Inc				Not Specifie	d		Major Vio	lation 2		
PERMIT #	EXPIRATION	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME			
PR0049885	12/31/2019	Routine inspection	Next Routine	(951)686-222	3620	0006	Vyan Aziz		Points	16

N/O = Not observed

COS MAJ OUT

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



**SCORE 84** 

COS MAJ OUT

OUT = Out of compliance

In = In compliance COS = Corrected on-site DEMONSTRATION OF KNOWLEDGE ln 1. Food safety certification Alan Lim/ SS/ 2-26-21

**EMPLOYEE HEALTH AND HYGIENIC PRACTICES** 2. Communicable disease; reporting, restrictions and exclusions 4 3. No persistent discharge from eyes, nose, and mouth 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS + 4 N/O 5. Hands clean and properly washed; gloves used properly 2 6. Adequate handwashing facilities supplied and accessible TIME AND TEMPERATURE RELATIONSHIPS N/O N/A 7. Proper hot and cold holding temperatures 4 (2) N/O N/A 8. Time as a public health control; procedures and records 2 + 4 N/A 9. Proper cooling methods

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In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
ln	N/O	N/A	12. Returned and re-service of food			2
ln			13. Food: unadulterated, no spoilage, no contamination		4	2
ln	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			100ppm chlorine /			
			·			

(h			15. Food obtained from approved sources	4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display		2
ln	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
			nlan		
			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;	4	2
			prohibited foods not offered	4	2
			WATER / HOT WATER		
(h)			21. Hot and cold water available	4	2
			Water Temperature 120F°F		
			LIQUID WASTE DISPOSAL		
ln			22. Sewage and wastewater properly disposed	4	2
			VERMIN		
ln			23. No rodents, insects, birds, or animals	4	2
ln		N/A	24. Vermin proofing, air curtains, self-closing doors		0

FOOD FROM APPROVED SOURCES

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			
30. Toxic substances properly identified, stored, used			
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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## 5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY



4

**Inspector Comments:** Observed operator touch raw chicken meat then continue to change tasks without washing hands. Ensure proper training is provided for hand washing.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

## 7. PROPER HOT & COLD HOLDING TEMPERATURES

**POINTS** 

**Inspector Comments:** Observed egg rolls at 120F. Operator stated that they were made within 20 minutes ago. Egg rolls were removed and instruction given to cook egg rolls to order or use other method to ensure that the egg rolls stay at 135F.

**Violation Description:** Potentially hazardous foods 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

Inspector Comments: Observed improper cooling of:

- noodles; sitting out at 54F; voluntarily discarded.
- cooked meat; sitting out at 90F; operator stated it was cooked 30 minutes ago; instruction given to relocate item to refrigeration.

Ensure proper cooling methods are used at all times.

**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)

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

**POINTS** 

Inspector Comments: Observed back door propped open. Ensure door remains closed at all times.

1

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)

### 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**POINTS** 

2

Inspector Comments: Observed:

- bowls as scoops in the cooked chicken container (2)
- raw chicken container stored above cooked noodles
- container of raw meat stored above the trash
- container of meat directly stacking on top of another container of food.

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))

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## 36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

**POINTS** 

Inspector Comments: Clean the following:

- fan guards in the walk-in cooler
- microwave handles
- behind the stove and fryer
- under the wok and preparation cooler

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, 114165, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

## 37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

**POINTS** 

Inspector Comments: Observed:

- Screw driver stored on a baking sheet in the front near the hand sink
- Screw driver stored on the dry storage rack

Ensure tools are kept separate from food, equipment, utensils, etc.

Observed the CO2 tanks unchained. Ensure all pressurized tanks are properly secured to a rigid structure.

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, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 114185, 1

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

**POINTS** 

Inspector Comments: Observed wet linens stored above counters. Relocate to approved sanitizer buckets.



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))

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## **Overall Inspection Comments**

This inspection was conducted with A. Hubbard.

Facility failed to meet the minimum requirements set forth by the California Health and Safety Code 84=B. Failure to pass this inspection is terms for closure of the facility due to their probationary status. Facility is closed at this time until all items listed on this report are corrected and this department is contacted. A placard removed and B placard and Facility Closed sign posted. Do not remove, block, or relocate these signs or a citation will be issued. Questions contact Vyan at 951-358-5172.

**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	
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Person in Charge	Vyan Aziz Environmental Health Specialist
12/05/2018	12/05/2018

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## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

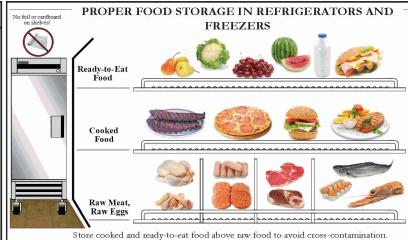
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

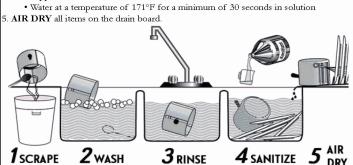
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
  - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



## 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

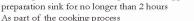
Use an accurate thermometer to verify the food is being cooled within proper timeframes



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### PROPER FOOD THAWING METHODS

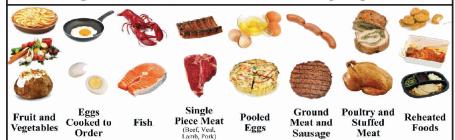
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





#### INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds for 15 seconds 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 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)