



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sushi Zen				DATE 5/5/2021	TIME IN 11:30 AM	TIME OUT 2:30 PM
ADDRESS 1525 E Ontario Ave #108, Corona, CA 92881				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Seon Hwa Choi				EMAIL jihecusa@gmail.com		Major Violations 1
PERMIT # PR0060781	EXPIRATION DATE 01/31/2022	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)817-1000	PE 3621	DISTRICT 0051
					INSPECTOR NAME Sarah Miller	Points Deducted 24

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



○ 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	1. Food safety certification Dah Yeon Oh; Prometric 6/13/2022			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent 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 properly		4	2
In		6. Adequate handwashing facilities supplied and accessible			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
Chlorine 100ppm /					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In		21. Hot and cold water available Water Temperature 120°F		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	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	



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sushi Zen	DATE 5/5/2021	PERMIT # PR0060781
-----------------------------------	-------------------------	------------------------------

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Observed the following regarding improper handwashing:

- 1) numerous employees to wash their hands for less than 5 seconds
- 2) an employee to wash their hands for less than 5 seconds without the use of soap or hot water numerous times after being corrected
- 3) an employee to remove a soiled single-use glove and don a clean pair of gloves without washing their hands.

The usage of gloves does not replace the necessity of handwashing. Ensure gloves are changed at any time tasks change or the gloves have been contaminated. Any time gloves are removed, the hands are to be washed prior to a new pair being donned. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100°F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated.

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 food; 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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Observed the following:

- A) The sushi bar handwash stations with loose folded paper towels and paper towel rolls (not in a dispenser) located on the counter above the sink. All hand wash sinks must be equipped with paper towels in an approved dispenser at all times. This violation has been present for the past several inspections.
- B) Observed multiple sponges at each hand wash station. Remove sponges from hand wash station as they are not approved for use during hand washing. Hand wash sinks shall only be used for hand washing. This is a repeated violation.

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

POINTS
2

Inspector Comments: Observed the following:

- A) Observed containers of fried tempura shrimp and fried green beans next to the fryer measuring 69-101 degrees Fahrenheit. The person in charge stated that they fry the shrimp and green beans and store it next to the fryer, and they will reheat it again before using it in sushi rolls. The person in charge was instructed to immediately reheat it to 165F or cool it to 41F in an approved manner. Take all necessary approved action to ensure potentially hazardous food is maintained at 41 degrees Fahrenheit or below, or 135 degrees Fahrenheit or above.
- B) Observed tempura vegetables stored adjacent to the fryers. Internal temperature measured 97-100F. An employee stated they had been fried approximately 1 hour prior. The employee was instructed to take all necessary approved action to maintain the food at 41F or below, or 135F or above.

*NOTE: These are chronically repeated violations and violates the Terms and Conditions of the Notice of Decision and Probationary Status. Extensive education was provided on 3/1/21 and during the permit suspension/revocation hearing on 03/11/2021. Continued noncompliance will result in further enforcement action, including but not limited to Administrative Citation.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sushi Zen	DATE 5/5/2021	PERMIT # PR0060781
-----------------------------------	-------------------------	------------------------------

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
2

Inspector Comments: Observed an employee rinse a soiled whisk with clear water at the sprayer dump sink of the warewash station and return the whisk to the food prep table for continued use; food contact surfaces of the whisk were visibly dirty and no washing or sanitizing steps were conducted. Immediately discontinue this practice. Ensure employees conduct proper warewashing in either the dish machine (mechanical warewashing) or in the 3-compartment sink (manual warewashing). Handwash multi-use utensils in the following manner:

- a) wash fully submerged in warm soapy water (minimum 100°F at dish level)
- b) rinse fully submerged in clear water
- c) fully submerge in a warm final sanitizing solution of 100 ppm chlorine for a minimum of 30 seconds
- d) allow utensils to air dry

The employee placed the whisk in the dish machine for proper mechanical warewashing.

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)

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

POINTS
1

Inspector Comments: Observed the following:

- A) Front doors propped open at the time of the inspection. Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. This violation has been repeated in the past several inspections.
- B) Several flies in the kitchen. Take all necessary approved action to eliminate the flies.

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 the following:

- A) Numerous raw foods stored over ready to eat foods throughout the kitchen. Ensure all raw foods are stored separate and below ready to eat foods such as vegetables. This is a repeated violation.
- B) Observed an employee fill up a pitcher of water at the handwash sink, then proceeded to use the water for cooking. Discontinue this practice. Ensure handwash sinks are only utilized for handwashing. Water used for cooking shall be obtained from the prep sink only to prevent possible contamination of food.
- C) Observed several food items stored without lids in the walk in cooler. This included a bucket of raw mussels stored without a lid, directly on top of produce. Ensure all food items in the walk in cooler and walk in freezer are stored with overhead protection, such as lids or plastic wrap, unless actively cooling.
- D) Observed an employee rinse and wring out soiled wiping clothes in use for cleaning in the food preparation sink basin (NOTE: active food preparation of rinsing rice was observed on the prep sink drain board). Discontinue washing dishes in the food preparation sink. Maintain the food preparation sink clean and only for use with food preparation. Remove all warewashing equipment (i.e. dish soap, sponges, etc.) as well as wiping towels from the food preparation sink. PIC relocated the blenders to the 3-compartment warewash station for proper and thorough warewashing.
- E) Observed excessive boxes and tubs of food stored directly on the flooring of the walk-in freezer. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility. Ensure facility does not overstock, exceeding food storage capacity.

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))



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sushi Zen	DATE 5/5/2021	PERMIT # PR0060781
-----------------------------------	-------------------------	------------------------------

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Observed unmarked 5-gallon soy sauce buckets reused to store foods, chemicals, non-food items, and soiled mop water throughout the facility. Immediately discontinue the above listed practices. Working containers used for storing chemicals such as cleaners and sanitizers shall be clearly and individually identified with the common name of the material. Ensure containers used for storing chemicals are never used for food storage. Maintain all chemicals stored below and separate from any and all food, equipment, utensil, or linen storage, preparation, and washing areas to prevent potential contamination.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed the following:

- A) Plastic sauce containers wrapped in plastic wrap at the sushi prep area. Discontinue wrapping equipment in plastic wrap. Ensure surfaces are smooth and easily cleanable.

- B) Duct tape used to seal the top of the cookline handwash sink. Remove duct tape as it is not an approved material. Clean mold off of handwash sink backsplash and splash guards.

- C) Unapproved bamboo bowls used for sushi rice. Discontinue using bamboo bowls as they are not approved. Obtain bowls that are smooth, sealed, and easily cleanable.

- D) Observed plastic wrap used as rope tied to open shelving to secure equipment and food containers. Discontinue using unapproved materials. Ensure all equipment is approved, smooth, and easily cleanable.

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: Observed the following soiled:

- gaskets to reach in coolers in reach in freezers with an accumulation of food debris
- shelving throughout the kitchen heavily soiled with grease, dust, and food debris
- hood vents with a heavy accumulation of grease
- sides of equipment throughout the kitchen soiled with grease and food debris
- sprayer used for warewashing soiled
- scoops for bulk food items with encrusted food debris
- cabinet below soda machine soiled and with a dead cricket

Clean and maintain the above listed items clean

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Observed the following:

- A) An in-use utensil stored in a container of luke warm water, and another utensil stored in a container of ice water. Discontinue storing utensils in containers of water unless they are at or above 135F. Store utensils in an approved manner. Education provided at the time of inspection. This is a repeated violation.

- B) Observed the bulk scoop stored with the handle in contact with food. Ensure scoops are stored either inside the food containers in a manner where the handle is not in contact with the food or in a separate sanitary container. Clean scoops regularly.

- C) Observed the large, table-mounted cutting board to be stored in an unsanitary manner leaning on the edges of prep tables and resting directly on the soiled floor as well as on soiled trays stored directly on the soiled floor. Discontinue storing food contact equipment in unsanitary ways. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sushi Zen	DATE 5/5/2021	PERMIT # PR0060781
-----------------------------------	-------------------------	------------------------------

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Observed gaps between the hood vents above the fryers. Eliminate gaps between hood vents. All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed the following:

A) Numerous wet, soiled wiping cloths stored throughout the kitchen on prep tables. Additionally observed a sanitizing bucket with no detectable levels of sanitizer. Wiping cloths shall be stored either clean and dry, or fully submerged in a sanitizer solution with the appropriate concentration of sanitizer. This is a repeated violation.

B) Sanitizer bucket with no detectable levels of sanitizer. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed the ice machine drain line ending inside of the floor sink. An air gap between the water supply inlet and the flood level rim of the floor sink shall be at least twice the diameter of the water supply inlet and may not be less than one inch. Ensure there is a proper air gap between the top of the floor sink and the bottom of the drain.

Violation Description: All plumbing 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. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments: Observed a soiled single-use glove on the prep table. Discard single-use gloves once removed. Do not store clean single-use gloves outside of the dispensing box for future use.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sushi Zen	DATE 5/5/2021	PERMIT # PR0060781
-----------------------------------	-------------------------	------------------------------

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed the following:

- A) Storage area adjacent to the restrooms cluttered. Organize storage rooms to facilitate rodent activity identification.
- B) Personal drinks stored at sushi prep tables and kitchen prep tables. All personal drinks are to be maintained covered and stored in a manner to prevent contamination.
- C) Speaker stored inside of the food contact area of the food grinder at the back prep table. Store all personal items in lockers or other approved designated area. Wash, rinse, and sanitize the food grinder prior to use.
- D) Observed excessive numbers of cases of packaged foods, soda syrup, and food packaging cases stored directly on the ground, dining tables, and seating throughout the customer dining area adjacent to the restrooms. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. Ensure all food packaging is only stored inside the approved preparation and storage areas.
- E) Observed numerous panels of particle board stored directly on the floor outside the chemical closet next to the rear delivery door. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility.

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)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

1

Inspector Comments: Observed the following:

- A) The joint casings of the wall paneling in the rear prep area to be deteriorated, creating gaps and crevices. Make the necessary repairs in an approved manner to eliminate the gaps and crevices and provide surfaces which are smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage.
- B) Observed a hole in the ceiling panel above the soda machine. Seal hole in an approved manner to maintain the facility fully enclosed.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

0

Inspector Comments: Observed the following soiled:

- floor under equipment soiled
- ceiling vent above soda machine with a heavy accumulation of dust

Clean and maintain floors, walls, and ceilings clean.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed several missing and expired food handler cards. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. Ensure employees obtain valid food handler cards from this department within one week. This is a repeated violation.

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)

84. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments: Observed in compliance with Industry Guidance.



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FACILITY NAME Sushi Zen	DATE 5/5/2021	PERMIT # PR0060781
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Overall Inspection Comments

This was a joint inspection conducted with J Van Stockum.

This is the facility's first probationary inspection.

Payment of \$191.00 for the probationary inspection was collected on site. OCR #4000322

This facility has failed to meet the minimum requirements of the California Health and Safety Code (76=C). As per the terms and conditions of the Notice of Decision delivered on 3/16/2021, this facility's Environmental Health Permit is hereby revoked. A new Health Permit must be purchased prior to reinspection. A reinspection date has not been scheduled at this time. The facility must contact this Department to schedule the reinspection. ALL violations noted on this report must be corrected prior to requesting a reinspection.

"Facility Closed" sign posted. "A" card removed. "Facility Closed" sign and "C" card must remain posted until removed by an employee of this Department.

Contact this Department with questions or concerns (951) 273-9140 or sarmiller@rivco.org.

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	
	
Eric Oh Person in Charge 05/05/2021	Sarah Miller Environmental Health Specialist 05/05/2021

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."

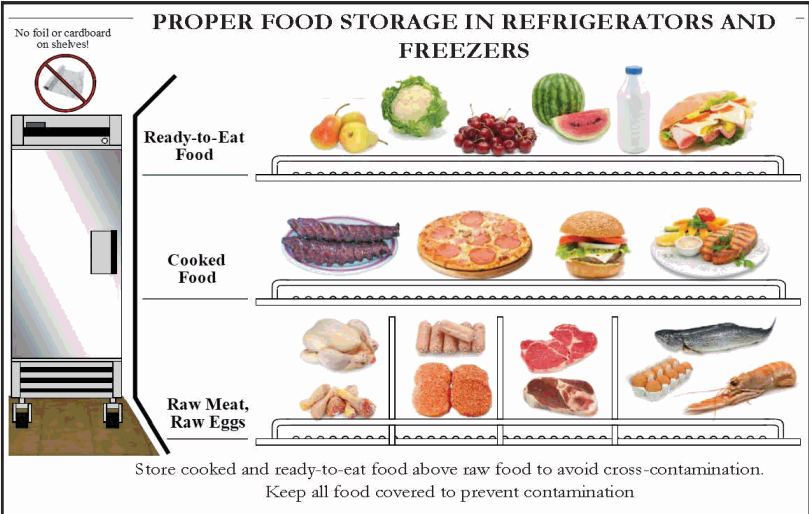
A food facility may be closed for any of the following reasons:

- 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."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



No foil or cardboard on shelves!

Ready-to-Eat Food

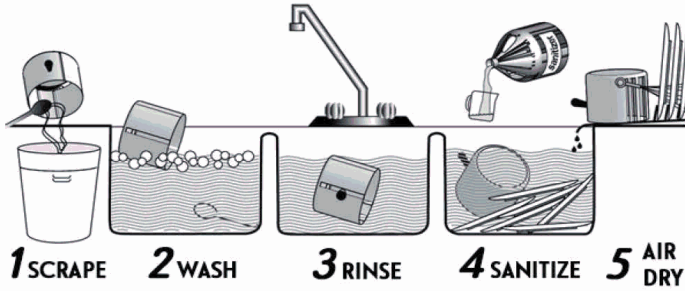
Cooked Food

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

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

Food temperature cannot be felt - use your probe thermometer!



8

MILK, EGGS, FISH, SHELLFISH, WHEAT, SOYBEANS, PEANUTS, TREE NUTS

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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