County of Riverside

DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME				DATE	TIME IN	TIME OUT
Seafoood & Crawfish				3/26/2019	3:00 PM	5:00 PM
ADDRESS				FACILITY DESCRIPTION		
10173 Magnolia Ave, Riverside, CA 92503				Not Applicable		
PERMIT HOLDER				EMAIL		
Piseth Un & Thavy Sok				piseth.un@gmail.com	**Major Violation**	3
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE / DISTRICT	INSPECTOR NAME
PR0064975	06/30/2019	Routine inspection	Next Routine	(951)359-599	3621 / 0004	Richard Conant
					Points	14

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.

FACILITY CLOSED
CA HEALTH & SAFETY CODE SECTION 113960

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 = In compliance (+) COS = Corrected on-site (N/O) N/O = Not observed (N/A) N/A = Not applicable (OUT) OUT = Out of compliance

			DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT
In		N/A	**1.** Food safety certification			2
			Piseth Un			
			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	**7.** Proper hot and cold holding temperatures		(4)	2
In	(N/O)	N/A	**8.** Time as a public health control; procedures and records		4	2
In	(N/O)	N/A	**9.** Proper cooling methods		4	2
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			
In	N/O	N/A	**12.** Returned and re-service of food			2
In			**13.** Food: unadulterated, no spoilage, no contamination		(4)	2
In	N/O	N/A	**14.** Food contact surfaces: clean and sanitized		(4)	2
			/ not set up properly. upon re-inspection, the proper set up will be tes			

			FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
In			**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 plan			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)	**20.** Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
In			**21.** Hot and cold water available		4	2
			Water Temperature 120 Degrees F.°F			
			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, 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

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	(O)
54. Voluntary condemnation	
55. Impound	

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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.

1. observed the walk in cooler measuring ambient air temperature of 49 degrees F. internal temperature measuring between 43 degrees F. and 49 degrees F. sausages measured 47 degrees F. cole slaw measuring 44 degrees F. sauces measuring 48 degrees F. and throughout walk in all foods measuring above 41 degrees F. store all foods inside reach in coolers or keep all potentially hazardous foods on ice until unit is repaired to meet 41 degrees F. or below.

All potentially hazardous foods inside walk in cooler must be relocated to working cooler of 41 degrees F. or below or voluntarily discarded. Prior to leaving visit, I will verify all foods are removed and relocated or discarded.

2. cooked corn and cooked potatoes stored at room temperature which measured 70 degrees F. all cooked corn and potatoes are discarded voluntarily.
Cooked sausage stored adjacent to cooked corn and measured 68 degrees F. voluntarily discarded.

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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

POINTS 0

Inspector Comments: will review the re-heating and cooling of foods and thawing of foods at time of re-inspection.

Violation Description: Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165#F for 15 seconds. (114014, 114016)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION ⚠ CRITICAL ⚠

POINTS 4

Inspector Comments: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.

Observed raw fish stored directly on ground and directly along side of preparation floor drain which had excessive food debris inside floor drain. floor drain next to food is a cross contamination hazard as floor drain waste water is prone to splash onto the raw fish. There is no reason to keep any type of foods on the floor and much less directly along side of floor drain. This is a gross negligent activity and faciltiy must cease and desist immediately all food storage on floor or near a floor drains. No food is approved on floor or near floor drains. Ever!

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: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried.

3-compartment sink being used improperly.
observed the wash basin with just water inside basin. the sanitzer basin and rinse basin was taken up by the exhaust hood filters being cleaned during active cooking. the wash basin had food containers stored inside with just normal water (no soap and no sanitizer) and does not suggest ware washing is being conducted properly. In addition, the filters should be cleaned during non-customer hours and non-cooking times. Ware wash sink is for ware washing only during business hours. ware wash sink must be set up properly with wash water (soap inside), rise water (no soap, and no sanitizer) and sanitizer basin with sanitizer at a minimum of 100ppm Chlorine bleach (or) 200ppm Quaternary ammonia.

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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17. COMPLIANCE WITH GULF OYSTER REGULATIONS

POINTS 0

Inspector Comments: Due to the difficulty in communication, the oyster requirements will be reviewed upon next re-inspection. all oysters must be kept at 41 degrees F. and tags must be with oysters at all times until emptied. once emptied, the tags must be stored in order of use and is subject to inspection at any time.

Violation Description: Gulf Oysters must comply with seasonal warning requirements. (Title 17 CA Code of Regulations Section 13675, Cal Code Section 114029)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS 1

Inspector Comments: All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke.

Exhaust hood had filters out of place for cleaning upon entering for inspection. this is a hazard. The grill location was being used for cooking and without the exhaust filters, no grease laden exhaust is being removed and all grease laden exhaust is directly flowing into the duct. Cease and Desist cleaning or removing Exhaust filters at any time while the grill is in use or any cooking being conducted. Exhaust filters are best cleaned when facility is closed or first thing in morning before opening and before cooking is conducted. NOTE: no exhaust filters in place during cooking is an immediate closure event. This must not continue in future.

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)

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.
not one cook in back (3 cooks in back at time of this inspection) had a food worker card. Only 3 food worker cards avaialble at time of inspection and waitress states they are all food servers with food worker cards. No employee may be on schedule without a Riverside County food worker card (only Riverside County food worker cards are approved).
Do not allow any emploiyee to work (food worker) to work without first obtaining a food worker card. The many violations noted on this day may have been prevented if the personnel had a food worker card and was aware of the violations noted. All 3 cooks appeared to be surprised by the discarding of foods which suggests they may not be aware of simple sanitary procedures. This is an extreme hazard and must be mitigated.

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)

53. PERMIT SUSPENDED / REVOKED

POINTS 0

Inspector Comments: An enforcement officer may suspend, revoke, or modify the permit and may order the food facility closed if an imminent health hazard is observed and not able to be immediately corrected.

Facility did not meet the requirements for minimum safety sanitary standards set forth by the State of california and is herby closed.

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

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Overall Inspection Comments

This facility failed to meet the minimum requirements for food safety and received a downgrade due to food safety score of 86=B. "A" placard removed and "B" placard posted. A re-inspection will be conducted 7 days from this day to re score the facility (on or before 4/2/2019) call 951-358-5172 to schedule re score on or before. if need an extension, please call.

Facility is herby closed due to the walk in cooler being out of temperature, exhaust hood filters being removed during cooking, foods being stored and prepared in an unsafe manner and improper sanitizing of food utensils at ware wash staion. Facility may be re-opened upon re-inspection only to review walk in cooler is working properly, all food workers in kitchen are food worker certified (only those with Riverside County food worker cards can work and card must be presented at re-opening). All foods must be handled and stored properly and exhaust filters must be in proper placement. upon re-opening inspection, the B grade will continue until re-score inspection on 4/2/2019.

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

Chelsea Salonga (Server)
Person in Charge
03/26/2019

Richard Conant (Inspector)
Person in Charge
03/26/2019

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."

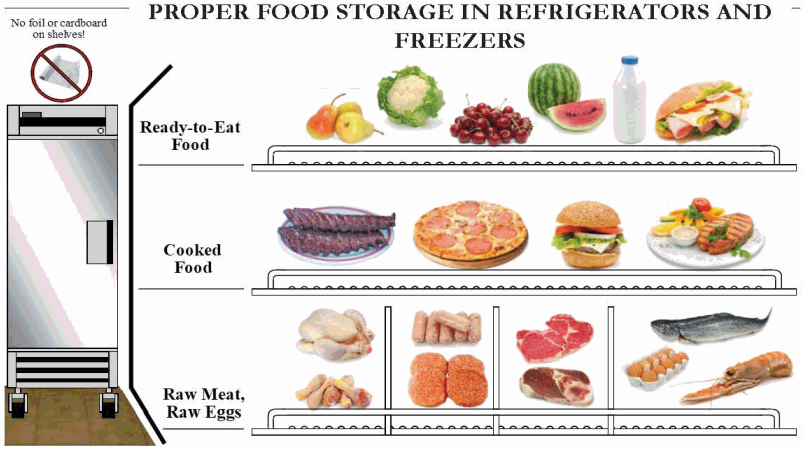
A food facility may be closed for any of the following reasons:

- 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 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."

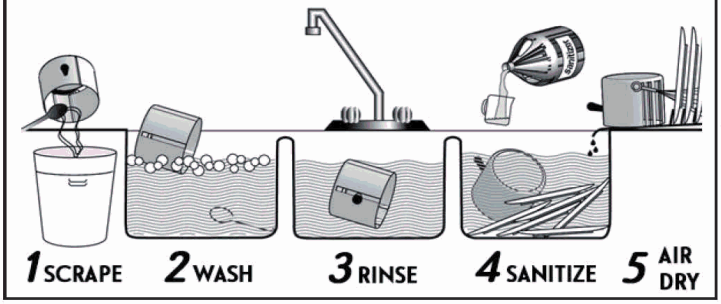
PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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 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

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

Fruit and Vegetables	Eggs Cooked to Order	Fish	Single Piece Meat (Beef, Veal, Lamb, Pork)	Pooled Eggs	Ground Meat and Sausage	Poultry and Stuffed Meat	Reheated Foods
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!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE	CORONA	HEMET	INDIO	MURRIETA	PALM SPRINGS	RIVERSIDE
260 N Broadway	2275 S Main St #204	800 S Sanderson Ave #200	47-950 Arabia St #A	30135 Technology Dr #250	554 S Paseo Dorotea	4065 County Circle Dr #104
Blythe, CA 92225	Corona, CA 92882	Hemet, CA 92545	Indio, CA 92201	Murrieta, CA 92563	Palm Springs, CA 92264	Riverside, CA 92503
Phone 760-921-5090	Phone 951-273-9140	Phone 951-766-2824	Phone 760-863-8287	Phone 951-461-0284	Phone 760-320-1048	Phone 951-358-5172
Fax 760-921-5085	Fax 951-520-8319	Fax 951-766-7874	Fax 760-863-8303	Fax 951-461-0245	Fax 760-320-1470	Fax 951-358-5017