

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Snow & Crab							DATE TIME IN 8:50 AM		10:15 AM		
						FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER						EMAIL					
Michael Nguyen						snowcrablou	nge@gmail.com		Major Vi	olations	0
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0074667	06/30/2023	Follow-up inspection	12/24/2020	(760)218-6056	3620	0022	Shanna Sidwell		Points De	ducted	7

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

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			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
ln	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 plan			2
			CONSUMER ADVISORY			
In		(N/A	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			
ln			21. Hot and cold water available		4	2
			Water Temperature 120F and above°F	,		
			LIQUID WASTE DISPOSAL			
ln)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			23. No rodents, insects, birds, or animals		4	2
În)		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		
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	<u>G</u>
35. Warewashing: installed, maintained, proper use, test materials	0
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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed the hand washing sinks in the front customer service area and the back kitchen prep area to contain paper towels that weren't properly stored in dispensers. Ensure all soap and paper towels are provided in approved dispensers. Ensure all hand washing sinks are maintained fully stocked and readily accessible for use at all times.

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))

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Observed a carton of raw eggs stored directly on top of packages of ready to eat sausages in the tall reach in refrigerator. Discontinue storing raw food over ready to eat items. Ensure all food items are stored in a manner that prevents possible contamination.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

4

Inspector Comments: Observed the following:

- -Observed the ice machine lid to be loose and falling off. Repair the ice machine lid.
- -Observed the ice shaver machine to be draining into a dump sink. Properly plumb the ice shaver machine so that it drains directly into a floor sink
- -Observed soiled milk crates used to store packaged goods in the dry storage area. Discontinue using milk crates as storage containers. Use only containers that are 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)

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

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Inspector Comments: Observed this facility to be lacking testing strips for the chlorine sanitizer. Provide the proper testing strips to check the chlorine sanitizer. Maintain the testing strips on-site and readily available for use at all times.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Food handlers cards were not available at the time of the re-inspection.

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 on-site or otherwise made available for inspection. Visit our website to obtain Riverside County Food Handlers Cards at https://rivcoeh.org/OurServices/Foods/FoodHandlerCertification

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)

Overall Inspection Comments

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This re-inspection was conducted following a downgrade and closure of the facility during the routine inspection. The facility was closed due to evidence of an infestation of rodents. During the time of the reinspection, the inspector observed all areas containing previous evidence of rodent activity to be cleaned and sanitized. A pest control technician from Dumphys Extreme Pest Control was on-site at the time of the re-inspection. The pest control technician stated that all the evidence found by them had been old and no fresh signs of rodent activity were apparent. The pest control technician stated that even though the evidence of rodent activity appeared to be old, they would still be placing this facility on a treatment plan for rodents. The pest control technician pointed out several areas of possible vermin entry that had been sealed off and repaired by the owner of the facility and the pest control company, including patching up holes in walls and ceilings, as well as providing new weather stripping around doors leading to the outside. The owner provided the inspector with pest control invoices for the treatment of rodent activity. No vermin activity was observed at the time of the re-inspection. This facility has been approved to re-open for operation. All closure signs were removed by the inspector at the time of the re-inspection. The re-inspection has resulted in a passing score of 93=A. The "B" card was removed by the inspector and replaced with an "A" card. Ensure that the all vermin are properly excluded from the facility at all times.

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.

netusive of the fleath and safety Code. For more information visit our website at www.fiveoen.org.				
Signature				
Signature not captured due to	Shanna Sedwell			
COVID 19 pandemic.				
Michael Nuyen	Shanna Sidwell			
Person in Charge	Environmental Health Specialist			
08/24/2020	08/24/2020			

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

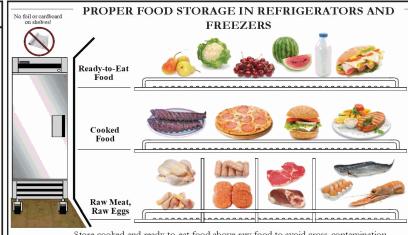
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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."



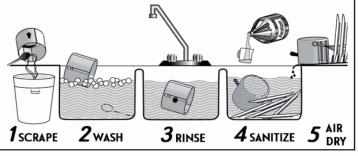
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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
 - \bullet 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

- Under refrigeration
- 2. In a microwave oven on "defrost"
 - Submerged under cold running water in an approved preparation sink for no longer than 2 hours
 - As part of the cooking process

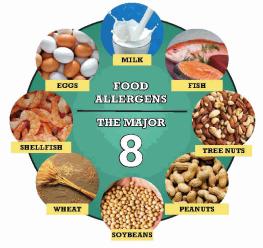


INTERNAL COOKING TEMPERATURES

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 60 N Broadw

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)