County of Riverside

DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	TIME IN	TIME OUT
Shobu Sushi Japanese Restaurant	11/9/2021	12:15 PM	2:30 PM

ADDRESS	FACILITY DESCRIPTION
140 Hidden Valley Pkwy Ste.D, Norco, CA 92860	Not Applicable

PERMIT HOLDER	EMAIL	
Daniel Kim	shobusushi951@gmail.com	**Major Violations** 3

PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME	
PR0059407	02/28/2023	Routine inspection	11/10/2021	(951)734-1412	3620	0054	Jillian Van Stockum	**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.

C

SCORE 76

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			2
		Daniel Kim - exp. 09/18/2023			
		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

		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 °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	
54. Voluntary condemnation	
55. Impound	

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

POINTS 4

Inspector Comments:
Observed the following regarding improper handwashing:
1) an employee to wipe their hands with a soiled wiping cloth stored on the food prep table and to resume handling raw meat
2) an employee to rinse their hands with clear water in the middle compartment of the 3-compartment warewash station and resume handling clean food contact equipment; no soap used
3) an employee to wash their hands for less than 10 seconds
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. Education was provided and discussed, employees were directed to wash their hands properly.

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 regarding handwash station maintenance:
1) rear handwash station:
a) excessive food debris in the sink basin, causing the sink to drain slowly
b) no paper towels in the wall-mounted dispenser; a visibly soiled roll of paper towels was stored amongst single-use to-go containers on a shelving rack adjacent to the handwash station
2) sushi bar handwash station:
a) single-use sauce cups stored inside the sink basin and food contact equipment stored within 3 inches on either side of the sink basin
b) no soap or paper towels
Maintain all handwash stations easily accessible and fully stocked with soap, paper towels (stored in a protected manner in the wall-mounted dispenser), and warm water (minimum 100°F) at all times during operation. Observed the handwash station to be located less than 6 inches from the prep table with the microwave, can opener, canned food, and other food preparation equipment. Ensure all equipment, utensils, and food preparation and storage is at least 24 inches from a handwash station or install a splash guard of at least 6 inches to prevent potential contamination. Ensure employees use handwash stations for handwashing only.

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))

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS 2

Inspector Comments:
Observed the facility to improperly utilize Time as a Public Health Control (TPHC) for sushi rice. The person in charge (PIC) advised the facility is to log the time rice begins to cook and finishes cooking as the "In" and "Out" times for TPHC and to make small batches of sushi rice as needed throughout the day. The PIC stated the facility does not label the containers of sushi rice with the discard time because they are discard the sushi rice at the end of lunch (2:00 p.m.) and at the end of dinner (8:00-8:30 p.m.). Time as a Public Health Control (TPHC) was discussed with PIC. When using TPHC, the food must be labeled with the discard time, four hours after the time when the food was removed from temperature control. Unlabeled foods exceeding four hours from removal from temperature control must be discarded. Written procedures must be maintained on site and made available upon request to ensure the facility is in compliance with proper TPHC requirements. TPHC documents will be provided via email.

Violation Description: When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED ⚠ CRITICAL ⚠

POINTS 4

Inspector Comments:
1) Observed the designated dish washer to wash equipment and utensils with a soapy sponge measuring 78 F (no water was used), rinse with clear cold water, and place on a storage rack to dry. Upon inquiry, the designated dish water advised the facility uses an unapproved sanitizer solution mixing unmeasured amounts of quaternary ammonium and chlorine into the sink basin for only sanitizing some equipment and that a squeeze bottle of pure bleach is used to squirt onto cutting boards after washing to eliminate raw meat smells. Immediately discontinue these practices. 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 or 200 ppm quaternary ammonium for a minimum of 1 minute
d) allow utensils to air dry
Education was provided and the warewash station was filled with warm soapy water (105.5 F) in the right sink basin and sanitizer solution (100 ppm chlorine) in the left sink basin. All affected dishes were re washed, rinsed, and sanitized. Ensure employees are trained and knowledgeable for their assigned tasks. Ensure employees regularly verify sanitizer concentrations.

2) Observed the facility has both quaternary ammonium and chlorine sanitizer chemicals but only chlorine test strips. Ensure facility has the test strips for verifying any and all sanitizer solutions used.

*NOTE: The above listed are chronically repeated violations.

3) Upon inquiry, the PIC was unable to demonstrate adequate knowledge of proper sanitizer concentration, stating 10 ppm chlorine was adequate. Ensure approved sanitizer solutions measuring 100 ppm chlorine are used. Ensure all employees are trained and knowledgeable on food safety.

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)

21. HOT AND COLD WATER AVAILABLE ⚠ CRITICAL ⚠

POINTS 4

Inspector Comments:
1) Observed the maximum water temperature to measure 77.2 F throughout the facility. The water heater was observed to be set to 180 F, although water temperature did not rise after several minutes of continuously running all faucets in the facility. After rebooting the system, hot water measuring greater than 120 F was provided. The inspector advised all employees to stop food preparation until hot water was provided and required all employees to wash their hands with warm soapy water. Less than one hour after, the water heater shut off, the water heater flashing 50 F, and the maximum water temperature dropped to 76.4 F. The inspector again had to advise all employees to stop food preparation until hot water was provided. After rebooting the system twice more, hot water measuring greater than 120 F was provided and remained for the remainder of the inspection. As advised during the routine inspections on11/24/2020 and 03/17/2021, employees must cease all food preparation when hot water is not available. Immediately make the necessary repairs in an approved manner to ensure the water heater provides hot water (minimum 120 F) at all times during operation and does not have to be rebooted. If the water heater is unable to be repaired, replace the water heater with an approved unit. Contact this Department at (951)273-9140 if the unit is to be replaced to ensure the new unit is adequate for the facility size and operation. A 24- hour reinspection will be conducted on 11/10/2021 to verify the water heater continues to be operational.

*NOTE: This is a chronically repeated violation.

2) Observed the hot water handle of the warewash station to be excessively hot to the touch (greater than 120 F). Ensure the hot water handle does not reach a temperature capable of burning employees.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

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22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS 2

Inspector Comments:
Observed the floor sink under the food prep sink to be excessively slow draining (NOTE: floor sink did not drain blow the strainer installed in the sink basin until 2 horus into the inspection), resulting in wastewater from the food prep sink to overflow the floor sink basin and flow throughout the rear food prep, warewash, and storage areas. Immediately make the necessary repairs in an approved manner to ensure the floor sink is properly disposing all wastewater into the approved sewage system. A 24-hour reinspection has been scheduled for 11/10/2021 to verify the repair of the floor sink.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS 2

Inspector Comments:
1) Observed a plastic strainer filled with lettuce and a pair of tongs as well as an uncovered container of ice stored on the customer dining at the sushi bar. Discontinue this practice. All foods must be stored, prepared, displayed, and held in a protected manner to prevent contamination. Ensure all food preparation occurs within the designated, approved preparation areas.

2) Observed soap, sponges, cleaning brushes, and steel wool stored at the left food prep sink at the sushi bar. Relocate all cleaning supplies to their designated storage locations. Ensure warewashing is only conducted at the 3-compartment warewash station. Ensure food prep sinks are only used for food preparation. Education was provided regarding the importance of maintaining food preparation and warewashing in their designated stations. The dangers of cross contamination were discussed.

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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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS 1

Inspector Comments:
1) Observed the following regarding equipment maintenance:
a) walk-in cooler door handle to be broken and wrapped in tape. Remove tape. Make the necessary repairs in an approved manner to provide a functional handle and surfaces which are smooth, durable, nonabsorbent, and easily cleanable.
b) soiled, unapproved white plastic chemical shelving unit to be in disrepair. Remove unapproved shelving and replace with approved equipment.
c) duct tape wrapped around the drainage pipes under the food prep sink. Duct tape is not an approved repair method. Remove duct tape and make the necessary repairs in an approved manner to provide equipment surfaces which are smooth, non-absorbent, durable, and easily cleanable.

2) Observed an unapproved spiralizer with difficult to clean areas as well as several unapproved plastic strainers with difficult to clean crevices stored with clean equipment. Remove unapproved equipment from the facility and replace with approved equipment. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

3) Observed a large, unapproved, broken bamboo bowl for sushi rice preparation stored in the office/dry storage room. PIC advised on 11/24/2020 that the bowl is no longer used and had removed it from the facility; facility was observed to have returned the bowl to the facility on 03/17/2021 and was directed to remove from the facility. PIC stated the facility currently uses metal bowls for sushi rice preparation. Remove the bamboo bowl from the facility and do not replace with the same or another bamboo bowl. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

*NOTE: The above listed are repeat violations.

4) Observed unapproved plastic strainers with difficult to clean crevices in use throughout the facility. Remove unapproved strainers from facility and replace with approved equipment.

5) Observed tape covering cracks on the sliding doors of the sushi bar display coolers as well as plastic wrap lining the prep tables under the cutting boards at the sushi bar. Remove tape and plastic wrap to provide a surface which is smooth, durable, nonabsorbent, and easily cleanable.

6) Observed a domestic "Cuisinart" food processor at the cooks' line prep table. Discontinue using unapproved equipment. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

7) Observed a torn cooler door gasket at the cooks' line prep cooler. Replace the gasket. Maintain clean and in good repair.

8) Observed excessive ice accumulation on in the "macaron ice cream" freezer. Make the necessary repairs in an approved manner to eliminate and prevent ice accumulation.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS 1

Inspector Comments:
Observed the following regarding lighting:
1) two light bulbs in the hood above the cooks line to be inoperable
2) insufficient lighting from dim light bulb in the walk-in freezer
3) missing light bulb from the 1-door upright beverage cooler in the rear prep area
Provide lighting in good repair, which is adequate (at least 20 foot candles), and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored.

*NOTE: The above listed are chronically repeated violations.

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)

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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1

Inspector Comments:
Observed the facility's only probe thermometer to have no batter, rendering the facility unable to verify internal food temperatures. Ensure probe thermometers are maintained on site and staff are trained on verifying internal food temperatures.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 0

Inspector Comments:
NOTE: Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine or 200 ppm quaternary ammonium) 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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS 1

Inspector Comments:
1) Observed employee beverages stored on the clean equipment storage cart as well as employee phones stored on shelving racks amongst food contact equipment and the employee first aid kit stored amongst single-use to-go containers. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all first aid items and personal effects, including beverages and food items, in an approved location to prevent potential contamination.

*NOTE: This is a chronically repeated violation.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS 0

Inspector Comments:
NOTE: Observed accumulated buildup of debris, mold, and biofilm in the floor sink under the ice machine. Thoroughly clean the floor sink and maintain free from accumulation.

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

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (76=C). Due to repeated failed inspections within a two-year period, an Administrative Hearing will be held on 11/16/2021 at 8:30 a.m. “B” card posted. “A” card removed. “C" card must remain posted until removed by an employee of this Department. Do not relocate, remove, or visually obstruct the "C" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. The reinspection date will be set at the hearing. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

A 24- hour reinspection will be conducted on 11/10/2021 to verify the water heater continues to be operational (see violation 21) and the repair of the floor sink under the food prep sink (see violation 22).

*NOTE: JB (PIC) declined review of report and requested report to be sent via email to the owner and manager. PIC was advised to contact this Department with any questions or concerns.

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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

Signature not captured due to COVID 19 pandemic.

JB
Person in Charge
11/09/2021

Jillian Van Stockum
Environmental Health Specialist
11/09/2021

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

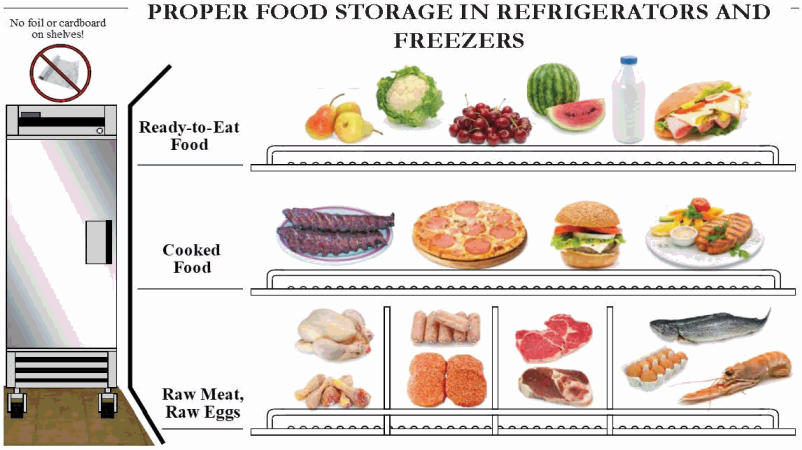
Per California Health and Safety Code Section 114409 (a):
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 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."

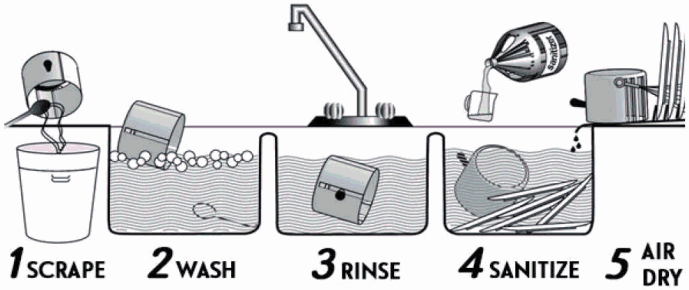
PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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.

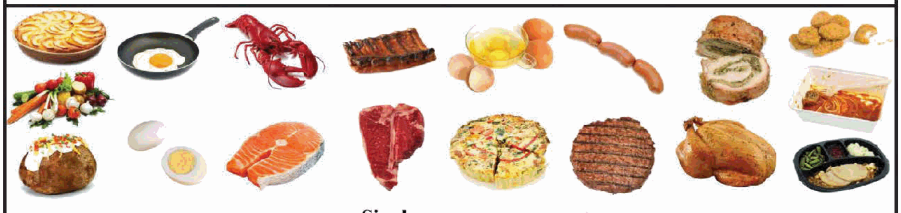
Use an accurate thermometer to verify the food is being cooled within proper timeframes.

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
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

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