



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Chinese Food			DATE 5/3/2021	TIME IN 12:30 PM	TIME OUT 4:15 PM
ADDRESS 10255 Mission Blvd Ste.D, Jurupa Valley, CA 92509			FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Samphuong Bun			EMAIL samphea_b@yahoo.com		Major Violations 4
PERMIT # PR0061310	EXPIRATION DATE 03/31/2022	SERVICE Routine inspection	REINSPECTION DATE 5/10/2021	FACILITY PHONE # (951)681-2111	PE 3620
		DISTRICT 0056	INSPECTOR NAME Jillian Van Stockum		Points Deducted 33

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 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 Samphea Bun - exp. 04/26/2023			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		4	2
○ In	N/O	N/A	+	4	2
		10 ppm chlorine / 85 F			

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			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
○ In		○ N/A		4	2
WATER / HOT WATER					
○ In				4	2
		Water Temperature above 120 F°F			
LIQUID WASTE DISPOSAL					
○ In				4	2
VERMIN					
○ In				4	2
○ In	N/A				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 Mr You Chinese Food	DATE 5/3/2021	PERMIT # PR0061310
---------------------------------------------	-------------------------	------------------------------

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

POINTS
4

Inspector Comments:

Observed the following regarding improper handwashing:

- 1) employees handling food with heavily soiled single-use gloves
- 2) an employee to remove soiled single-use gloves and don clean single-use gloves without washing their hands
- 3) an employee to change tasks while wearing heavily soiled single-use gloves without changing gloves and washing their hands
- 4) an employee to handle a heavily soiled wiping cloth and resume handling foods
- 5) an employee to conduct food preparation and warewashing with heavily soiled, torn single-use gloves

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. Education was provided and discussed.

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments:

Observed the following regarding improper holding temperatures:

- 1) walk-in cooler:
 - a) internal temperatures of raw beef to measure 51.7 - 52.3 F. The person in charge (PIC) advised the raw beef has been inside the walk-in cooler for greater than 4 hours. PIC voluntarily condemned and discarded (VC&D) the raw beef (see violation 54)
 - b) internal temperatures of potentially hazardous foods to measure 48 - 51 F. PIC advised these foods had been delivered 2 hours prior. All foods were relocated to the beverage walk-in cooler at the permitted facility United Pacific #5019 (PR0067698), measuring 34 F.
- 2) 2-door cold-top prep cooler at the cooks line:
 - a) internal temperatures of potentially hazardous foods to measure 45 - 46 F. PIC advised these foods had been delivered 2 hours prior. PIC advised these foods had been delivered 2 hours prior. All foods were relocated to the beverage walk-in cooler at the permitted facility United Pacific #5019 (PR0067698), measuring 34 F.

Ensure all cold-held foods are maintained at or below 41 F. Ensure employees regularly verify display thermometer readings and verify internal temperatures of foods held inside all cooler units. The above listed units are impounded (see violation 55) and the facility is closed due to inadequate refrigeration. Do not resume use of impounded equipment until the units have been repaired, an employee of this Department has verified the repairs, and the impound has been lifted. Failure to comply 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)

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

POINTS
2

Inspector Comments:

Observed unlabeled cooked boba measuring 83 F. PIC advised the boba had been made two hours prior and provided the Time as a Public Health Control (TPHC) procedures as well as the TPHC log. When using Time as a Public Health Control (TPHC), the food must be labeled with the discard time, four hours after the time when the food was removed from temperature control. PIC provided a label for the boba.

*NOTE: This is a repeat violation.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Chinese Food	DATE 5/3/2021	PERMIT # PR0061310
---------------------------------------------	-------------------------	------------------------------

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments:

Observed a bin of steamed rice measuring 72.3 F and a bin of fried rice measuring 70.2 F stored uncovered and unattended on a shelf in the dry storage area. PIC advised the above listed items had been removed from temperature control 2 hours prior and voluntarily condemned and destructed (VC&D) the food (see violation 54). Upon inquiry, PIC advised the facility practice is to remove foods from the cooking equipment, place in shallow pans, store on a prep table or storage shelf for 1 to 2 hours, relocate to the walk-in cooler. Immediately discontinue this practice. After heating/cooking or hot holding, potentially hazardous food shall be cooled rapidly from 135°F to 41°F or below within six hours. During this time, the decrease in temperature from 135°F to 70°F shall occur within two hours. Utilize one or more of the following methods. Rapid cooling methods:

- a) placing the food in shallow, heat-conducting pans
- b) separating the food into smaller or thinner portions
- c) using rapid cooling equipment
- d) using containers that facilitate heat transfer
- e) adding ice as an ingredient
- f) using ice paddles
- g) inserting appropriately designed containers in an ice bath and stirring frequently
- h) utilizing other effective means that have been approved by the enforcement agency

When placed in cooling or cold holding equipment, food containers shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period. Liquid or semi-liquid foods shall be stirred as necessary in order to evenly. Ensure employees practice diligent food preparation.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments:

Observed an employee to wash dishes in soapy water measuring 85 F, rinse with clear water, submerge in a final sanitizing solution measuring 10 ppm chlorine, and immediately stack dishes in a manner which prevents air drying. Immediately discontinue this practice. 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

Education was provided and PIC drained all sink basins to refill with hot soapy water and a sanitizing solution measuring 100 ppm chlorine.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS
2

Inspector Comments:

Observed numerous flies throughout the facility. Eliminate the activity of flies from the food facility by using only approved methods. Remove all evidence of activity and thoroughly clean and sanitize all affected surfaces. Maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

*NOTE: This is a repeat violation.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Chinese Food	DATE 5/3/2021	PERMIT # PR0061310
---------------------------------------------	-------------------------	------------------------------

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed numerous containers of food items throughout the facility to be stored without lids or protective coverings. Ensure all food items are stored in approved, smooth, easily-cleanable containers covered with tight fitting lids or protective coverings at all times except when in immediate use to prevent potential contamination.

2) Observed the following regarding storage of foods in unapproved containers:

a) cut broccoli to be stored inside cardboard produce shipment boxes after preparation. PIC advised all broccoli is not washed prior to cutting and is only washed after cutting and prior to cooking. Raw, whole produce shall be washed prior to preparation. Discontinue storing prepared vegetables inside soiled cardboard boxes to prevent contamination.

b) frozen egg rolls stored directly inside cardboard noodle shipment boxes. Discontinue storing prepared, frozen foods inside cardboard boxes.

c) sauces stored unlabeled in reused single-use chili sauce bottles

d) spices stored in reused single-use plastic containers

Immediately discontinue this practice. All foods must be stored, prepared, displayed, and held in a protected manner to prevent contamination. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids. (Note: Once the original contents of a cardboard box is used, discard the box; do not re-use since boxes are common harborage for cockroaches.)

3) Observed an opened bulk bag stored on a shelving rack in the dry storage area. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

4) Observed raw beef stored above packaged peas and carrots stored inside the 1-door upright freezer. Store all food items in accordance with cooking temperatures. All food shall be stored, prepared, displayed or held so that it is protected from contamination.

*NOTE: This is a repeat violation.

5) Observed unmarked 5-gallon soy sauce buckets reused to store foods, chemicals, and non-food items throughout the facility as well as unmarked single-use chili sauce bottles reused to store sauces and handsoap. 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: 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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments:

NOTE: Observed unlabeled chemical spray bottles and squeeze bottles throughout the facility. Working containers used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments:

1) Observed excessive boxes and tubs of food stored directly on the flooring of the walk-in cooler as well as throughout the kitchen and dry storage area and in the customer dining and service area. 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.

2) 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. 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.

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))



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Chinese Food	DATE 5/3/2021	PERMIT # PR0061310
---------------------------------------------	-------------------------	------------------------------

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

0

Inspector Comments:

NOTE: Observed unlabeled squeeze bottles at the prep line as well as unlabeled spices throughout the facility. Working containers used for storing food items shall be clearly and individually identified with the common name of the food product.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed shelving lined with heavily soiled cardboard as well as cardboard boxes reused to store packaged food and nonfood items throughout the facility. Do not line with any materials that are not easily cleanable or reuse unapproved materials. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable. (Note: Once the original contents of a cardboard box is used, discard the box; do not re-use since boxes are common harborage for cockroaches.)

2) Observed a bowl stored inside bulk rice container for dispensing. Provide an approved utensil or device for dispensing food product. (i.e. scoop with a handle). Do not allow the portion of the utensil handled by the employees to come in contact with the food product. 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.

3) Observed unapproved bamboo sticks at the cooks line. PIC advised the bamboo sticks are used for stir frying foods. Replace with approved utensils. 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.

4) Observed the cutting boards to be extensively stained and scored. All utensils and equipment shall be approved, properly installed, and in good repair. When utensils and equipment are no longer in good repair, remove from food service use to prevent potential contamination.

5) Observed a heavily soiled, fabric bungee cord wrapped around an equipment support leg at the prep table. Discontinue using unapproved materials. 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, fabric, etc.)

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 excessive encrustation of buildup of grease, debris, and miscellaneous residues on the exterior of equipment throughout the facility, including but not limited to the metal storage rack shelving, sides of refrigeration and freezer units, between cooking equipment, exterior of food bins, on the handles and gaskets of equipment doors, the underside of all food equipment, etc. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

*NOTE: This is a repeat violation.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Chinese Food	DATE 5/3/2021	PERMIT # PR0061310
---------------------------------------------	-------------------------	------------------------------

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS
1

Inspector Comments:

- 1) Observed accumulated buildup of grease and debris on the hood vent filter pads. Ensure hood vent filters are maintained clean and free of accumulation of dust, dirt, food residues, and other debris to ensure proper ventilation.

- 2) Observed deterioration of the caulking of the hood canopy, creating gaps and crevices between pieces of the equipment. Make the necessary repairs in an approved manner to eliminate gapping and provide a surface which is smooth, durable, easily cleanable, and resistant to vermin entrance and harborage.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Inspector Comments:

- 1) Observed the facility to not have a probe thermometer for verifying internal food temperatures. Ensure probe thermometers are maintained on site and staff are trained on verifying internal food temperatures.

- 2) Observed numerous refrigeration units to not have a display thermometer. Provide an accurate display thermometer in all refrigeration units that is affixed to be readily visible and to indicate the air temperature in the warmest part of the unit.

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
1

Inspector Comments:

Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility as well as lining the underside of equipment and stored on employee aprons. 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. Do not line with any materials which are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material that is easily cleanable.

*NOTE: This is a chronically repeated violation.

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 following regarding plumbing under the cooks line:

- 1) a broken pipe plumbed to the floor sink. PIC advised it is a broken water pipe. Repair the pipe in an approved manner and maintain in good condition.

- 2) a heavily soiled bag attached to a drainage pipe and extending into the floor sink. Remove the bag from the drainage pipe. Provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the floor rim of the floor sink basin.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Chinese Food	DATE 5/3/2021	PERMIT # PR0061310
---------------------------------------------	-------------------------	------------------------------

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS
1

Inspector Comments:

Observed numerous employee items (e.g. phones, beverages, etc.) stored amongst facility food, packaging, and equipment throughout the facility on the prep tables, inside refrigeration units, and on storage shelving. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all 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)

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

POINTS
1

Inspector Comments:

1) Observed gapping in the ceiling tile above the dry storage shelving next to the walk-in cooler. Make the necessary repairs in an approved manner to eliminate gapping and provide a surface which is smooth, durable, easily cleanable, and resistant to vermin entrance and harborage.

2) Observed the grout between floor tiles to be receding throughout the facility as well as gaps in the grout between the base cove tiles and stainless steel wall paneling at the cooks line. Repair the grout to eliminate gaps and crevices as well as to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.

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
1

Inspector Comments:

Observed excessive accumulation of buildup, debris, grease, and miscellaneous residues on the floors, walls, ceiling, and along the floor-wall juncture behind equipment throughout the facility as well as excessive encrusted food splatters on the walls of the dry storage area. The floors, walls, ceilings of a food facility shall be maintained 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 two Food Handler Certificates on file for active employees to be expired. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. (Certified Food Managers are exempted from this requirement)

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: Inadequate Refrigeration

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)

54. VOLUNTARY CONDEMNATION

POINTS
0

Inspector Comments:

The following were discarded into the trash:
- 80 pounds raw beef
- 20 pounds steamed rice
- 20 pounds fried rice

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Chinese Food	DATE 5/3/2021	PERMIT # PR0061310
---------------------------------------------	-------------------------	------------------------------

55. IMPOUND

POINTS

0

Inspector Comments:

You are hereby notified that the 2-door cold-top prep cooler at the cooks line and the walk-in cooler have been determined to be in disrepair, and therefore, is impounded on 05/03/2021 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice (06/02/2021), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 7).

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

84. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments:

Observed in compliance with Industry Guidance.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Chinese Food	DATE 5/3/2021	PERMIT # PR0061310
--------------------------------------	------------------	-----------------------

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (67=C) and is closed due to inadequate refrigeration (see Violation 7). Due to repeated failed inspections within a two-year period, an Administrative Hearing will be held on 05/05/2021 at 8:00 a.m. "C" card and "Facility Closed" sign posted. "A" card removed. "C" card and "Facility Closed" sign must remain posted until removed by an employee of this Department. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

An investigation for an alleged complaint was conducted this date. Refer to the complaint investigation report for details (CO#0078827).

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

Samphea Bun
Person in Charge
05/03/2021

Jillian Van Stockum
Environmental Health Specialist
05/03/2021

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

Ready-to-Eat Food

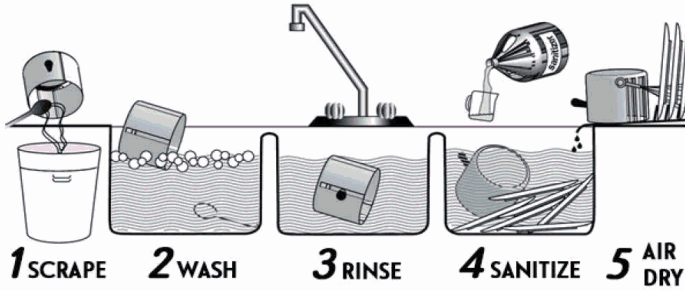
Cooked Food

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!

FOOD ALLERGENS

THE MAJOR 8

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
-----------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------