



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

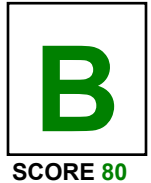
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Express				DATE 11/6/2018	TIME IN 10:00 AM	TIME OUT 12:45 PM
ADDRESS 2560 N Perris Blvd #F13, Perris, CA 92571				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Qiang Wang				EMAIL mr.youexpressfood@gmail.co		Major Violation 4
PERMIT # PR0065148	EXPIRATION DATE 05/31/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)940-777	DISTRICT 3620	INSPECTOR NAME Marcie Craighead
						Points 20

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



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
<input checked="" type="radio"/>	N/A			2
1. Food safety certification Zhenjuan Zheng/Prometric/2-7-23				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/>			4	
2. Communicable disease; reporting, restrictions and e				
<input checked="" type="radio"/>	N/O			2
3. No persistent discharge from eyes, nose, and mou				
<input checked="" type="radio"/>	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/>	N/O		4	2
5. Hands clean and properly washed; gloves used pro				
<input checked="" type="radio"/>				2
6. Adequate handwashing facilities supplied and acces				
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/>	N/O	N/A		2
7. Proper hot and cold holding temperatures				
<input checked="" type="radio"/>	N/O	N/A		2
8. Time as a public health control; procedures and rec				
<input checked="" type="radio"/>	N/O	N/A		2
9. Proper cooling methods				
<input checked="" type="radio"/>	N/O	N/A		2
10. Proper cooking time and temperature				
<input checked="" type="radio"/>	N/O	N/A		2
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/>	N/O	N/A		2
12. Returned and re-service of food				
<input checked="" type="radio"/>			4	2
13. Food: unadulterated, no spoilage, no contaminatio				
<input checked="" type="radio"/>	N/O	N/A		2
14. Food contact surfaces: clean and sanitized 100 ppm chlorine bleach / N/O				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/>			4	2
15. Food obtained from approved sources				
<input checked="" type="radio"/>	N/O	N/A		2
16. Compliance with shell stock tags, condition, displa				
<input checked="" type="radio"/>	N/O	N/A		2
17. Compliance with Gulf Oyster regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/>		N/A		2
18. Compliance with variance, specialized process, and HACCP plan				
CONSUMER ADVISORY				
<input checked="" type="radio"/>		N/A		1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input checked="" type="radio"/>		N/A		2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
<input checked="" type="radio"/>			4	2
21. Hot and cold water available Water Temperature 130F 3-compartment sink*F				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/>			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
<input checked="" type="radio"/>				2
23. No rodents, insects, birds, or animals				
<input checked="" type="radio"/>	N/A			1
24. Vermin proofing, air curtains, self-closing doors				

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 storag	1
28. Food separated and protected from contamina	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage container	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 repa	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate	1
37. Equipment, utensils, and linens: storage and	1
38. Adequate ventilation and lighting; designated a	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, supplie	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclos	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, a	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

POINTS

2

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result.

Observed employee rinse hands in the 3-compartment sink and then handle utensils. Discontinue this practice, and properly wash hands at the handsink prior to handling food/equipment/utensils.

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 foods; 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: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

1. Observed garlic and oil mixture at cook line with internal temperature of 48F. It was reported that item had been made about 30 minutes prior. Instruction given to maintain this item in the refrigerator.
2. Observed the following internal temperatures of food at front hot holding area: chicken wings 107-110F, bbq pork 106F, breaded shrimp 99-102F, bbq chicken 102F, spicy fish 108F, and jalapeno chicken 110F. Food had just been cooked about an hour prior. Ensure that hot holding unit is holding proper temperature (at or above 135F) prior to putting food inside unit. Instruction given to reheat food to 165F and above and hold hot at 135F and above. Information bulletin provided.

Violation Description: Potentially hazardous foods 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)

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 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.

Observed 5 bus tubs of cooked chow mein noodles with an internal temperature between 45-47F. It was reported that noodles had been cooked the previous night. Bus tubs were observed filled with noodles greater than 4" deep, double stacked with lids. Food voluntarily discarded. Discontinue cooling noodles in bus tubs. Use approved method for cooling as listed above. It is recommended to use shallow trays for cooling. Information bulletin provided.

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)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.

Observed active infestation of cockroaches at different life cycles inside of facility. Live cockroaches were observed in the following area: in the floor sink below the warewash sink, on shelf above the warewash sink crawling on utensil, in dry storage room crawling on floor and wall. Several dead (flattened) cockroaches were observed throughout facility (at cook line, dry storage, etc.). It was reported that facility receives commercial pest control service. Owner agreed to voluntarily closed. Obtain additional pest control service targeting cockroaches. Facility must remain closed until reinspection is conducted by a memeber of this Department verifying that all cockroach activity has ceased. Ensure that any food that could have possibly been contaminated is discarded. Clean and sanitize all food contact surfaces. Eliminate any possible points of entry for vermin (holes in dining room ceiling, etc.). Contact Marcie for reinspection at 951-766-2824, or at mcraighhead@rivco.org. Information bulletin provided.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

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Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination.

1. Observed container of raw shrimp above container of broccoli, and container of raw chicken above container of cooked chicken in walk-in refrigerator. Properly store raw food below or separate from cooked/ready-to-eat food. Information sticker provided.
2. Observed bowls for scooping set on top of cooked chicken and beef at cold table. Properly use utensils with handles for handling food.
3. Observed rusted screws in ice machine. Remove rusted screws, discarding ice as needed, and replace screws.

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

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Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

1. Observed damaged utensils (collander, bus tub lids, etc.). Discard all damaged equipment/utensils.
2. Provide 1" minimum air gap between ice machine drain line and floor sink, as observed no air gap.

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

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Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Thoroughly clean and maintain the following observed to be soiled: sprayer at warewash sink, "clean" utensils throughout (vegetable peeler, grater, etc.), self-service beverage machine (nozzles, ice chute, and surfaces), surfaces of heavily soiled cooking equipment and floor below, surfaces of all equipment, interior of ice machine, heavily soiled floors, walls, and surfaces throughout.

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)



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

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Inspector Comments: All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

Observed personal beverage stored above cutting boards. Relocate personal beverage to be separate from food/equipment/utensils.

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)

Overall Inspection Comments

This facility has not met minimum standards of the California Retail Food Code with score of 80=B. "A" placard removed and "B" placard posted. Grade card must remain posted and may not be removed, relocated, or obstructed from public view. Correct all violations. Contact Marcie for reinspection once all violations have been corrected at mcraighead@rivco.org, or at 951-766-2824.

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

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Person in Charge
11/06/2018

Marcie Craighead
Environmental Health Specialist
11/06/2018