



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Kobe Japanese Steak House				DATE 6/24/2021	TIME IN 3:20 PM	TIME OUT 4:45 PM
ADDRESS 69838 Highway 111, Rancho Mirage, CA 92270				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Tom Lu's Corporation				EMAIL tomlu2006@gmail.com		Major Violations 1
PERMIT # PR0004079	EXPIRATION DATE 10/31/2023	SERVICE Routine inspection	REINSPECTION DATE 7/01/2021	FACILITY PHONE # (805)298-6331	PE 3622	DISTRICT 0026
INSPECTOR NAME Darrel Balancier					Points Deducted 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.

B
SCORE 80

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 Julien Roussos/ServSafe/11/8-24			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 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 10. Proper cooking time and temperature		4	2
In	N/O 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 dishwasher 0 ppm chlorine/ 3 comp sink: 200 ppm quaternary		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved sources		4	2
In	N/O style="color: blue;">N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O style="color: blue;">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 Water Temperature 129°F		4	2
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, 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	1



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Kobe Japanese Steak House	DATE 6/24/2021	PERMIT # PR0004079
--	-------------------	-----------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

Soap and paper towels (or drying device) shall be provided in approved dispensers.
- No paper towels observed in wall mounted dispenser at the side-bar.

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:

When time is used as a public health control, food must be marked with the time to be discarded, not to exceed 4 hours after being removed from temperature control.

- The Sushi Rice discard time was not being indicated on the holding pot.

The internal temperature of the sushi rice (top portion) was measured at 110F.

note: This item was prepared approximately an hour earlier.

note: This facility is approved to use Time As a Public Control for the storage of Sushi rice at room temperature.

The facility is required to indicate the time product is prepared and when it is required to be discarded (must be discarded after 4 hours).

- Indicate the appropriate discard time (4 hours after preparation) on the sushi rice or hold at the proper holding temperatures for potentially hazardous foods.

Inspector instructed employee to hold sushi rice at 41 F and below or at 135 F and above. If these temperatures are not maintained follow the requirements of the Time as A Public Health Control.

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)

9. PROPER COOLING METHODS

POINTS

0

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.

Ensure prepared potentially hazardous foods are cooled to 41 F and below within 2 hours, using shallow metal containers that allow cooling food product to cool on all six (6) sides.

Observed a fully covered container of mayonnaise and fish egg mixture, inside the sushi bar under counter reach-in refrigerator, doubled stack with an internal temperature of 72 F. This item was prepared approximately an hour earlier.

- Either properly cool prepared potentially hazardous food using shallow metal container or refrigerate mayonnaise prior to preparation.

note: Sushi Bar Chef was instructed to refrigerate mayonnaise prior to mixing with fish eggs to ensure finished product temperature is near 41 F.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Kobe Japanese Steak House	DATE 6/24/2021	PERMIT # PR0004079
---	--------------------------	------------------------------

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

POINTS
4

Inspector Comments:

Automatic dishwashing machines shall be operated and maintained according to manufacturers specifications.

- Measured no chlorine sanitizer being dispensed at the low-temperature chlorine sanitizing dishwasher.
note: The dishwasher was impounded and may not be used.
- No food utensil had been cleaned in this unit at time of the inspector.

note: The dishwasher ran through three (3) complete cycles and no chlorine sanitizer was detected after each cycle was completed. No chlorine sanitizer testing material could be found by employees at time of inspection at the dishwasher

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

- Inspector instructed employees/owner to set-up the 3 compartment warewash sink since the dishwasher was impounded.

This sink could not be set-up at this time due to no sink plugs could be found for it in this facility.

note: Sink plugs were purchased prior to end of the inspection and sink was set-up properly.

note: Facility was utilizing food equipment and utensils at time of the inspection and no mean of cleaning or sanitizing utensils could be demonstrated.

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:

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

- Observed several small and large flies (fruit flies and house flies)(at least 4 or 5 live flies seen during inspection) throughout the restaurant.
- Also observed the fly trap sticky paper covered with dead flies.

Contract your Professional Pest Control company in order to eradicate flies throughout the restaurant and to change out the sticky paper in the fly traps.

- Maintain all food product and beverages covered in order to protect from flies.
- Ensure all food contact surfaces are routinely cleaned and sanitized.

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
2

Inspector Comments:

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

- Discontinue storing raw beef over ready to eat food (inserts of butter, packages of cooked chicken) and raw shrimp, inside the walk-in refrigerator.

- Discontinue rinsing and thawing food products in the kitchen and side-bar 3 compartment warewash sink.

Observed a strainer of rice noodles being rinsed in the side-bar 3 compartment warewash sink and raw shrimp thawing in the kitchen 3 compartment warewash sink.

Use the food prep sink for these procedures.

- Also discontinue placing containers of cooked rice on the drain board of the kitchen 3 compartment warewash sink.

- Maintain all food product and beverages covered in order to protect from flies.

Ensure all food contact surfaces are routinely cleaned and sanitized.

- Maintain containers of sauces on the dining area cooking station ingredient roll-cart fully covered.

- Maintain bulk bins of rice and other ingredients in the dry storage room fully covered.

- Ensure dipper well water is clean and ice cream scoops are not stored overnight in dirty standing well water.

- Provide clean steam table water.

- Interior of the ice maker deflector shield required cleaning especially at the attachment area where screws are. Attachment deflector shield was observed rusting.

note: No rust was observed contaminating ice.

Properly clean and sanitize the interior of the ice maker and remove unapproved screws from ice maker and install deflector shield using screws that were originally approved for this unit.

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))



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Kobe Japanese Steak House	DATE 6/24/2021	PERMIT # PR0004079
---	--------------------------	------------------------------

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS
0

Inspector Comments:

All chemicals and poisonous substances shall be properly labeled.
- Properly label the yellow spray bottle being stored on the hand sink at the main bar.

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:

Food shall be stored in approved labeled, smooth, easily-cleanable containers with tight-fitting lids.
- Label all bulk food storage containers according to the content being stored inside them.
Also properly label all food squeeze bottles according to the content being stored inside them.
Discontinue reusing chili sauce bottles for other ingredient storage.
- Fully cover the bulk food storage containers in the dry storage room.
One container missing half of the cover.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments:

All utensils and equipment shall be approved, properly installed, and in good repair.
- Reinstall missing drain pipe on the side-bar hand sink .
Observed drain pipe missing which allows waste water to drain directly onto the left side drain board.
- Remove rusting screws that are securing the ice maker deflector shield inside the waitress station ice maker.
Reattach deflector shield in the ice maker using approved screws for deflector shield installation.
- Redo the caulking at the dishwasher rinse station area.
- Discontinue lining the shelving with cardboard.
All shelf liners must be non-absorbent 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
0

Inspector Comments:

Testing equipment and materials shall be provided to measure the applicable sanitization method.
- Ensure the dishwasher chlorine test strips are readily available for use at this machine.
note: Test strips could not be found at time dishwasher was being inspected.
Chlorine test strips found at end of the inspection.

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)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN;ADEQUATE CAPACITY

POINTS
1

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

- Provide detail cleaning and sanitizing for the following: all Ice Makers (interior- walls & deflector shields) and exterior top of main- bar (beverage residue and dead fly), soda dispenser (nozzles and area around nozzles), dishwasher(interior and exterior), Cooking Station (under counter areas), shelving throughout but especially the waitress station area, counter tops, tables, bulk food storage containers (ALL) steam table (hot water wells), dipper well, sinks and faucets, roll carts, all refrigerator and freezer units, including chest ice cream freezer.

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 Kobe Japanese Steak House	DATE 6/24/2021	PERMIT # PR0004079
---	--------------------------	------------------------------

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

- Discontinue storing ice scoop directly on the counter top in the side-bar. Store in an approved storage container.
- Discontinue storing ice cream scoop overnight in standing dirty water in the dipper well.
- Discontinue storing cooking tongs at the cookline, on the oven door handle. Store on shelving above the cooking equipment so that employee clothing will not come in contact with them.
- Discontinue storing chill glasses inside the refrigerator at the side-bar on shelving with cardboard and other beverage containers. Store on a dedicated shelf for glassware storage or an approved shelf liner.

Pressurized cylinders must be securely fastened to a rigid structure.

- Secure the CO2 tanks properly.
- Observed tanks unsecured.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

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.

- Reinstall light cover for the light fixtures over the ice maker in the main bar storage room.
- Replace all cracked light fixture covers.

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: An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

- Place an approved thermometer inside all refrigerators at the sushi bar.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

0

Inspector Comments:

Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

- Stock the toilet tissue on the wall mounted dispenser inside the employee restroom.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Kobe Japanese Steak House	DATE 6/24/2021	PERMIT # PR0004079
--	-------------------	-----------------------

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS
1

Inspector Comments:

All personal drinks are to be maintained covered and stored in a manner to prevent contamination.
 - Discontinue storing personal beverage on the shelving above the dishwasher clean side drain board and personal items on shelving above food prep areas.

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
0

Inspector Comments:

The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.
 - Repaint the black ceiling, vent cover or any other surfaces in the main kitchen, in a light approved color.
 note: Ceiling must repainted within 30 days.

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:

The floors, walls, ceilings of a food facility shall be maintained clean.
 - Provide detail cleaning on all floors, floor sinks, walls and ceiling throughout.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS
0

Inspector Comments:

All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.
 - Observed one (1) expired food handling card.
 note: Provide all cards be current prior to re-inspection.

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)

55. IMPOUND

POINTS
0

Inspector Comments: Low-temperature chlorine sanitizing dishwasher

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.

Overall Inspection Comments

Routine inspection conducted in conjunction with a Foodborne Illness Investigation (CO0079468).
 This facility does not meet the minimum health standards set by California Retail Food code which resulted in facility being downgraded, scored 80 "B" .
 "B" posted in front window by main entrance. Penalty for removal.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Kobe Japanese Steak House	DATE 6/24/2021	PERMIT # PR0004079
--	-------------------	-----------------------

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.

Tom Lu
Person in Charge
06/24/2021

Darrel Balancier
Environmental Health Specialist
06/24/2021

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."

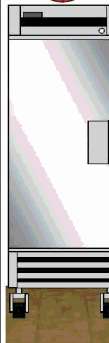
A food facility may be closed for any of the following reasons:

- 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."

No foil or cardboard on shelves!

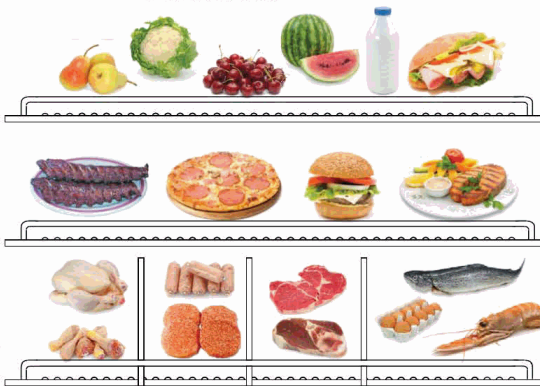


PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

Cooked Food

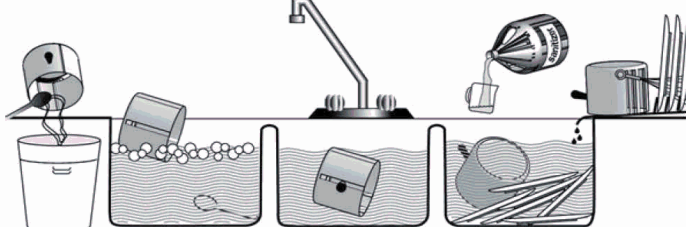
Raw Meat, Raw Eggs



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!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE
 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