



**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**

[www.rivcoeh.org](http://www.rivcoeh.org)

**For general information call: 1-888-722-4234**

FACILITY NAME <b>Rising Savor</b>				DATE 7/24/2018	TIME IN 11:00 AM	TIME OUT 1:15 PM
LOCATION 3852 Chicago Ave, Riverside, CA 92507				Facility Description Not Applicable		
PERMIT HOLDER R & S Chinese Food Inc				E-MAIL Not Specified		Major Violations 2
PERMIT # PR0063639	EXPIRATION DATE: 01/31/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)787-1133	PE 3620	DISTRICT 0002
					INSPECTOR NAME Emily Piehl	Points Deducted 25

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

○ 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
<span style="color: green;">○</span> In	N/O	1. Food safety certification				2
Zhijian 1/26/22 SS						
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & exclusions		4		2
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	<span style="color: blue;">○</span> N/O	5. Hands clean and properly washed; gloves used properly		4		2
In		6. Adequate handwashing facilities supplied & accessible				<span style="color: red;">○</span> 2
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">○</span> In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	<span style="color: blue;">○</span> N/O	N/A	8. Time as a public health control; procedures & records		4	2
In	N/O	N/A	9. Proper cooling methods	<span style="color: blue;">+</span>	4	<span style="color: red;">○</span> 2
In	<span style="color: blue;">○</span> N/O	N/A	10. Proper cooking time & temperatures		4	2
In	<span style="color: blue;">○</span> N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
<span style="color: green;">○</span> In	N/O	N/A	12. Returned and reserve of food			2
<span style="color: green;">○</span> In			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		<span style="color: red;">○</span> 4	2
chlorine /						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In			15. Food obtained from approved source		4	2
In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display			1
In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
<span style="color: green;">○</span> In			21. Hot and cold water available		4	2
120F 3-compartment sink						
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		<span style="color: red;">○</span> 4	2
In			24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
28. Food separated and protected from contamination	<span style="color: red;">○</span> 2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	<span style="color: red;">○</span> 1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repair	<span style="color: red;">○</span> 2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	<span style="color: red;">○</span> 2
37. Equipment, utensils and linens: storage and use	<span style="color: red;">○</span> 1
38. Adequate ventilation and lighting; designated areas, use	<span style="color: red;">○</span> 1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	<span style="color: red;">○</span> 1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	<span style="color: red;">○</span> 1
46. Floor, walls and ceilings clean	<span style="color: red;">○</span> 1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	<span style="color: red;">○</span>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Both kitchen hand wash sinks were observed to be obstructed by trash cans, soiled equipment and wheeled carts. Handwashing facilities shall be sufficient in number and conveniently located so as to be accessible at all times for use by food employees. A handwashing facility shall be clean, unobstructed, fully operative, and accessible at all times.

9. PROPER COOLING METHODS

POINTS
2

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 noodles cooling in large covered bins on the prep table. Measured noodles at 75F and had been cooling for less than one hour. Directed employee to uncover the noodles and place in smaller containers in the reach in cooler.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

CRITICAL

POINTS
4

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, and sanitized. Observed a dead cockroach on the table in front of the large dry storage racks in the kitchen. Clean and sanitize food contact surfaces, equipment and utensils throughout the day and at least every 4 hours when in use or when contaminated.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

CRITICAL

POINTS
4

Inspector Comments: Each food facility shall be kept free of vermin. 1. Observed numerous live cockroaches of various stages of life in the following locations: a. inside of door leading into the kitchen b. floor and wall to the left of the cooks line and prep table c. floor in customer area 2. Observed several dead cockroaches in the following areas: a. stainless steel cabinet under steam table b. floor under ice machine c. floor under rice steamer at cooks line d. wire wall rack above front hand wash sink e. on prep table in front of storage racks

Eliminate the infestation of cockroaches from the food facility by using an only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds, insects and vermin.

3. Observed several house flies in the facility. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds, insects and vermin.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS
1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin. Observed the following areas to have gaps or crevices: a. door jam at door into kitchen and rear exit door. b. stainless steel wall behind cooks line c. cove base throughout Effectively seal all crevices (i.e. gaps and cracks) throughout the facility to eliminate potential vermin (including insects) harborage.

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. Observed uncovered cooked, cooled chicken in the 3 door reach in cooler. Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.



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### 33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS

1

**Inspector Comments:** Food shall be properly labeled and honesty presented.

Observed unlabeled bulk food items in dry storage areas.

Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified

### 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

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

1. Observed torn gaskets of the Traulsen reach in cooler at the cooks line.

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

2. Observed coconut mix cardboard box being re-used to store food in dry storage area.

Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

### 36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

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

1. Observed an accumulation of grime, grease and old food debris in the following locations:

- a. exterior of all cooking equipment
- b. gaskets of all reach in coolers
- c. table under rice cooker
- d. area under wok
- e. handles of all reach in coolers and cold top lids
- f. food scoops in bulk containers
- g. interior of one door reach in cooler
- h. inside of ice machine

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

### 37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

**Inspector Comments:** 1. Observed CO2 tank to not be secured.

Secure the pressurized tank to a rigid structure.

Utensils and equipment shall be handled and stored so as to be protected from contamination.

2. Observed food scoop handles to be in contact with the food.

Store the scoop in a sanitary, cleanable container or inside the bin in a manner that does not allow the handle to come into contact with the food. Clean the scoop regularly.

### 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.

1. Observed a burnt out light bulb under the hood.
2. Observed missing light bulb under the hood and in 2 door True reach in cooler
3. Observed missing shatterproof light shields under the hood and in kitchen in front of dry storage racks.

Provide lighting in good repair, which is adequate, 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.



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

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair.

1. Observed a missing ceiling panel over the dry storage racks.  
Replace the missing ceiling tile.

2. Observed the ceiling panel in disrepair at the ceiling vent in the cooks line area

3. Observed the wall to be in disrepair in the following locations:

a. wall behind reach in coolers at the cooks line

b. wall under first aid kit near restroom

Repair the walls and/or ceiling in order to provide surfaces that are smooth, durable, nonabsorbent, and easily cleanable

4. Observed missing cove base tiles on the wall behind the 3 door reach in cooler

Replace the missing cove base tiles.

5. Observed flooring to be in disrepair. Reseal the floor so that it is non absorbent.

#### 46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be kept clean.

Observed an accumulation of grime, grease and debris in the following locations:

a. floors throughout facility

b. walls throughout facility

c. ceiling throughout facility

Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.



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### Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (75=C). A reinspection will be set for one week 8/1/18. Ensure violations listed on this report are corrected by this date in order to be re-scored. "A" card removed and "C" card posted. "C" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have any questions contact Emily Piehl or Ralph or Betsy at 951-358-5172. In addition this facility was closed for cockroach infestation. Numerous live Cockroaches were observed in the following locations: a. inside of door leading into the kitchen b. floor and wall to the left of the cooks line and prep table c. floor in customer area Several dead cockroaches were observed in the following areas: a. stainless steel cabinet under steam table b. floor under ice machine c. floor under rice steamer at cooks line d. wire wall rack above front hand wash sink e. on prep table in front of storage racks Remove/eliminate all evidence of the cockroaches using an approved method of pest control. Seal all gaps/crevices in the facility. Clean and sanitize all of the affected areas prior to contacting this office for reinstating the health permit. Pest control and re-entry procedures were discussed with the manager. Facility cannot operate and prepare food until rechecked by an employee from this department.

**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](http://www.rivcoeh.org).

<b>Signature</b>	
	
_____ Mike Person in Charge 07/24/2018	_____ Emily Piehl Environmental Health Specialist 07/24/2018