



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME DONUT STAR						DATE 9/25/2018		TIME IN 10:00 AM		TIME OUT 12:00 PM	
LOCATION 1222 MAGNOLIA AVE, Corona, CA 92881						Facility Description Not Applicable					
PERMIT HOLDER Sin Por Ly						E-MAIL Not Specified				Major Violation 4	
PERMIT # PR0002038	EXPIRATION DATE 01/31/2019	SERVICE Routine inspection	RE-INSPECTION DATE 10/02/2018	FACILITY PHONE # (909)279-642	PE 2620	DISTRICT 0051	INSPECTOR NAME Ting Hsiung		Points 30		

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

C
SCORE 70

○ 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/O 1. Food safety certification Por Sim Chen, NRFSP, 3-19-2021			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions & ex		4	2
In	N/O 3. No 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 pro		4	2
In	6. Adequate handwashing facilities supplied & accessi			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 & record		4	2
In	N/O N/A 9. Proper cooling methods		4	2
In	N/O N/A 10. Proper cooking time & temperatures		4	2
In	N/O N/A 11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION				
In	N/O N/A 12. Returned and reserve of food			2
In	13. Food: unadulterated, no spoilage, no contaminatio		4	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2
/ not active. knowledge failed.				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	2
In	N/O N/A 16. Compliance with shell stock tags, condition, displa			1
In	N/O N/A 17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O N/A 19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS				
In	N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER				
In	21. Hot and cold water available		4	2
121F at 3 C				
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		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 storag	2
28. Food separated and protected from contamin	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	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	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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

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

FACILITY NAME
DONUT STAR

DATE
9/25/2018

PR #
PR0002038

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Inspector Comments: Employees shall not eat, drink, or use tobacco in any area near the preparation or storage of food and utensils, or in any area where contamination may result.
Employee beverages must be kept in a closed container and handled in a manner to prevent contamination.
Observed owner's brother eating watermelon in the back prep area of the facility. Watermelon debris was observed on the floor and on stainless steel bulk containers of flour.
Open personal mugs of beverages were left stored on the soda dispenser.
Empty open containers of soda were stored at the prep table along with soiled napkins, and empty pudding cups.
Personal inhalers and lighters were observed stored on top of containers of cocoa powder.

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

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.
Hands shall not be washed in sinks other than designated handwash sinks.
Observed employee wash their hands in the mop sink without soap for less than 5 seconds, then wipe their hands on aprons hanging on the dry storage area.
Manager washed their hands and wiped their hands on soiled linen thereafter behind the front counter.

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 were provided at the front dispenser. This is a repeat violation. Failure to maintain paper towels properly stocked at the hand wash sink shall result in citation and further legal action hereon.
Manager stated that they have completely run out of paper towels for this dispenser and provided napkins for customer self service dispensers.

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.
- Observed ham and cheese croissants stored at the front unrefrigerated display counter, which were quickly removed by the manager from the display at time of inspection.
6 ham and cheese croissants were found in a reach in cooler at 68-72°F within 5 minutes. Manager stated he did not know when they completed cooking the item this morning and that they discard product at noon. Items were not labeled as to discard time. If using time as a public health control utilize proper protocols. Informational bulletin provided.
- Potentially hazardous foods at salad bars and self-service lines shall be held at or below 45°F or at or above 135°F.
One carton of creamer labeled "keep refrigerated. Perishable." was observed at the front counter at 72°F.
-> Manager voluntarily discarded all items not properly maintained at time of inspection.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, and sanitized.
Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 seconds.
No sanitizer was provided at time of inspection.

Facility is hereby closed due to lack of maintaining proper sanitizer on premises.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of vermin.
Observed facility to be heavily infested with nymphal stages of German cockroaches.
Cockroaches were observed at the following areas -
- inside the office.
- inside the warming unit.
- at areas near the back door when door was opened.

Facility is hereby closed until reinspected by an authorized member of this Department.
Provide immediate pest control. Receipt of last proof of pest control was dated 1-25-2018.



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

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

FACILITY NAME
DONUT STAR

DATE
9/25/2018

PR #
PR0002038

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: Exterior doors shall not be propped open.
Exterior doors shall be self-closing and without gaps or openings to prevent vermin entry.
- Discontinue propping open the front door. This is a repeat violation.
- Eliminate gaps on the side of the front door with approved materials (i.e. weather stripping).

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: A person in charge shall be present at the food facility during all hours of operation.
All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.
Manager failed to demonstrate minimum levels of food safety knowledge. No sanitizer was provided at time of inspection. Manager demonstrated testing of sanitizer by testing only tap water. Manager could not provide adequate methods of utilizing the 2-compartment sink.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.
Repair or replace the following -
- wall mounted soap dispenser taped to the wall. Dispenser falls forward when dispensing, and unit has several layers of tape from previous repairs. Provide a functional dispenser.
- broken silicone spatula observed hanging at the 3-compartment sink.

Discontinue using absorbent items for food equipment
- Observed one bag of dough stored in soiled cardboard containers in the reach in cooler. Provide smooth, nonabsorbent, and easily cleanable materials for use as food containers.
- Remove all lumber from under the Kelvinator freezer. Provide approved materials to maintain unit at least 6 inches off of the floor. Raw lumber is not approved.

Note: Front display reach in cooler not functional, used as storage.

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination.
Relocate the following -
- ladder with heavily soiled step treads stored immediately next to shelves with clean donut boxes. Store soiled items separately.
- palm tree stored at on unused display cooler at the front counter immediately above prep areas, and customer self service equipment.
Potted plant observed to have heavy buildup of algae and other biological growth.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: All clean and soiled linen shall be properly stored.
Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer.
Observed soiled linen stored at front counters, and on food equipment in the back prep area. Facility did not have any sanitizer.

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.
Observed grout deteriorating at main prep area. Food debris observed building up in between tiles.
Resurface, and seal all grout in an approved manner within 6 months. (Due 3-25-2019).

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean.
Clean the floors throughout the facility.
Observed edges behind equipment, under prep tables, and floors inside the office neglected of routine cleaning.



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

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

FACILITY NAME DONUT STAR	DATE 9/25/2018	PR # PR0002038
-----------------------------	-------------------	-------------------

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work.

Food handler cards shall be posted onsite or otherwise made available for inspection.

Observed one employee without a valid Riverside County food handler card. Visit www.rivcoeh.org for more information.

Overall Inspection Comments

Facility is hereby closed due to heavy infestation of cockroaches, and failure to maintain sanitizer on site. Facility has voluntarily self-closed. Facility closed sign posted at front door. Do not remove. Provide approved sanitizer and pest control service immediately. Contact this department at (951) 273-9140 for an authorized member of this Department to reopen your facility once these immediate health hazards have been abated. Facility has failed to meet the minimum requirements of the California Health and Safety Code (70=C). "A" Card removed, "C" Card posted. Only a member of this department may remove the "C" card. Removal or obstruction of "C" card shall result in \$100 citation. Reinspection scheduled for one week - 10-02-2018. You may contact this department if you have corrected all violations by calling (951) 273-9140 emailing the inspector at THsiung@rivco.org

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

Paul Chen
Person in Charge

09/25/2018

Ting Hsiung
Environmental Health Specialist

09/25/2018