



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

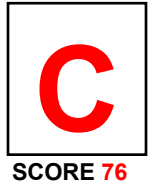
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PHO VINAM				DATE 11/6/2018	TIME IN 1:15 PM	TIME OUT 2:30 PM
ADDRESS 1201 UNIVERSITY AVE #107, Riverside, CA 92507				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Chin Thi Huynh				EMAIL Not Specified		Major Violation 3
PERMIT # PR0005753	EXPIRATION DATE 05/31/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)784-429	P.E.# 3620	DISTRICT 0006
INSPECTOR NAME Vyan Aziz					Points 24	

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
In	N/A 1. Food safety certification Chin Huynh/ ss/ 12-5-22			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions and e		4	
In	3. No persistent discharge from eyes, nose, and mou	N/O		2
In	4. Proper eating, tasting, drinking or tobacco use	N/O		2
PREVENTING CONTAMINATION BY HANDS				
In	5. Hands clean and properly washed; gloves used pro	N/O	4	2
In	6. Adequate handwashing facilities supplied and acces			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	7. Proper hot and cold holding temperatures	N/O	4	2
In	8. Time as a public health control; procedures and rec	N/A	4	2
In	9. Proper cooling methods	N/O	4	2
In	10. Proper cooking time and temperature	N/A	4	2
In	11. Proper reheating procedures for hot holding	N/A	4	
PROTECTION FROM CONTAMINATION				
In	12. Returned and re-service of food	N/O		2
In	13. Food: unadulterated, no spoilage, no contaminatio		4	2
In	14. Food contact surfaces: clean and sanitized 50ppm at machine /	N/A	4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved sources		4	2
In	16. Compliance with shell stock tags, condition, displa	N/O		2
In	17. Compliance with Gulf Oyster regulations	N/A		2
CONFORMANCE WITH APPROVED PROCEDURES				
In	18. Compliance with variance, specialized process, and HACCP plan	N/A		2
CONSUMER ADVISORY				
In	19. Written disclosure and reminder statements provided for raw or undercooked foods	N/A		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	20. Licensed health care facilities / public and private schools; prohibited foods not offered	N/A	4	2
WATER / HOT WATER				
In	21. Hot and cold water available Water Temperature 120°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	24. Vermin proofing, air curtains, self-closing doors	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 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	



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PHO VINAM	DATE 11/6/2018	PERMIT # PR0005753
-----------------------------------	--------------------------	------------------------------

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

POINTS
4

Inspector Comments: Observed the following items in the preparation cooler at the cook-line (cooler had an internal temperature of 37F):

- bean sprouts at 60F
- raw chicken at 51F
- raw beef at 54F
- cooked tofu at 46F
- raw eggs at 75F; voluntarily discarded.
- cooked beef 51F
- cooked shrimp at 57F
- cooked sausage at 48.

Operator stated all foods were placed in the unit within 2 hours. Instruction was given to place items are on ice, and ensure preparation cooler covers are closed when not in use.

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

POINTS
2

Inspector Comments: Observed the cooling of cooked beef at 95F sitting inside the top of the preparation cooler. Operator stated it was cooked 30 minutes ago. Ensure active cooling methods are used. Do not use a preparation cooler to cool down cooked foods as the preparation cooler is only meant to hold foods cold. Operator relocated item into the walk-in cooler.

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS
2

Inspector Comments: Observed an employee place a container of chicken that was sitting on the floor on to a cutting board. Instruction was given to immediately send the cutting board for washing. Ensure all necessary measures are taken to prevent contamination of equipment, utensils, etc.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

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

POINTS
4

Inspector Comments: Observed employee wash the cutting board with soap and water and proceeded to prepare the raw chicken. Instruction was given to re-wash the cutting board properly using sanitizer. Corrected on-site.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PHO VINAM	DATE 11/6/2018	PERMIT # PR0005753
-----------------------------------	--------------------------	------------------------------

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Observed several live cockroaches underneath the cookline equipment, under the three compartment sink, and underneath the prep sink. Observed all life stages present in the facility. Operator showed invoice for pest control from 10/30/18. Ensure pest control is obtained to remove the cockroaches from the facility in an approved manner. Ensure all affected areas are properly cleaned and sanitized. Ensure the facility is properly cleaned and gaps/holes are properly sealed. Facility has been closed at this time. Contact this department when facility has eliminated the pests and is ready to be re-opened.

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: Observed:

- rice scoop in the rice cooker, with the handle of the scoop touching the rice. Ensure scoop handle is not touching the rice to eliminate direct hand contact with the product.
- direct stacking of bowls in the cold preparation cooler. Ensure items are not directly stacked on top of food.
- direct storage of bowl of rice in rice cooker above cooked rice; discontinue direct stacking.
- direct stacking of bowls in the meat insert at the preparation cooler at the cook-line
- eggs stored above carrots at the walk-in cooler. Ensure raw eggs & meats are stored on the bottom shelf away from ready to eat foods.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Inspector Comments: Observed:

- a container of raw chicken stored directly on the floor under the 3-compartment sink. Discontinue storage of food directly on the ground. Provide proper shelving to ensure food is kept 6" above the floor at all times.
- a container of sugar stored uncovered; container lid was properly placed after instruction was given

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: Observed:

- melted containers holding noodles. Ensure all utensils and equipment in disrepair are removed from the facility.
- foil used as shelf liners at the clean dishes rack; eliminate foil and use approved food grade shelf liners.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PHO VINAM	DATE 11/6/2018	PERMIT # PR0005753
----------------------------	-------------------	-----------------------

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

POINTS

1

Inspector Comments: Clean the following:

- mold build up at the floor sink under the soda machine
- anse tank
- walls at the cook-line
- floor under the cook-line
- bottom and sides of the equipment at the cook-line
- wheels of the preparation coolers at the cook-line

Ensure the items are cleaned and maintained in an approved manner.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Observed:

- hood filters improperly stored and with large gaps between filters. Ensure filter are stored in a way to eliminate gaps.
- 2 lights out at the hood. Ensure the lights are repaired in an approved manner.

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: Observed no reference thermometers in multiple cold holding refrigeration units. Provide thermometers to ensure proper temperature control at all times.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed:

- Employee personal drink stored on the top shelf of the cold preparation cooler where the bean sprouts are stored.
- Employee personal water bottle stored directly above customer foods in the walk-in cooler.

Ensure employee items are stored away from customer foods to eliminate risk of contamination.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PHO VINAM	DATE 11/6/2018	PERMIT # PR0005753
----------------------------	-------------------	-----------------------

Overall Inspection Comments

This inspection was conducted with A. Hubbard.

This facility has failed to meet the minimum standards set forth by the California Health and Safety Code, 76=C. This is the second downgrade of the facility within a 2 year period, therefore, an Administrative Office Hearing will be scheduled for Tuesday 11-13-18 at 8:30am at 4065 County Circle Dr. Riverside CA. Ste #104. Facility has been closed at this time due to a cockroach infestation. Ensure pest control services are provided immediately and eliminate all signs of infestation prior to the re-inspection of the facility. "C" card and "Facility Closure" sign posted, "A" card removed. Do not remove or block "C" card or "Facility Closure" sign, failure to comply will result in legal action (i.e. citation).

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

Chin
Person in Charge
11/06/2018

Vyan Aziz
Environmental Health Specialist
11/06/2018