



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | |
|--|-------------------------------|-------------------------------|-----------------------------------|--|-----------------------|-----------------------|
| FACILITY NAME Hara Sushi | | | | DATE 1/9/2020 | TIME IN 11:15 AM | TIME OUT 1:30 PM |
| ADDRESS 30850 Riverside Dr, Lake Elsinore, CA 92530 | | | | FACILITY DESCRIPTION Not Applicable | | |
| PERMIT HOLDER Chunghee Jo | | | | EMAIL harapam@gmail.com | | Major Violations 1 |
| PERMIT # PR0071374 | EXPIRATION DATE 09/30/2020 | SERVICE Routine inspection | REINSPECTION DATE Next Routine | FACILITY PHONE # (951)674-5949 | PE 3621 | DISTRICT 0052 |
| INSPECTOR NAME Irene Goodman | | | | | Points Deducted 17 | |

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 only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

B
SCORE 83

○ 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 ANSI. Chunghee Jo ex: 4/23/23 | | | 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 | | 4 | 2 |
| | In | N/O | ○ N/A | | 2 |
| ○ In | N/O | N/A | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | 2 |
| PROTECTION FROM CONTAMINATION | | | | | |
| | In | ○ N/O | N/A | | 2 |
| ○ In | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 |
| | In | N/O | N/A | 4 | 2 |
| | | 14. Food contact surfaces: clean and sanitized Chlorine. / | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|---|----|---|---|-----|-----|
| ○ In | | 15. Food obtained from approved sources | | 4 | 2 |
| | In | N/O | ○ N/A | | 2 |
| | In | N/O | ○ N/A | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| | In | ○ N/A | | | 2 |
| CONSUMER ADVISORY | | | | | |
| | In | N/A | | | 1 |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS | | | | | |
| | In | ○ 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 | 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 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 | |



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: No soap was provided at the back hand washing sink. No paper towels were provided at the front hand washing sink. Provide soap, paper towels and 108F water for each hand washing sink. Ensure all hand washing sinks are fully stocked at all times.

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
0

Inspector Comments: Time as a public health control paper work will be sent in email with this report. Information given.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Observed many soiled utensils throughout the facility. Operator stated that most utensils have not been washed, rinsed and sanitized for over 10 hours.

In-use food-contact equipment or utensils used for potentially hazardous foods shall be replaced or properly washed, rinsed, and sanitized at least every 4 hours.

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)

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS
1

Inspector Comments: When a facility serves raw or undercooked animal products, a DISCLOSURE and a REMINDER shall be provided in such a way that all customers are likely to view them.

1. A "DISCLOSURE" is a written statement indicating which food(s) is/are served raw or undercooked.
 2. A "REMINDER" is a statement which indicates that consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions or a statement that such food safety information is available upon request.
- Provide this sign and post in a place where all customers can clearly see it.

Violation Description: When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS
1

Inspector Comments: Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Observed the air curtain to be non-functioning when door is open. Repair in an approved manner.

Observed a gap beneath the back door. Provide weather stripping to eliminate the gap beneath the back door.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: a) Observed utensils and equipment stored on the preparation sink. Operator stated that equipment is left there to air dry. Discontinue using the prep sink to air dry. Air dry at the 3 compartment sink or on an approved storage area. Clean and sanitize the preparation sink prior to next use to avoid possible food contamination.

b) observed open bulk items stored in the dry storage areas in their original open package. Store all bulk items in a container that is easily cleanable with tight fitting lids.

c) observed the handles of the scoops inside of the bulk seasoning items to be in direct contact with the food items. Ensure the scoop is stored in such a way that the handle is not in direct contact with the food.

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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments: a) Observed multiple un-used or non functioning kitchen equipment stored throughout the facility. Remove all not used, non-functioning equipment in an approved manner.
b) Observed foil being used on all storage racks and on all cooking equipment as a liner. Remove all foil lining throughout the facility, for it is not approved. Ensure all areas of the facility are smooth and easily cleanable.
c) Observed many utensils with cracks or melted ends that were voluntarily thrown away by the operator. 2 cutting boards were discarded due to the grooves and cracks in them. Ensure all equipment and utensils are in good condition to make them easily cleanable.
d) all gaskets of the reach in coolers and freezers need to be replaced. Observed all gaskets torn.
e) Observed paper towels being used to line storage areas for customer cups and lids. Remove all paper lining. Discontinue lining storage areas with unapproved items.
e) Observed build up of ice inside of the walk in freezer coming from the fans. Repair walk in freezer. Remove all ice build up.

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
1

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
Observed the following soiled. clean the following:
a) microwave
b) all cooking equipment. Clean all sides of the fryer including the cabinet beneath it. Clean all sides of the stove and oven. The burners must be scraped and wiped clean.
c) the gas lines behind the cooking equipment were observed grease dripping off of them.
d) the underside of the 3 compartment sink.
e) clean the inside and outside of all coolers and freezers.
f) clean all handles of all equipment
g) back splash and nozzles of the soda machine.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS
1

Inspector Comments: Observed the rice scoop to be stored in room temperature water of 64F. Discontinue storing the rice scoops in non-temperature controlled water. Scoops may either be stored in water of 135F or in dry containers.

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: There was not a 6 inch over hang in between the cooking equipment and the hood system. Observed grease staining on the wall due to inadequate ventilation. Remove the cart on wheels in between the fryer and the stove in order to have adequate ventilation space beneath the hood system. Remove the non-functioning fryer from the cook line as well.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: Observed many damp and soiled wiping cloths throughout the facility stored on counter tops. Store all wiping cloths inside sanitizer buckets with proper sanitizer levels at all times when not in use.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments: Provide a 1 inch air gap between all drain lines and the floor sinks.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed:

- a) a cell phone stored on the cutting board of the prep table.
- b) sinus medication stored with clean and sanitized equipment.
- c) keys hanging off a storage rack that stores clean and sanitized 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)

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

POINTS

0

Inspector Comments: Observed cracked and missing tiles of cove base near the water heater and near the mop sink. Replace cracked and missing cove base in an approved manner.

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: Observed all floors and walls to be heavily soiled with food accumulation. Floors beneath the cook line have great accumulation of grease and food debris. Deep clean all floors, walls and ceilings of the facility.

Clean floors inside of the walk in cooler and walk in freezer.

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



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Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (84=B). A re-inspection will be set for one week (1/16/2020). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this department. Contact I. Goodman if you have any questions at IGoodman@rivco.org or at (951) 273-9140.

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

jo
Person in Charge
01/09/2020

Irene Goodman
Environmental Health Specialist
01/09/2020

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."

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!

FOOD ALLERGENS

THE MAJOR 8

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

| | | | | | | |
|---|--|---|--|---|--|---|
| BLYTHE 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 |
|---|--|---|--|---|--|---|