**FOOD ESTABLISHMENT INSPECTION FORM**

**FACILITY NAME:** Ocean Pho #4  
**ADDRESS:** 4069 Chicago Ave #100, Riverside, CA 92507  
**PERMIT HOLDER:** Thomas R Lee  
**FACILITY DESCRIPTION:** Not Applicable  
**EMAIL:** thomaslee6597@gmail.com  
**District:** 0002  
**INSPECTOR NAME:** Britanny Porto  
**PERMIT # EXPIRATION DATE:** PRP076831/04/30/2022  
**SERVICE:** Routine inspection  
**REINSPECTION DATE:** Next Routine  
**FACILITY PHONE #:** (909)524-6597  
**PE:** 3621  
**TIME IN:** 10:45 AM  
**TIME OUT:** 1:30 PM  
**DATE:** 3/3/2022  
**SCORE:** 75  
**OUT = Out of compliance**  
**N/O = Not observed**  
**N/A = Not applicable**  
**COS = Corrected on-site**  

**GRADE REPRESENTS THE FOLLOWING RANGES:**  
- **A** = 100-90 Passed inspection / meets minimum health standards.  
- **B** = 89-80 Did not pass inspection / no major violations.  
- **C** = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety.  
- **OUT** = Out of compliance  

**MAJOR / MINOR VIOLATIONS:**  
- **Major Violations** are those that pose an imminent risk to public health and warrant immediate closure of the food facility.  
- **Minor Violations** are those violations that do not pose an imminent public health risk, but do warrant correction.  

**COMPLIANCE AND ENFORCEMENT**

![Image of rating and score]

**SCORE 75**

**REMARKS:**  
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**

- **A** = 100-90 Passed inspection / meets minimum health standards.
- **B** = 89-80 Did not pass inspection / no major violations.
- **C** = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety.
- **OUT** = Out of compliance

**Local Health Ordinances:**  
- **MAJ** = Major Violations
- **COS** = Corrected on-site
- **OUT** = Out of compliance

**Minor Violations:** Violations that do not pose an imminent public health risk, but do warrant correction.

**Sample Rules:**  
- **PERMIT HOLDER:** Thomas Lee CPFM 7/7/23
- **DATE:** 3/3/2022
- **SCORE:** 75

Please refer to the local health ordinance requirements for detailed compliance criteria.
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: Ocean Pho #4  
DATE: 3/3/2022  
PERMIT #: PR0076831

7. PROPER HOT & COLD HOLDING TEMPERATURES  

**Inspector Comments:** Measured seafood in insert with water in cold top unit at cookline at 58F-68F. Employee stated seafood was thawed this morning and placed into cold top unit approximately 1 hour prior to temperature taken. Instructed employee to place seafood into cooler for rapid cooling. Discussed proper cooling methods with employee at this time.

Measured Cooked noodles in bowl on top of preparation table at 123F. Employee stated noodles were cooked approximately 45 minutes prior to temperature taken and didn’t know what the other employee was doing with them. Instructed employee to place into cooler for rapid cooling at this time.

**Violation Description:** Potentially hazardous food 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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION  

**Inspector Comments:** Observed gnawed food packaged in back dry storage area where rodent droppings were found. All food stored inside food facility shall be free from contamination and fit for human consumption. Person in charge voluntarily discarded food items at this time.

Observed several food boxes and packages with rodent dropping. Evaluate packages for any possible contamination (tears, rips, gnawing, ect) and discard.

**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  

**Inspector Comments:** Observed the following:
1) Rodent droppings on top of sanitized drain board of dish machine.
2) Personal bowl of food stored on sanitize drain board of three compartment sink.
3) Several cups in back storage area with rodent droppings.

Wash, rinse, and sanitize utensils and affected surfaces.

**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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED  

**Inspector Comments:** Observed soiled mop water stored in bucket adjacent to mop sink.

Properly dispose of soiled mop water into the approved sewage system.

**Violation Description:** A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS  

**Inspector Comments:** Rodent droppings were observed:
1) Floor of dry food storage area.
2) In warewash area on floor and on top of mechanical dish machine and drain board.
3) On dishes in dry storage area.
4) Floor adjacent to back delivery door and employee restrooms.
5) On top of shelving and boxes in dry storage area.

Properly clean and disinfect affected areas. Ensure proper pest control service is provided. Nathan, person in charge was able to provide last pest control service record on 2/10/22. Maintain facility free of vermin.

Observed several gnats adjacent to ice machine and soda dispenser near front register and near cookline. Ensure facility is treated using approved pest control methods to ensure facility is free of vermin.

**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)
### 24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

**Inspector Comments:** Observed gaps on back, front, roof door. Install approved weather stripping to prevent vermin entry.

**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)

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

**Inspector Comments:** Employee was asked to explain how to wash dishes using 3-compartment sink. Employee was unable to answer. Education given at this time. Ensure person in charge and employees are knowledgeable about food safety as it relates to their job duty.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

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

**Inspector Comments:** Observed the following:
1) Grease and food debris accumulated on equipment lines at cookline.
2) Food debris and grease on stove burners at cookline.
3) Grease accumulation at wok station.
4) Grease and food debris on the side of the fryer.
5) Dirt and grime on spray nozzle of preparation and 3-compartment sink.
6) Food debris on bulk food containers.

**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, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

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

**Inspector Comments:** Observed tongs stored on oven handle. Properly store all equipment and utensils in a manner to prevent any possible contamination.

Observed debris in bowls that are stored with clean equipment. All equipment and utensils that are stored shall be maintained clean.

**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)

### 43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

**Inspector Comments:** Observed soap missing in employee womens restroom. Ensure all handwashing facilities are maintained fully stocked with soap and paper towels in approved dispensers.

**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)

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

**Inspector Comments:** Observed the following:
1) An accumulation of dust on ceiling and adjacent wall around A/C vent in warewash area.
2) Grease on floor adjacent to fryer.
3) Syrup residue on floor below ice machine and soda dispenser adjacent to register.

**Violation Description:** Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)
This facility has failed to meet the minimum sanitation requirements of the California Health and Safety Code (75 = C). Due to on-going non-compliance and failed inspections, the permit may be suspended or revoked. Detailed information regarding your right to a hearing will be provided within 5 days. “C” card posted, do not move, remove or block placards to avoid penalty. “A” card removed. “C” card must remain posted until removed by an employee of this Department. If you have any questions contact Brittany at (951) 358-5172. This is facility is closed due to immediate health hazard of rodent droppings (see violation #23). Facility is to abate violation, eliminating immediate health hazard prior to reopening. Facility to remain closed until verification of violation is abated and permission is granted by this Department. Facility closed sign posted, “B” placard posted and “A” placard remove). Do not move, remove, or block placard/sign to avoid penalty. No signature captured due to pandemic, inspection report emailed to Thomaslee6597@gmail.com

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.

Nathan Gurnee
Person in Charge
03/03/2022

Brittany Porto
Environmental Health Specialist
03/03/2022
REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):
“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:
- Overloading of equipment
- 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

- 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 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
   - 20ppm 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
5. AIR DRY all items on the drain board.

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food</th>
<th>Temp (°F)</th>
<th>Time (seconds)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>145</td>
<td>15</td>
</tr>
<tr>
<td>Vegetable</td>
<td>135</td>
<td>15</td>
</tr>
<tr>
<td>Single Piece Meat</td>
<td>155</td>
<td>15</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>155</td>
<td>15</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>165</td>
<td>15</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165</td>
<td>15</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

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 100°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. Submerge under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process