



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

FOOD ESTABLISHMENT INSPECTION FORM

|   |                               |                                 |                                   |  |            |                    |                               |                      |  |
|---|-------------------------------|---------------------------------|-----------------------------------|--|------------|--------------------|-------------------------------|----------------------|--|
| FACILITY NAME<br><b>Creamistry of Corona</b>          |                               |                                 |                                   | DATE<br>1/17/2019                      |            | TIME IN<br>2:30 PM |                               | TIME OUT<br>3:15 PM  |  |
| ADDRESS<br>2150 California Ave #105, Corona, CA 92881 |                               |                                 |                                   | FACILITY DESCRIPTION<br>Not Applicable |            |                    |                               |                      |  |
| PERMIT HOLDER<br>Young Sim Park                       |                               |                                 |                                   | EMAIL<br>ysim.p@outlook.com            |            |                    |                               | Major Violation<br>0 |  |
| PERMIT #<br>PR0066114                                 | EXPIRATION DATE<br>09/30/2019 | SERVICE<br>Follow-up inspection | REINSPECTION DATE<br>Next Routine | FACILITY PHONE #<br>(972)746-553       | PE<br>2620 | DISTRICT<br>0051   | INSPECTOR NAME<br>Ting Hsiung | Points<br>1          |  |

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

**A**  
SCORE 99

☒ 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                                    |     | 2   |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES |                                      |   |     |     |
| <input checked="" type="radio"/> In    |                                      | 2. Communicable disease; reporting, restrictions and exclusions | 4   |     |
| <input checked="" type="radio"/> In    | N/O                                  | 3. No persistent discharge from eyes, nose, and mouth           |     | 2   |
| <input checked="" type="radio"/> In    | N/O                                  | 4. Proper eating, tasting, drinking or tobacco use              |     | 2   |
| PREVENTING CONTAMINATION BY HANDS      |                                      |   |     |     |
| <input checked="" type="radio"/> In    | N/O                                  | 5. Hands clean and properly washed; gloves used properly        | 4   | 2   |
| <input checked="" type="radio"/> In    |                                      | 6. Adequate handwashing facilities supplied and accessible      |     | 2   |
| TIME AND TEMPERATURE RELATIONSHIPS     |                                      |   |     |     |
| <input checked="" type="radio"/> In    | N/O                                  | 7. Proper hot and cold holding temperatures                     | 4   | 2   |
| In                                     | <input checked="" type="radio"/> N/O | 8. Time as a public health control; procedures and records      | 4   | 2   |
| In                                     | <input checked="" type="radio"/> N/O | 9. Proper cooling methods                                       | 4   | 2   |
| In                                     | <input checked="" type="radio"/> N/O | 10. Proper cooking time and temperature                         | 4   | 2   |
| In                                     | <input checked="" type="radio"/> N/O | 11. Proper reheating procedures for hot holding                 | 4   |     |
| PROTECTION FROM CONTAMINATION          |                                      |   |     |     |
| In                                     | <input checked="" type="radio"/> N/O | 12. Returned and re-service of food                             |     | 2   |
| <input checked="" type="radio"/> In    |                                      | 13. Food: unadulterated, no spoilage, no contamination          | 4   | 2   |
| <input checked="" type="radio"/> In    | N/O                                  | 14. Food contact surfaces: clean and sanitized                  | 4   | 2   |
|  |                                      | QA 200ppm. / not active, knowledge verified.                    |     |     |

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

1. FOOD SAFETY CERTIFICATION

POINTS

0

**Inspector Comments:** Manager has provided food manager certification course receipt from 360training.com. Ensure that the food manager course is conducted immediately .

**Violation Description:** Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

0

**Inspector Comments:** Note: Gaskets have been ordered by repair person for all reach in coolers with torn gaskets. Remove large metafrío cooler.

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

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:** Rear area prep lights down the main prep tables are not functional. Repair or replace lights to provide adequate lighting.

**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)



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Overall Inspection Comments

This reinspection was conducted due to the downgrade of facility conducted on 1-15-2019.  
At this time, all violations from the previous report have been corrected except for those listed above.  
Facility has meet the minimum standards of the California Health and Safety Code.  
"B" card removed. "A" card posted.

**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).

Signature

\_\_\_\_\_  
Young Park  
Person in Charge  
01/17/2019

\_\_\_\_\_  
Ting Hsiung  
Environmental Health Specialist  
01/17/2019

## 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."

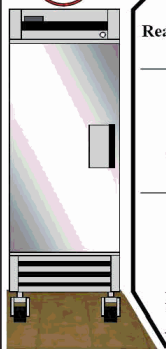
A food facility may be closed for any of the following reasons:

- 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."

No foil or cardboard on shelves!



## 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



Food temperature cannot be felt - use your probe thermometer!



## 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