



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME China Star				DATE 9/9/2022		TIME IN 9:15 AM		TIME OUT 10:15 AM	
ADDRESS 81022 Hwy 111 Ste.B, Indio, CA 92201				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Xiao G Ren				EMAIL siuchan1974@gmail.com				Major Violations 0	
PERMIT # PR0060356	EXPIRATION DATE 11/30/2022	SERVICE Follow-up inspection	REINSPECTION DATE 1/09/2023	FACILITY PHONE # (760)775-5158	PE 3621	DISTRICT 0038	INSPECTOR NAME Khrysta Green		Points Deducted 3

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

A
SCORE 97

☒ 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
<input checked="" type="radio"/> In	N/A 1. Food safety certification SS, Xiao G. Ren, exp. 5/2027			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input type="radio"/> In	2. Communicable disease; reporting, restrictions and exclusions		4	
<input type="radio"/> In	N/O 3. No persistent discharge from eyes, nose, and mouth			2
<input type="radio"/> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<input type="radio"/> In	N/O 5. Hands clean and properly washed; gloves used properly		4	2
<input type="radio"/> In	6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS				
<input type="radio"/> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
<input type="radio"/> In	N/O N/A 8. Time as a public health control; procedures and records		4	2
<input type="radio"/> In	N/O N/A 9. Proper cooling methods		4	2
<input type="radio"/> In	N/O N/A 10. Proper cooking time and temperature		4	2
<input type="radio"/> In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<input type="radio"/> In	N/O N/A 12. Returned and re-service of food			2
<input type="radio"/> In	13. Food: unadulterated, no spoilage, no contamination		4	2
<input type="radio"/> In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input type="radio"/> In	15. Food obtained from approved sources		4	2
<input type="radio"/> In	N/O N/A 16. Compliance with shell stock tags, condition, display			2
<input type="radio"/> In	N/O N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input type="radio"/> In	N/A 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY				
<input type="radio"/> In	N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input type="radio"/> In	N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER				
<input type="radio"/> In	21. Hot and cold water available		4	2
Water Temperature °F				
LIQUID WASTE DISPOSAL				
<input type="radio"/> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<input type="radio"/> In	23. No rodents, insects, birds, or animals		4	2
<input type="radio"/> 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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

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Inspector Comments: Note: Ensure soap is provided in approved, wall mounted soap dispensers for adequate hand washing practices. Remove pump soap from the following areas:
- Dump sink at the front server beverage station
- As discussed in the hearing, remove pump soap dispenser inside the women's restroom near the hand washing sink. Observed soap to be stocked inside the wall mounted soap dispenser.

Ensure photographic evidence is provided to this department via email of all of the above having been completed by 9/9/22.

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))

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Facility is actively working on pest control within the facility. Observed one live disoriented cockroach on the floor underneath the wok cooking cook line unit at time of inspection. Observed no other live cockroaches within the facility at time of inspection. Per person in charge, pest control services are currently being obtained at least twice weekly. Last pest control service obtained was on 9/6/22. Ensure facility is treated for roaches at least every two weeks, and receipts are submitted to this department following every pest control service until further notice. Observed holes around the kitchen area to have been sealed.

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

0

Inspector Comments: Note: Ensure foods stored inside coolers are covered with a secure, tight fitting lid when not in use to prevent contamination. Observed 2 metal bowls containing food items to be stored uncovered inside the reach-in cooler on the cook line. Person in charge disposed of one metal bowl of food from reach-in cooler on-site during inspection.

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))

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

POINTS

1

Inspector Comments: Observed the majority of the grease accumulation to have been eliminated inside the wok cooking cook line unit. Ensure touch-up areas with grease remaining inside, underneath and between the wok cooking unit on the cook line are completely free of grease. Ensure food source for vermin is eliminated from cook line equipment.

Clean the following:

- Build-up from inside the 3-compartment sink basins
- One dead cockroach from inside the wok cooking cook line unit
- Food accumulation from the racks inside the walk-in cooler
- Eliminate food build-up from exterior of food product containers inside the walk-in cooler
- Sides of the 2-door Everest cooler near the mop sink
- Black mold from inside the ice maker machine
- Food debris from the push cart near the 3-compartment sink
- Drink spillage from the front soda machine
- Clean the floors near the water heater
- Re-grout in-between floor tiles near the 3-compartment sink and mechanical dishwasher

Ensure photographic evidence is provided to this department via email of all of the above having been completed by 9/9/22.

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)



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

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Inspector Comments: Note: Observed the following:

- Repair the leak under the mechanical dishwasher.
- Observed the drain pipe underneath the mechanical dish washer to be draining directly into the floor sink. Repair the drain pipe so that a one inch air gap is between the drain pipe and floor sink to prevent backflow into drain pipes in the event of a sewage backup.

Ensure that the work order for the dishwasher leak repair is provided to this department 9/9/22.

Ensure photographic evidence to this department via email of all of the above having been completed by 9/9/22.

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)

Overall Inspection Comments

Note: Facility has not been in operation . Observed 0 ppm of chlorine at the mechanical dishwasher. Per person in charge, due to non-operation of the facility, the mechanical dishwasher had not recently been used to wash dishes. Instructed the person in charge to repair the mechanical dishwasher to properly dispense at 50 ppm chlorine at all times. Instructed person in charge that the mechanical dishwasher is not to be used until it is repaired to good working order.

Structural Repair: Repair/replace rusted metal racks inside the walk-in cooler in an approved manner to good condition. Provide photographic evidence of this having been completed to this department via email by Monday, 9/12/22.

During this inspection, the Notice of Decision from the suspension/ revocation hearing that was conducted on 9/6/22, was reviewed and discussed in detail, and agreed upon with the facility owner.

The purpose of this visit was to conduct a re-inspection of the downgrade and closure on 8/24/22. At this time, all violations from the previous inspection report have been corrected except for those listed above. At this time, the facility scored an A (97). The B placard was removed, and the A placard was posted. This facility is approved to re-open.

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.

Xiao Ren
Person in Charge
09/09/2022

Khrysta Green
Environmental Health Specialist
09/09/2022

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

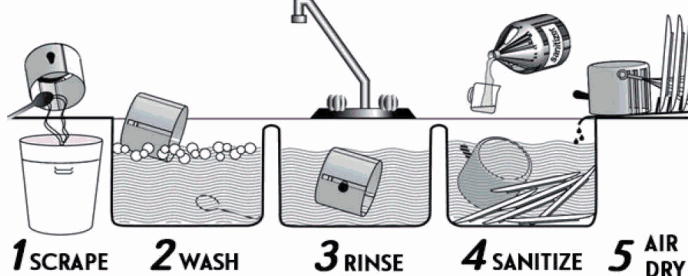
Cooked
Food

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

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!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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Blythe, CA 92225
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Fax 760-921-5085

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2275 S Main St #204
Corona, CA 92882
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HEMET
800 S Sanderson Ave #200
Hemet, CA 92545
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