



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

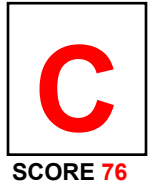
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Lucky Wok					DATE 11/29/2018		TIME IN 1:00 PM		TIME OUT 4:15 PM		
ADDRESS 11046 Limonite Ave, Jurupa Valley, CA 91752					FACILITY DESCRIPTION Not Applicable						
PERMIT HOLDER Rose Luo					EMAIL ch651121pei@yahoo.com.tw					Major Violation 0	
PERMIT # PR0061939	EXPIRATION DATE 04/30/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)898-859	P.E. 3620	DISTRICT 0055	INSPECTOR NAME Roshanak Wood		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 Rose Luo (Prometric) 1/25/23			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
● In		2. Communicable disease; reporting, restrictions and e		4	
● In	N/O	3. No persistent discharge from eyes, nose, and mou			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 pro	+	4	2
● In		6. Adequate handwashing facilities supplied and acces			2
TIME AND TEMPERATURE RELATIONSHIPS					
● In	N/O	N/A		4	2
● In	N/O	N/A	+	4	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 contaminatio		4	2
● In	N/O	N/A		4	2
Chlorine @ 100 ppm. / Not set up					

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	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
● In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
● In	N/A	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 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	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 storag	1
28. Food separated and protected from contamin	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	



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Inspector Comments: Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result. Observed Kevin eating on prep counter in center of kitchen adjacent to a cutting board with chopped green onions prepared for customer. Several personal foods were also observed on this counter. Employee was asked to move all personal food away from this area and to discontinue this practice as no eating or drinking is allowed in customer food related area. Corrected on site.

Violation Description: No employees shall eat, drink, or smoke in any work area. (113977)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Observed cook, Kevin, not washing his hands after touching unapproved toxic insect spray. He was asked to wash hands but he only rinsed them inside 3 compartment sink with cold water. Inspector redirected him to stop using that sink and properly wash hands at available handwashing sink. Kevin washed his hands with soap but dried them on his soiled apron. Proper handwashing methods were shown to Kevin and he was asked to wash his hands again and only use provided paper towels to dry them.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Discontinue blocking or making handwashing sink inaccessible by placing a large size bag full of recyclable items underneath/ in front of it. This sink must be always available and accessible for use.

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

2

Inspector Comments: When time is used as a public health control, records and documentation must be maintained and available for inspection. Observed cooked Boba maintained on stove top that was off at 109F. In addition some cooked Boba at various temperatures of 55F to 78F were observed inside a plastic container on counter across from buffet line. Rose, owner, said this container was going to be discarded. Boba on the stove was made less than 4 hours ago according to Rose. Said container was voluntarily discarded. Rose said she discards Boba then after 4 hours, hence keeping them out of temperature control. No records indicating time used as temperature control methods were observed. Directions to maintain proper records were given and Rose was asked to submit required forms (that inspector will send to her) for using this method to be reviewed to this department on or before 12/6/18. Meanwhile maintain cooked Boba inside cooler units as directed.

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)

10. PROPER COOKING TIME AND TEMPERATURE

POINTS

0

Inspector Comments: 10) Orange chicken was observed cooked to > 178F in wok.

Violation Description: Food of raw animal origin or containing food of raw animal origin shall be cooked to meet minimum temperature requirements as follows: single pieces of meat, and raw shell eggs for immediate service, shall be heated to 145°F for 15 seconds; comminuted meat, injected meats, ratites, raw shell eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 seconds; poultry, comminuted poultry, stuffed meat, stuffed pasta, or stuffing containing meat shall be heated to 165°F for 15 seconds. Raw animal origin shall be properly cooked to 165°F when using a microwave. Refer to the chart "Mandatory Cooking Temperatures" for other temperature requirements. (114004, 114008, 114010, 114021(c))



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----------------------------	--------------------	-----------------------

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

POINTS

0

Inspector Comments: Several cooked foods were observed at or above 135F inside buffet line.

Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

0

Inspector Comments: Proper manual warewashing explained.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments: Eliminate flies observed at facility through approved methods.

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

POINTS

1

Inspector Comments: a) Discontinue using/storing unapproved non commercial insect spray. 2 containers of said item was observed by the prep sink on floor and inside the bathroom. remove these items from facility and only use approved pest control services for vermin control. b) ensure air curtains installed are always on and functioning during hours of operation and properly do required adjustments if needed to ensure air curtains come on automatically when door opens and turn off as door closes. . Air curtain on both back and front door were off. Corrected on site. c) Remove gap observed at the side of the front door by providing weather stripping to prevent vermin harborage.

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

POINTS

2

Inspector Comments: A person in charge shall be present at the food facility during all hours of operation. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. Rose was unaware of proper and required cooking temperatures. Education given. Also, ensure all employees are aware of use of all equipment such as installed and available sinks. Observed prep sink used for warewashing and both Kevin and Rose were unaware that this sink is only designed to wash and prepare food. Proper education given.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination. a) Discontinue placing metal inserts directly on top of another uncovered metal insert with chicken to prevent contamination. Provide proper coverage. Said contaminated food was voluntarily discarded. b) Discontinue storing several open bulk bags of food such as Boba, flour, or rice in their original open bags. Transfer food into an approved tight fitting, food grade container. c) discontinue storing food such as various spices inside severely soiled, with heavy build up metal inserts to prevent contamination.

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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----------------------------	--------------------	-----------------------

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

Inspector Comments: Provide required labeling for all squeeze bottles and containers of food stored throughout so that food is easily identifiable.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5, 114368.2, 114377)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair. a) repair merchandiser cooler unit filled with beverages so that is functioning properly or remove unit from facility, b) remove and replace several non commercial equipment such as rice cooker, coffee maker, microwave, water boiler/ heater and replace with commercial grade ones.

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: Maintain and thoroughly clean all the following so that they feel smooth and non sticky to the touch: all gaskets, handles, and doors of all small and large coolers and freezers, interior of all said units, inside lids/doors, along with shelving and fans, handwashing sink and its faucets that are sticky to the touch as well as 3 compartment sink and prep sink with all their components, all bulk and small containers of food and spices that were observed sticky and with build up, metal and plastic food storage containers, cooking equipment including woks, fryer and all pots and pans, wicker curtain at entry door.

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: Utensils and equipment shall be handled and stored in an approved manner and protected from contamination. a) discontinue lining interior of reach in coolers, shelving, or floors at back door with cardboard as they are not approved for lining purposes. Provide approved liners. b) discontinue using unapproved plastic hammer for breaking food. Item was voluntarily removed, c) discontinue soaking/leaving soiled metal dishes inside metal container filled with soiled water/ cleaning solution(de greaser, according to Kevin) for unknown amount of time. Properly wash, rinse, and sanitize said dishes as directed.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Discontinue storing soiled wet towels observed throughout on counters. Only maintain them inside sanitizer buckets in between uses or keep them clean and dry.

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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FACILITY NAME Lucky Wok	DATE 11/29/2018	PERMIT # PR0061939
----------------------------	--------------------	-----------------------

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Disocnntue storing several employee items such as cell phone charger, bandaid, drink cups, several customer food mentioners on numerous locations throughout facility and inside reach in cooler. Only store all personal belongings in a clearly labeled employee location away from customer food or food contact surfaces as directed.

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

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair. Observed a leak from the ceiling towards the end of inspection to the side of entry door from kitchen to the front of the facility. Rose said they never had a leak before and this is probably due to the rain. She contacted to get immediate repairs. Both Kevin and Rose were asked to transfer food to the buffet line from the other side of the kitchen while leak is occurring. Leak stopped at the end of the inspection since rain had stopped.

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: Maintain and thoroughly clean all the following so that they feel smooth and non sticky to the touch: all floor tiles throughout especially under all shelvings and equipment that are sticky, floor drain under 3 compartment sink, grease filters and hood canopy, ceilings and ceiling vents with dust and build up is observed, stainless steel walls behind cook line and all the sinks, cove base tiles and grout in between tiles.

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



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FACILITY NAME Lucky Wok	DATE 11/29/2018	PERMIT # PR0061939
----------------------------	--------------------	-----------------------

Overall Inspection Comments

At this time facility has failed to meet the minimum requirement of the California Health and Safety Code (76= C). An administrative office hearing is set for 12/3/18 at 9:00 am at Environmental Health office located at 2275 S Main St., Ste 204 Corona, Ca 92882. Failure to appear will be caused for further legal actions. Reinspection will be set for on or after 12/6/18. Ensure violations listed on this report are corrected by this date in order to be re scored. "A" card removed and "c" card posted and must remain posted until removed by an employee of this department. Failure to maintain "C" card posted will result in other legal actions. Contact R. Wood for any questions at 951- 273-9140.

ch651121pei@yahoo.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

Rwood

Refused to sign.

Person in Charge

11/29/2018

Roshanak Wood

Environmental Health Specialist

11/29/2018