



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

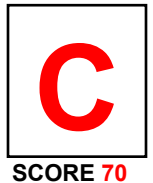
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sushi Zen-OOB				DATE 3/1/2021		TIME IN 11:45 AM		TIME OUT 3:20 PM	
ADDRESS 1525 E Ontario Ave #108, Corona, CA 92881				FACILITY DESCRIPTION oob per cos					
PERMIT HOLDER Seon Hwa Choi				EMAIL jiheecusa@gmail.com zen820				Major Violations 1	
PERMIT # PR0060781	EXPIRATION DATE 07/31/2022	SERVICE Routine inspection	REINSPECTION DATE 7/01/2021	FACILITY PHONE # (951)817-1000	PE 3621	DISTRICT 0051	INSPECTOR NAME Sarah Miller	Points Deducted 30	

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



☒ 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 Dah Yeon Oh; Prometric 6/13/2022			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 N/A 7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O N/A 8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O N/A 9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O N/A 10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	N/O N/A 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 N/A 14. Food contact surfaces: clean and sanitized Chlorine; 50ppm /		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In	15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O <input checked="" type="radio"/> N/A 16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O <input checked="" type="radio"/> N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER				
<input checked="" type="radio"/> In	21. Hot and cold water available	<input checked="" type="radio"/> COS	4	2
Water Temperature 120°F				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<input checked="" type="radio"/> In	23. No rodents, insects, birds, or animals		4	2
<input checked="" 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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed the following:

A) Several employees rinse their hands at the handwash sink, without using any soap. This was observed three times:

- 1) When an employee cleaned out a floor sink, then proceeded to handle utensils
- 2) When an employee handled raw fish, then proceeded to handle utensils and containers near the reach in cooler across the kitchen
- 3) When an employee cleaned out the bottom of the wash compartment of the 3 compartment sink, then proceeded to move containers of food from the back to the front of the kitchen.

Hands must be washed with cleanser and warm water, rinsed and dried with single use towels every time hands are possibly contaminated. Education provided at the time of the inspection.

B) Note: Please be advised, beginning on January 1st 2020, latex gloves will no longer be approved for use in food facilities. Ensure all latex gloves are removed from the facility and non-latex alternatives (such as nylon, vinyl, etc) are obtained and used as of January 1st 2020. Observed latex gloves near waitress station.

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 food; 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: Observed the following:

A) Hand wash sink in the back, adjacent to the fryers, blocked with a whisk and a spoon. Additionally observed back handwash station blocked with a food storage container. Ensure all hand wash sinks are accessible at all times. Do not use hand wash sinks for storage of any food equipment. This is a repeated violation.

B) Observed multiple sponges at each hand wash station. Remove sponges from hand wash station as they are not approved for use during hand washing. Hand wash sinks shall only be used for hand washing. This is a repeated violation.

C) Observed a condiment bottle (squeeze bottle, yellow) used for soap at the hand wash station near the middle of the sushi prep area. When questioned, one employee stated it was a condiment bottle, and another employee corrected him and showed it was used for soap. Discontinue using squeeze bottles and food storage containers for soap. Use approved soap dispensers at the hand wash sink.

D) Observed several hand wash sinks without paper towels, one handwash sink with a roll of paper towels out of the dispenser, and one handwash station with loose folded paper towels (not in a dispenser). All hand wash sinks must be equipped with paper towels in an approved dispenser at all times. This is a repeated violation.

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))



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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Observed the following:

A) Observed a large plastic bag of cooked lobster inside of the microwave in the back of the kitchen measuring 65- 77 degrees Fahrenheit. The person in charge stated the lobster had been heated in the microwave at approximately 1.5 hours prior. The lobster was immediately relocated to the walk in cooler for rapid cooling. Ensure all potentially hazardous food is maintained at 41 degrees Fahrenheit or below, or 135 degrees Fahrenheit or above. This is a repeated violation.

B) Observed a container of fried tempura shrimp next to the fryer measuring 92- 101.9 degrees Fahrenheit. The person in charge stated that they fry the shrimp and store it next to the fryer, and they will refry it again before using it in sushi rolls. The person in charge stated it had been cooked approximately 10 minutes prior, and was instructed to immediately reheat it to 165F or cool it to 41F in an approved manner. Take all necessary approved action to ensure potentially hazardous food is maintained at 41 degrees Fahrenheit or below, or 135 degrees Fahrenheit or above. This is a repeated violation.

C) Observed a large colander of scallops on a prep table in the back of the kitchen. Internal temperature of the scallops measured approximately 49F. The operator stated the scallops were placed there approximately 30 minutes prior. Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. The person in charge relocated the scallops to a cooler for rapid cooling.

D) Observed tempura vegetables stored adjacent to the fryers. Internal temperature measured 74-77F. An employee stated they had been fried approximately 1 hour prior. The employee was instructed to take all necessary approved action to maintain the food at 41F or below, or 135F or above.

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)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS

2

Inspector Comments: Observed two large containers of cooked rice measuring 98F. The person in charge stated they were using time as a public health control, but did not have discard time posted on units. Ensure approved TPHC paperwork is followed. Discard time must be posted on all potentially hazardous food using TPHC.

Note: several other containers of sushi rice were observed with starting time and discard time labels. No "wall log" observed at this time.

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

POINTS

2

Inspector Comments: Observed numerous "clean" dishes stored away with food debris and mold growth. Operator stated that dishes in question had already been washed and were put there to be used. All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. Dishes shall be clean to sight and touch. The operator was instructed to wash, rinse, sanitize, and air dry the dishes again.

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

0

Inspector Comments: Operator stated that only paper menus (checklists for sushi rolls, etc) are handed to customers. He additionally stated that the laminated, complete menus are typically only provided if customers wish to see the ingredients of the menu items. Only the laminated menus have a disclosure and reminder statement. 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.

Add reminder/ disclosure statement to paper menus or post them in an area where customers are likely to view them.

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)



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21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Facility was not equipped with hot water at the time of the inspection. All sinks reached a maximum hot water temperature of approximately 66F. The person in charge was instructed to cease operation until hot water of at least 100F was restored to the facility. The person in charge turned the hot water heater on, and hot water of 120F was restored to the facility after approximately 30 minutes. Handwashing sinks must provide warm water of at least 100°F and the 3-compartment sink must be equipped with water of at least 120F. Verify water temperatures prior to operation.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

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

POINTS

1

Inspector Comments: Observed the following:

A) Front doors propped open at the time of the inspection. Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

B) Fly light located above food prep area in the kitchen. Remove or relocate fly light to an approved area. Fly lights shall not be located within 3 feet of a food prep area.

C) Can of "Raid" stored on the bottom shelf near the dish machine. Remove insecticide as it is not approved for use in food facilities. Facility shall only use approved pest control measures.

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: The operator was unaware of proper cooking temperatures of fish and chicken. Education provided at the time of the inspection. Educational sticker additionally provided. All food employees shall have adequate knowledge of their assigned duties, and be able to demonstrate appropriate food safety principals.

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments: Observed approximately 7 packages of spicy tuna thawing on a tray in the back of the facility. Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. Operator relocated tuna to the walk in cooler.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Observed the following:

A) Numerous containers of food items stored directly on the ground in the walk-in cooler and walk-in freezer. Ensure all food is located at least six inches off of the ground to prevent possible contamination. This is a repeated violation.

B) Numerous raw foods stored over ready to eat foods throughout the kitchen. Ensure all raw foods are stored separate and below ready to eat foods such as vegetables. This is a repeated violation.

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: Observed the following:

- A) Small, 2 door reach in cooler in the kitchen unable to maintain temperature at 41 degrees Fahrenheit or below. Observed unit holding temperature at approximately 53F. At the time of the inspection, the cooler did not have any facility food in it. Ensure unit is repaired such that it can maintain food at 41 degrees Fahrenheit or below or remove unit from the facility. Equipment shall be in good repair. This is a repeated violation.
- B) Loose screw at the three compartment sink. Ensure three compartment sink is properly secured to the wall, and there are no loose screws. This is a repeated violation.
- C) Unapproved sake machine observed next to the soda machine. Remove equipment from facility as it is not an approved piece of equipment.
- D) Mesh-like material used to line shelving unit. Discontinue lining shelves with liners that are not easily cleanable. Ensure all equipment is smooth and easily cleanable.
- E) Ceiling light in back storage room nonfunctional. An employee replaced the light at the time of the inspection. Maintain all lights functional.
- F) Observed raw wood on the underside of the cabinet across from the waiting station. Seal raw wood in an approved manner to ensure it is smooth, easily cleanable, and nonabsorbent.
- G) Ice machine drain lines ending inside of the floor sink. An air gap between the water supply inlet and the flood level rim of the floor sink shall be at least twice the diameter of the water supply inlet and may not be less than one inch. Ensure there is a proper air gap between the top of the floor sink and the bottom of the drain.
- H) Wire mesh cooking utensil in disrepair. Discard and replace (if necessary) to prevent physical contamination of food.
- I) Observed a nonfunctional ice cream freezer located adjacent to the restrooms. Repair, replace, or remove freezer. The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.
- J) Shelving unit under the handwash station (closest to bar station) in disrepair, exposing raw wood. Repair shelf in an approved manner, such that it is smooth, easily cleanable, and nonabsorbent.

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: Observed the following soiled:

- gaskets to reach in coolers in reach in freezers with an accumulation of food debris
- shelving throughout the kitchen heavily soiled with grease, dust, and food debris
- hood vents with a heavy accumulation of grease
- inside and outside of all reach-in coolers soiled
- fan guards to the inside of the large reach-in cooler with heavy accumulation of mold and dust
- sides of equipment throughout the kitchen soiled with grease and food debris
- underside of three compartment sink with heavy accumulation of food debris
- sprayer used for warewashing soiled
- ceiling vent above soda machine with an accumulation of dust
- outside of bulk food bins soiled with food debris
- scoops for bulk food items with encrusted food debris
- inside and outside of microwave with food debris

Clean and maintain the above listed items clean

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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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Observed the following:

A) Observed an unsecured pressurized cylinder. Pressurized cylinders must be securely fastened to a rigid structure. This is a repeated violation.

B) Observed an in-use utensil stored in a container of luke warm water. Discontinue storing utensils in containers of water. Store utensils in an approved manner. Education provided at the time of inspection. This is a repeated violation.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: Operator was unable to provide a probe thermometer. An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed numerous wet, soiled wiping cloths stored throughout the kitchen on prep tables. Additionally observed a sanitizing bucket with no detectable levels of sanitizer. Wiping cloths shall be stored either clean and dry, or fully submerged in a sanitizer solution with the appropriate concentration of sanitizer. This is a repeated violation.

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))

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

0

Inspector Comments: Observed both restroom doors propped open at the time of the inspection. Toilet room doors shall be kept closed except during cleaning and maintenance operations.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed the following:

A) Storage area adjacent to the restrooms cluttered. Organize storage rooms to facilitate rodent activity identification.

B) Personal drinks stored at sushi prep tables and kitchen prep tables. All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

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)



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

POINTS

1

Inspector Comments: Observed the following:

A) Wall beneath prep table peeling and in disrepair. Take all necessary approved action to repair the wall such that it is smooth and easily cleanable.

B) Ceiling panel near the water heater in disrepair. Replace ceiling panel in an approved manner.

C) Grout between floor tiles extremely deteriorated near the 3-compartment sink. Re-grout floor tiles 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 the floor/wall junction throughout the facility soiled. Additionally observed the floor under the fryers with heavy grease and food accumulation. Clean and maintain floors clean.

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

47. NO UNAPPROVED PRIVATE HOMES/LIVING OR SLEEPING QUARTERS

POINTS

1

Inspector Comments: Observed the office with a couch, blankets, and pillows. Sleeping quarters located on the premises of a food facility shall be separated from rooms and areas used for food facility operations by complete partitioning. Except for restricted food service facilities, no door or other opening shall be permitted in the partition that separates the food facility from the living or sleeping quarters. Remove all sleeping accommodations.

Violation Description: No sleeping accommodations shall be maintained or stored in any room where food is prepared, stored, or sold. (114285, 114286)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed several missing and expired food handler cards. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. Ensure employees obtain valid food handler cards from this department within one week. This is a repeated violation.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments: Observed unapproved outdoor structures. Facility constructed outdoor dining with 3 perpendicular walls covering more than 50% of the perimeter. Education provided. See info bulletin attached to email for more information.

Overall Inspection Comments

This inspection was initiated due to a complaint received by this Department. A complaint investigation was also conducted at this time (reference CO0078029).

This facility has failed to meet the minimum requirements of the California Health and Safety Code (70 = 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 business days. "C" card posted. "A" card removed. "C" card must remain posted until removed by an employee of this Department. Contact Sarah Miller with any questions (951) 273-9140 and/or sarmiller@rivco.org.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sushi Zen-OOB	DATE 3/1/2021	PERMIT # PR0060781
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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

ERIC S OH
Person in Charge
03/01/2021

Sarah Miller
Environmental Health Specialist
03/01/2021

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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Fax 760-921-5085

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Fax 951-520-8319

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Hemet, CA 92545
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Fax 951-766-7874

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Murrieta, CA 92563
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Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

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Riverside, CA 92503
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