



**County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH**

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Red Ginger						DATE 8/28/2018	TIME IN 11:15 AM	TIME OUT 2:00 PM
LOCATION 1185 Magnolia Ave, Corona, CA 92879						Facility Description Not Applicable		
PERMIT HOLDER Thomas Wang						E-MAIL Not Specified		Major Violation 0
PERMIT # PR0066443	EXPIRATION DATE 12/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)737-287	PE 3621	DISTRICT 0051	INSPECTOR NAME Ting Hsiung	Points 19

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.

B
SCORE 81

○ 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/O	1. Food safety certification				2
Thomas Wang, Prometric, 5-14-2020						
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
○ In		2. Communicable disease; reporting, restrictions & ex		4		2
○ In	N/O	3. No discharge from eyes, nose, and mouth				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 & accessi				2
TIME AND TEMPERATURE RELATIONSHIPS						
○ In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	○ N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
○ In	N/O	N/A	10. Proper cooking time & temperatures		4	2
In	○ N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
In	○ N/O	N/A	12. Returned and reservice of food			2
In			13. Food: unadulterated, no spoilage, no contaminatio	4		2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	4		2
50ppm ADW, 200ppm QA 3C / 105F						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In			15. Food obtained from approved source		4	2
In	○ N/O	N/A	16. Compliance with shell stock tags, condition, displa			1
In	○ N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		○ N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	○ N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
○ In			21. Hot and cold water available		4	2
145F at 3C						
LIQUID WASTE DISPOSAL						
○ In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
○ In			23. No rodents, insects, birds, or animals		4	2
○ In			24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storag	2
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. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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

POINTS
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Inspector Comments: Note: When time is used as a public health control, food must be marked with the time to be discarded, not to exceed 4 hours after leaving temperature control.

Maintain documents when using time as a control. Employee stated that boba is cooked in the morning, then discarded at 3PM; cooked again, then discarded at close. Holding increments described was 4 hours or less. Boba observed at 164F and cooling.

Time as a public health control document provided. Fill out approval form, and submit it to this department within one week if facility opts to continue using time as a control.

9. PROPER COOLING METHODS

POINTS
2

Inspector Comments: All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

- Observed sweet and sour sauce at 135F poured into 5 gallon bucket to cool. Employee was notified to cool sauce properly then transfer to the walk-in cooler.

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS
2

Inspector Comments: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.

Discontinue using one spoon to scoop raw shrimp, then raw chicken, then raw beef. Discontinue cross-contamination by providing individual spoons for each protein product. Manager was instructed to be attentive to consumer allergy requests by additionally providing clean woks, spatulas, and unadulterated meat products.

Chef provided additional spoons at time of inspection.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
2

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, and sanitized.

Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 seconds.

- Observed employee hand washing using the 3-compartment sink improperly. Employee failed to sanitize all equipment and only washed and rinsed. Employee was also observed rinsing off previously used butcher knife and storing on shelves to hang dry.

Manager was informed of warewashing issues, and was notified to educate all employees of proper use of the 3-compartment sink. Manager stated that the employee was new and the usual dish washer was not present. Utilize automatic dishwasher (observed fully functional) or use the 3-compartment sink in an approved manner.

All equipment was properly warewashed thereafter.

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS
2

Inspector Comments: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

Observed raw beef sitting in the prep sink at 64.8F, and raw shrimp sitting in a sieve at the 3-compartment sink at 71F. Employee stated that they have been there for 20 minutes, and they are going to cook it. Shrimp was allowed to be relocated to the walk-in cooler. Employee was notified to discontinue preparing food in the warewashing sink. Beef was prepared within the hour.

Ensure that employees are properly thawing food. Discontinue allowing raw items to thaw in unapproved manners.



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Table with 3 columns: FACILITY NAME (Red Ginger), DATE (8/28/2018), PR# (PR0066443)

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. Discontinue the following - 1. Preparing eggrolls in the cusotmer area. Observed employee rolling eggrolls while sitting in customer booths. Conduct all food preparation in approved areas. Customer areas are not approved for food preparation. 2. Storing food improperly - maintain food stored in an approved manner. Observed the following - a. containers of raw chicken stored above containers of raw shrimp. b. one bag of leaking raw beef stored on one container of diced onions. Raw beef juices were pooled on plastic wrap. Onions were not contaminated, and manager stated they will be in the same dish. c. container of raw chicken above containers of produce in the reach in cooler across from the fryer. d. thawing container of shrimp in the 3rd compartment of the warewashing sink. Prep sink was observed to have raw beef. Thaw all food in approved areas. Warewashing areas are not approved for food preparation. Sink was observed to be clean, and employee stated they cleaned it. Shrimp was allowed to be relocated back in to the walk-in cooler.

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS
0

Inspector Comments: Note: All chemicals and poisonous substances shall be properly labeled and stored. Relocate the container of Rustoleum spray paint stored on the lower shelf next to the prep sink.

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS
1

Inspector Comments: Food shall be stored at least 6" above the floor and in approved containers labeled as to contents. - Discontinue storing food directly on the floor. Observed the following - a. employee slicing cabbage on the food slicer then place all sliced cabbage on to a bus bin located on the floor. Employee was corrected at time of inspection. b. storing containers of sauces/oil in the walk in cooler, in dry storage areas.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair. Repair or replace the following - - rusted storage shelving for the bulk ingredients by the walk-in cooler. - moldy cardboard to prop up prep tables. Provide smooth, nonabosorbent, and easily cleanable materials. - rusty magnetic knife block stored above the prep sink. - Remove the fly swatter stored near the prep sink. Utilize only approved pest control devices. - wooden shelves used to keep food off of the floor, and wooden plank on top of aluminum dunnage racks. Wood is absorbent and not approved for this use. -

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS
2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Clean the following - - wooden prep tables. Observed areas in between prep tables soiled underneath and in between. Repair or replace prep table nearest 3-compartment sink. Main area observed to no longer be properly sealed, and wood is heavily worn. - 3-compartment sink faucets - dish racks. Some racks may be beyond cleaning. Provide new dish racks and maintain clean and in good repair. Observed current racks with excessive build up of caked on debris. - prep table mounted can opener.



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37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination.

Discontinue storing the following equipment soiled -

- food peeler, soiled, stored on shelving.
- food grater/slicer, stored with food debris, and hanging on shelves.
- scoops in bulk ingredients with caked on debris on handles.
- serving tray receptacle observed with food debris.

Provide scoops with handles. Discontinue using soiled plastic cups as scoops in bulk ingredients.

When storing rice scoops and other utensils in standing water ensure that proper temperatures are maintained if food debris is introduced. Observed one container of scoops with water at 103.9F. Employee changed out the water, and provided fresh boiling water to the container.

Maintain utensils stored out of the danger zone (42F to 134F) when soiled with food debris.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: All clean and soiled linen shall be properly stored.

- Maintain all soiled linen in containers of water with sanitizer. Observed soiled linen left on prep counters
- Discontinue using linen as cutting board stabilizers. Provide smooth, nonabsorbent, and easily cleanable materials for use as food equipment.
- Change out sanitizer containers as often as necessary. Observed one container of sanitizer and linen cloudy.

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: Toilet rooms shall be separated by a well-fitting self-closing door.

Observed both men's and women's restroom doors not self-closing. Provide self-closing mechanism to ensure doors self-close in an approved manner.

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

POINTS

0

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair.

Repair the grout on the flooring tiles in front of the warewashing sink. Observed grout deteriorating and causing pooling water.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean.

Clean the floors at the following areas -

- under the cook line. Observed pooling grease and excessive food debris.
- under all tables at the wait staff area next to the soda machine.
- floor sink at the bar, and floors under the bar 3-compartment sink.
- under the 3-compartment sink.



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Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (81=B). "A" Card removed, "B" Card posted. Only a member of this department may remove the "B" card. Removal or obstruction of "B" card shall result in \$100 citation. Reinspection scheduled for one week: 9-4-2018. You may contact this department for earlier inspection if you have corrected all violations by calling (951) 273-9140.

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

Tom Wang
Person in Charge

08/28/2018

Ting Hsiung
Environmental Health Specialist

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