



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

[www.rivcoeh.org](http://www.rivcoeh.org)

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

FACILITY NAME <b>Elephant Thai Cuisine</b>					DATE 8/7/2018		TIME IN 11:00 AM		TIME OUT 12:15 PM	
LOCATION 3720 Mission Inn Ave, Riverside, CA 92501					Facility Description Not Applicable					
PERMIT HOLDER Suthida Patanasak					E-MAIL Not Specified				Major Violations 0	
PERMIT # PR0058069	EXPIRATION DATE: 02/28/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (909)683-9200	PE 3621	DISTRICT 0007	INSPECTOR NAME Adam Mian		Points Deducted 5	

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.

A  
**SCORE 95**

⊙ 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
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
⊙ In		2. Communicable disease; reporting, restrictions & exclusions			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 properly			4	2
⊙ In		6. Adequate handwashing facilities supplied & accessible				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 & records		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 reserve of food			2
⊙ In		13. Food: unadulterated, no spoilage, no contamination			4	2
⊙ In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

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, display			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
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 storage	2
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. 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 repair	2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 cards available; current, valid	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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### 23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

**Inspector Comments:** Each food facility shall be kept free of vermin. Observed:

- one live (slow moving/dying) cockroach on the floor beneath a preparation table
- one dead cockroach on the floor beneath a two door preparation sink

Operator discarded both cockroaches during the inspection. No further evidence of cockroach activity was observed. Continue to clean and sanitize all affected surfaces throughout the facility. Facility is to increase pest control service for cockroach activity to twice monthly until directed otherwise by this department. Maintain pest control service reports at the facility to be reviewed at routine inspections.

Note: Since the routine inspection on 8/1/2018, pest control service was provided twice for cockroach activity and treatment.

### 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. Observed the following:

- grease and debris on the drain pipes, anssl pipes and gas lines beneath the cooks line hood
- grease and food debris build up on storage rack on the right side of the cooks line hood.

Continue to clean all affected surfaces throughout the facility to eliminate debris and grease accumulation.

### 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. Replace the missing wall tile near the microwave storage rack and handwashing sink. Observed a will tile to be missing near the handwashing sink and microwave storage rack.

### 49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work. Observed one expired food handler card. Provide Riverside County food handler cards for all employees. Food handler card exam can be taken online at [www.riverside.statefoodsafety.com](http://www.riverside.statefoodsafety.com) or at our environmental health offices.



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### Overall Inspection Comments

This reinspection was conducted due to the downgrade of the facility on 8/1/2018. At this time, all violations from the previous inspection report have been corrected except for the items listed above. Facility is approved to operate. The "closed" and "C" signs were removed and "A" card posted. Do not move, remove or modify posted grade cards in any way to prevent penalty.

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at [www.rivcoeh.org](http://www.rivcoeh.org).

### Signature

Pu Patanasak  
Person in Charge  
08/07/2018

Adam Mian  
Environmental Health Specialist  
08/07/2018