



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org
For general information call: 1-888-722-4234

FACILITY NAME Rising Savor				DATE 8/1/2018		TIME IN 12:50 PM		TIME OUT 2:05 PM	
LOCATION 3852 Chicago Ave, Riverside, CA 92507				Facility Description Not Applicable					
PERMIT HOLDER R & S Chinese Food Inc				E-MAIL Not Specified				Major Violations 1	
PERMIT # PR0063639	EXPIRATION DATE: 01/31/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)787-1133	PE 3620	DISTRICT 0002	INSPECTOR NAME Emily Piehl		Points Deducted 8

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 92

○ 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 Zhijian 1/26/22 SS			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		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 contamination		4	2
○ In	N/O	N/A	+	4	2
		14. Food contact surfaces: clean and sanitized chlorine / 90F			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	2
○ In	N/O	N/A			1
○ In	N/O	N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
○ In		N/A			2
CONSUMER ADVISORY					
○ In	N/O	N/A			1
HIGHLY SUSCEPTIBLE POPULATIONS					
○ In		N/A			2
WATER / HOT WATER					
○ In		21. Hot and cold water available 120F		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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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

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

Wash water shall be kept at a minimum of 100°F to facilitate proper washing of food contact surfaces.

Observed an employee who was cutting raw chicken take the cutting board back to the preparation sink to be washed. He was observed to wash the cutting board with out soap in water at 90F then splash a small amount of sanitizer on it.

Manager was directed to correctly wash, rinse and sanitize the cutting board.

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS

0

Inspector Comments: Food shall be properly labeled and honesty presented.

Observed customer self service pre packaged cookies to not have labels.

Provide labels for all customer self-service prepackaged foods. The labels are to be in English and must contain the following:

- the common name of the product
- a declaration of the ingredients used, in descending order of predominance by weight
- the name and place of business of the manufacturer, packer or distributor
- the net weight of the product

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

1. Observed an accumulation of grime on the shelves in the 3 door reach in cooler at the cooks line.

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

2. Observed light bulb to be missing in the 2 door True reach in cooler in the back.

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

3. Observed rice scoop to be stored in stagnant room temperature water.

Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream or mashed potatoes.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer.

Observed soiled wiping cloths stored on food contact surface during food prep or used repeatedly during food prep.

-Prior to using wiping towels set up a sanitizer bucket with either 100 ppm chlorine or 200 ppm quaternary ammonium to hold the wiping cloths. Store cloths inside the sanitizer container when not in immediate use.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

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

Observed an accumulation of grime on the wall around the wall rack to the right of the cooks hand wash sink and on the wall behind the water heater.



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Overall Inspection Comments

This re-inspection was conducted due to the downgrade of the facility on 7/24/18. At this time all violations from the previous inspection report have been corrected except for the following noted in the inspection report. "C" card was removed and replaced with "A" card. Pest control receipts were provided from 7/31/18.

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

mike

Person in Charge

08/01/2018

Emily Piehl

Environmental Health Specialist

08/01/2018