



**County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH**

www.rivcoeh.org

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

FACILITY NAME Mongolian BBQ Chinese Food						DATE 9/12/2018	TIME IN 1:15 PM	TIME OUT 3:33 PM
LOCATION 25155 Sunnymead Blvd #G1B, Moreno Valley, CA 92553						Facility Description Not Applicable		
PERMIT HOLDER Wen Yao Garden Inc						E-MAIL Not Specified		Major Violation 1
PERMIT # PR0068762	EXPIRATION DATE 06/30/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)485-910	PE 3621	DISTRICT 0017	INSPECTOR NAME Shakeya Rhodes	Points 16

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 84

○ 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
CPFM-Chiwen Chen 5/26/20						
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 reserve 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
Chlorine-50ppm at mechanical dishwasher / not set up						

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
145.1F at 3-compartment sink						
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 contamina	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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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS
2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed a container of bean sprouts held at customer self-service bar measured at 45F. Employee stated the bean sprouts were placed at the cold-holding unit about 30 minutes prior. Bean sprouts in walk-in cooler were measured at 40F. Employee was advised to place bean sprouts directly at the cold-holding unit after removal from walk-in cooler to avoid food being out of temperature. All other potentially hazardous foods were measured below 41F at customer self-service bar.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
2

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

- 1) A fly land on a food strainer stored at food preparation table. Employee was asked to place the strainer at the 3-compartment sink to properly wash, rinse and sanitize.
2) Unclean scoop stored inside working container of rice at storage area. Clean and sanitize all utensils regularly.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

CRITICAL

POINTS
4

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

- 1) Multiple flies throughout kitchen area.
2) 2 dead cockroaches on floor below mop sink.
3) 1 live nymph and 1 live adult cockroach on floor near hot water heater.
4) 3 dead cockroaches on hot water heater.
5) 5 live adult and nymph cockroaches inside storage room with fortune cookies, equipment and single-use plates and trays.
6) 1 live cockroach on floor behind ice machine.
7) 3 cockroach egg casings inside cabinet near beverage dispenser.
8) 1 dead cockroach on floor near cash register.

Eliminate cockroaches, flies and all evidence of cockroaches and flies from facility through safe and legal methods.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS
1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin. Observed the following:

- 1) deteriorate caulking between wall and base coving below handwashing sink near customer self-service bar.
2) Damaged metal corner covering at lower right side of kitchen entry door.
3) Gap at bottm of front entry door greater than 1/4 inch.

Ensure all gaps or openings are seal to prevent the entrance of vermin.

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. Observed multiple boxes of food items stored directly on the floor inside walk-in cooler. Discontinue storing food items directly on the floor.



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS 0

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair. Observed damaged door at cold-top cooler near cook line. Repair damaged door.

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:

- 1) An accumulation of grease on shelving below fryers.
2) An accumulation of food debris on door gasket of cold-top cooler near cook line.
3) Unclean fan guard inside 1-door beverage display cooler near cash register.

Clean and maintain all equipment.

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. Observed the following:

- 1) A pair of tongs hung from fryer door handle. Discontinue storing utensils on equipment door handles.
2) Multiple unsecured CO2 tanks stored below handwashing sink at customer self-service bar. Properly secure CO2 tanks.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS 1

Inspector Comments: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Observed an accumulation of grease on hood filters and ansil systems above cook line and flat grill. Also observed gaps between the hood filters. Ensure hood filters and ansil systems are cleaned regularly and the filters are installed correctly for adequate removal of gas, heat, grease and vapors.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 0

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 sanitizer concentration at 200ppm in wiping cloth bucket near 3-compartment sink. Employee added water and adjusted the concentration to 100ppm immediately. Ensure test strips are being used to ensure the sanitizing solution is at the correct concentration.

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 0

Inspector Comments: Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Observed toilet paper stored on top of empty dispenser at stall in women's restroom. Ensure toilet tissue is installed in dispenser.

44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS 1

Inspector Comments: Designated areas/lockers shall be provided for personal belongings. Observed employee cellphone stored on food preparation table. Discontinue storing personal items on food preparation table.

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 grease and food debris on floor below cook line. Ensure all equipment is moved to adequately clean all flooring in kitchen area.



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Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (84 = B). 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 days. "Facility Closure" card posted. "A" card removed. "Facility Closure" card must remain posted until removed by an employee of this Department. Contact (Shakeya Rhodes) with any questions (951) 766-2824.

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

Chiwen Chen
Person in Charge

09/12/2018