FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: Mifen House
ADDRESS: 1201 University Ave #115, Riverside, CA 92507
PERMIT HOLDER: Ziran Ren
EMAIL: zachren8@gmail.com

PERMIT #: PR0066115
EXPIRATION DATE: 01/31/2021
SERVICE: Routine inspection
REINSPECTION DATE: Next Routine
FACILITY PHONE #: (951)742-7313
PE: 3620
DISTRICT: 0006
INSPECTOR NAME: Randall George
DATE: 3/10/2020
TIME IN: 9:15 AM
TIME OUT: 10:30 AM

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

### Points Deducted: 5

**SCORE:** 95

### Food Safety Certification

1. Food safety certification

### EMPLOYEE HEALTH AND HYGIENIC PRACTICES

2. Communicable disease, reporting, restrictions and exclusions
3. No persistent discharge from eyes, nose, and mouth
4. Proper eating, tasting, drinking or tobacco use

### PREVENTING CONTAMINATION BY HANDS

5. Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied and accessible

### TIME AND TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures
8. Time as a public health control; procedures and records
9. Proper cooking methods
10. Proper cooking time and temperature
11. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

12. Returned and re-service of food
13. Food: unadulterated, no spoilage, no contamination
14. Food contact surfaces: clean and sanitized

### SUPERVISION / PERSONAL CLEANLINESS

25. Person in charge present and performs duties, demonstration of knowledge
26. Personal cleanliness and hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS

27. Approved thawing methods, frozen food storage
28. Food separated and protected from contamination
29. Washing fruits and vegetables
30. Toxic substances properly identified, stored, used

### FOOD STORAGE / DISPLAY / SERVICE

31. Adequate food storage; food storage containers identified
32. Consumer self-service
33. Food properly labeled; honestly presented; menu labeling

### EQUIPMENT / UTENSILS / LINENS

34. Utensils and equipment approved, good repair
35. Warewashing: installed, maintained, proper use, test materials
36. Equipment / utensils: installed, clean, adequate capacity
37. Equipment, utensils, and linens: storage and use
38. Adequate ventilation and lighting; designated areas, use
39. Thermometers provided and accurate
40. Wiping cloths: properly used and stored

### PHYSICAL FACILITIES

41. Plumbing: properly installed, good repair
42. Refuse properly disposed; facilities maintained
43. Toilet facilities: properly constructed, supplied, cleaned
44. Premises; personal item storage and cleaning item storage

### FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources
16. Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster regulations

### CONFORMANCE WITH APPROVED PROCEDURES

18. Compliance with variance, specialized process, and HACCP plan

### CONSUMER ADVISORY

19. Written disclosure and reminder statements provided for raw or undercooked foods

### SCHOOL AND HEALTHCARE PROHIBITED FOODS

20. Licensed health care facilities / public and private schools; prohibited foods not offered

### WATER / HOT WATER

21. Hot and cold water available
22. Water Temperature 140°F

### LIQUID WASTE DISPOSAL

23. Sewage and wastewater properly disposed

### VERMIN

24. Vermin proofing, air curtains, self-closing doors

### PERMANENT FOOD FACILITIES

45. Floors, walls, ceilings: good repair / fully enclosed
46. Floors, walls, and ceilings: clean
47. No unapproved private homes / living or sleeping quarters

### SIGNS / REQUIREMENTS

48. Last inspection report available
49. Food Handler certifications available, current, and complete
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
27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

Inspector Comments: Thaw chicken in refrigerator or submerge under drip of water.

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)

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

Inspector Comments: Provide test materials for sanitizer. Fix leaking faucet and broken handles.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

Inspector Comments: Repair leaking hose by fryer. Fix leaking preparation sink leak.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

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

Inspector Comments: Keep all ceiling tiles properly over openings.

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

Inspector Comments: Deep clean all shelves and floors.

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

459 Re-open after major pest control service.

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

ziran ren
Person in Charge
03/10/2020

Randell George
Environmental Health Specialist
03/10/2020
REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114440 (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.”

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 clean 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 sanitization for a minimum of 30 seconds in the solution
   - 200ppm of a quaternary ammonium based sanitizor 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 FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

PROPER COOKING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOKING

- 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 timesframes.

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

Fruit and Vegetables: 135°F for 15 seconds
Eggs: 145°F for 15 seconds
Single Piece Meat (Beef, Veal, Pork): 145°F for 15 seconds
Pooled Eggs: 155°F for 15 seconds
Ground Meat and Sausage: 155°F for 15 seconds
Poultry and Stuffed Meat: 165°F for 15 seconds
Reheated Foods: 165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 N Broadway
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St #204
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

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800 S Sanderson Ave #200
Hemet, CA 92543
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Indio, CA 92201
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30315 Technology Dr #250
Murrieta, CA 92593
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554 S Paseo Dorotea
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RIVERSIDE
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DES-21 (REV 10/18)