



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Pho Tho				DATE 8/21/2020		TIME IN 2:00 PM		TIME OUT 4:15 PM	
ADDRESS 40250 Murrieta Hot Springs Rd #101, Murrieta, CA 92563				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Long Lam				EMAIL long5252@att.net				Major Violations 2	
PERMIT # PR0040382	EXPIRATION DATE 01/31/2023	SERVICE Routine inspection	REINSPECTION DATE 8/28/2020	FACILITY PHONE # (951)698-7108	PE 3621	DISTRICT 0043	INSPECTOR NAME Philip Sinclair		Points Deducted 17

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

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

☒ 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
<input checked="" type="radio"/> In	N/A	1. Food safety certification Long Lam/ ServSafe/ 8-26-2021			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	<input type="radio"/> N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> +	4
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	8. Time as a public health control; procedures and records		4
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	9. Proper cooling methods		4
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	10. Proper cooking time and temperature		4
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	11. Proper reheating procedures for hot holding		4
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In			13. Food: unadulterated, no spoilage, no contamination		4
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	14. Food contact surfaces: clean and sanitized Chlorine 100ppm; Auto DW 0ppm Cl / Knowledge verified	<input checked="" type="radio"/> 4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4
WATER / HOT WATER					
<input checked="" type="radio"/> In			21. Hot and cold water available		4
			Water Temperature 134F at 3-compartment sink faucet°F		
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed		4
VERMIN					
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals	<input checked="" type="radio"/> 4	2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A	24. Vermin proofing, air curtains, self-closing doors		<input checked="" type="radio"/> 1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
28. Food separated and protected from contamination		<input checked="" type="radio"/> 2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		<input checked="" type="radio"/> 1
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: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		<input checked="" type="radio"/> 1
46. Floors, walls, and ceilings: clean		<input checked="" type="radio"/> 1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		<input type="radio"/>
54. Voluntary condemnation		<input type="radio"/>
55. Impound		



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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Observed a large container of sprouts inside the Ascend reach in cooler between 52F and 57F. Operator stated that sprouts were prepped earlier in the day as the facility received a shipment. Sprouts were voluntarily discarded at time of inspection. Ensure that all potentially hazardous food is maintained at or below 41F at all times.

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation.

- Automatic dish washing machines shall be operated and maintained according to manufacturers specifications. Observed automatic dishwasher with Oppm Cl at time of inspection and dishes had been run through the machine. Container of sanitizer hooked up to machine observed 3/4 full. Operator attempted to prime machine, check lines and still observed final rinse of 0ppm chlorine. Servicing company contacted at time of inspection and observed final rinse concentration of 50ppm chlorine by end of inspection.
- Observed the slicer on the back preparation table encrusted with food debris on the underside of the blade and attachment arm. Properly clean and sanitize the slicer to remove all encrusted debris. Slicer should be cleaned/sanitized at least every 4 hours when in use.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation. Observed dead cockroaches in the grout lines at front register area, lower shelving of back preparation table near back delivery door and on wall next to reach in cooler in back area. Observed live cockroaches on piping beside the reach in coolers and in hole of the wall adjacent to coolers. Flashlight tapped against wall and numerous live cockroaches scattered from wall opening. Operator attempted to spray cockroaches with Raid at time of inspection. Contact pest control service to eliminate vermin in approved manner. Eliminate all cracks/crevices/holes that can serve as harborage locations. Manager contacted pest control company at time of inspection for them to come out immediately. Pest control services shall include an exclusion survey to eliminate vermin entry and harborage. Instructed manager to thoroughly clean and sanitize all food contact surfaces and any utensils or equipment exposed to contamination in the kitchen. Ensure all floors/walls are cleaned and sanitized as well as all roach evidence removed. Provide pest control invoice to inspector at time of re-inspection.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS

1

Inspector Comments: Facility shall only use approved pest control measures. Discontinue use of unapproved Raid inside the facility. Ensure that only approved pest control measures are used at all times.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- Observed containers of seasonings and spices near the wok station uncovered. Maintain containers covered when not in use as to be protected from contamination.
- Observed tongs stored over the bar to the make shift table in front of the large pot burners. Discontinue this practice. Provide empty, sanitized container to store tongs between use as to be protected from contamination.
- Observed cutting boards stored behind the faucet to the 3-compartment sink. Discontinue this practice. Store cutting boards in designated clean utensil storage area or provide empty, sanitized container to store cutting boards as to be protected from contamination.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- Observed the cold water knob to the 3-compartment sink stripped. Cold water was difficult to adjust in order to achieve 120F at the 3-compartment sink. Repair or replace cold water knob so that hot and cold water is readily available at the 3-compartment sink.
- Observed the hot water knob at the hand sink near the 3-compartment sink stripped and hard to turn off water completely. Repair or replace hot water knob in approved manner.
- Observed a shag rug at the entry to the back prep area that has accumulated grease and stained. Remove rug from facility.
- Observed the preparation sink faucet leaking from the base. Repair or replace faucet in approved manner to eliminate leak.
- Observed substantial condensate water on the floor near the front sliding door reach in cooler. Ensure unit is looked at and functioning as necessary.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN;ADEQUATE CAPACITY

POINTS

1

Inspector Comments: Clean and maintain the following:

- Cabinetry under register areas
- Dish sprayer nozzle at 3-compartment sink
- Slide track to the sliding door reach in cooler
- Fan guards inside the front sliding door reach in cooler
- Stove top burners
- Exhaust hood filters and fire suppression nozzles
- Sides and interior of the fryer
- Side and under tray area of wok station
- Back preparation table and lower shelving where rice warmer located
- Bottom interior shelving of reach in units throughout facility
- Ice deflector shield inside the ice maker

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

0

Inspector Comments: NOTE: An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location. Observed no thermometers or thermometers not located in readily visible location throughout facility. Ensure that thermometers are provided inside each unit in a readily visible location so that temperatures may be monitored.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

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

POINTS

1

Inspector Comments:

- Observed the paint/wall uplifting in the corner adjacent to where the 2 upright reach in coolers located. This is also the area where vermin located. Repair wall in approved manner once the pest control service has been completed.
- Observed the grout depleted under the cook line area and back preparation table, thus allowing accumulation. Remove accumulation from between tiles and replenish grout.
- Observed some of the floor tiles around the drain near the preparation sink cracked/broken. Repair or replace the tiles in approved manner so that accumulation does not occur.

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)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean and in good repair. Clean and maintain the following:

- Walls behind the cook line and cold top table
- Floors below the cook line equipment
- Floors below preparation table at back area
- Surrounding walls near the mop sink
- Vent covers around facility
- Floors under all equipment/shelving to remove build up
- Ceiling panels above the cook line area

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

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation #7 for details

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments: Observed in compliance with Industry Guidance.

Overall Inspection Comments

This routine inspection initiated due to a complaint (CO0075221) received by this Department.

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (B= 83). Facility also observed with cockroaches and has been closed. "A" card removed. "B" card posted. Facility closed sign placed in front window. Facility must remain closed until approval given by a member of this department. Do not remove "B" card or closed sign. Removal of these items will result in citation and/or further legal action. A re-inspection will be set for one week (08/28/2020). Ensure violations listed on this report are corrected by this date in order to be re-scored. Contact Philip Sinclair for any questions at (951) 461-0284.

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.



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Signature

Signature not captured due to
COVID 19 pandemic.

Discussed with Long Lam

Person in Charge

08/21/2020

Philip Sinclair

Environmental Health Specialist

08/21/2020

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (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."

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

Cooked
Food

Raw Meat,
Raw Eggs

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

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 clear 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 sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer 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 COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- 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 timeframes.

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

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	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
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Fax 760-921-5085

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Fax 951-520-8319

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