



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Marui Sushi				DATE 1/5/2021	TIME IN 12:15 PM	TIME OUT 2:30 PM
ADDRESS 2347 California Ave #101, Corona, CA 92881				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER				EMAIL wonkil.choi@gmail.com		Major Violations 1
PERMIT # PR0036718	EXPIRATION DATE 02/28/2021	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)734-5800	PE 3620	DISTRICT 0051
					INSPECTOR NAME Sarah Miller	Points Deducted 20

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

B
SCORE 80

○ 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/A	1. Food safety certification			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent 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 and 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
Chlorine; 100ppm /					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In		21. Hot and cold water available		4	2
Water Temperature 120°F					
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2
In	N/A	24. Vermin proofing, air curtains, self-closing doors			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	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	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	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	1
46. Floors, 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 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	
54. Voluntary condemnation	
55. Impound	



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Marui Sushi	DATE 1/5/2021	PERMIT # PR0036718
-------------------------------------	-------------------------	------------------------------

1. FOOD SAFETY CERTIFICATION

POINTS
2

Inspector Comments: Provide a Food Manager Certification for at least one employee who is in charge of food safety at the facility. The current Food Manager Certification expired 4/13/19. Submit proof of course registration to Sarah Miller at sarmiller@rivcoeh.org by 1/12/2021. This is a repeated violation.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Observed the following:

A) Observed an employee use her hands to prevent raw chicken from falling out of a container while she was draining water from it. The employee then proceeded to handle lids, utensils, etc throughout the back of the kitchen. She was instructed to wash her hands and sanitize all food contact surfaces that she touched.

B) Observed an employee wash dishes at the 3-compartment sink, then proceeded to prepare food for an order. She was instructed to wash her hands when switching between cleaning and food prep. She then went to the handwash sink, washed her hands, and placed gloves on without first drying her hands. Hands must be washed with soap and warm water, and fully dried with paper towels prior to glove use.

C) Observed chefs adjust face masks several times while preparing sushi rolls. They were instructed to wash their hands between adjusting a face mask and preparing food.

D) Observed an employee re-use already used gloves. Discontinue this practice. Ensure gloves are discarded after use.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: All handwash sinks must be fully accessible to allow for proper handwashing. Observed strainer and bowl stored inside kitchen hand sink upon arrival. This is a repeated violation.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS
2

Inspector Comments: Observed sprout stored at room temperature at the sushi prep line. Raw seed sprouts are potentially hazardous food and must be maintained at 41F or below or 135F or above. The person in charge voluntarily discarded the sprouts. Discontinue storing sprouts at room temperature. This is a repeated violation.

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)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS
2

Inspector Comments: When time is used as a public health control, food must be marked with the time to be discarded, not to exceed 4 hours after being removed from temperature control. Observed sushi rice unlabeled at time of inspection. Operator stated they make 2 batches of sushi rice a day, one in the morning and one in the afternoon. After each batch is left out for 4 hours, it is discarded, according to the operator. Ensure sushi rice that is using time as a public health control is properly labeled. This is a repeated violation. Future noncompliance may result in the facility to not be permitted to use time as a control. Violation corrected on site.

Violation Description: When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Marui Sushi	DATE 1/5/2021	PERMIT # PR0036718
-------------------------------------	-------------------------	------------------------------

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
2

Inspector Comments: Observed pieces of food present on dishes that were air drying at the 3 comp drain board and others that were stored away with clean dishes. Ensure all dishes are clean to sight and touch. Rewash all contaminated dishes.

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)

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

POINTS
1

Inspector Comments: Observed the following:

A) Front doors propped open during the entire inspection. Discontinue this practice. Ensure doors are maintained closed when not in use.

B) Can of Raid stored below the 3-comp sink. Facility shall only use approved pest control measures. Remove insecticide from facility. This is a repeated violation.

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 the following:

A) Various raw fish/shrimp stored above ready to eat food in almost all coolers/freezers. Ensure all raw food is stored separate and below ready to eat food to prevent possible contamination. This is a repeated violation.

B) Scoop used for bulk food stored with the handle in contact with the food. Ensure scoops are stored "handle up" to prevent contamination of food.

C) Food stored on the ground in the office room. Ensure all food is stored at least 6 inches off the ground to prevent possible 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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments: Observed the following:

A) Rice scoops and other utensils stored in containers of room temperature water. Discontinue this practice as it is not approved. Education provided on proper utensil storage.

B) Gaps in hood vents. Take all necessary approved action to eliminate hood gaps and maintain proper ventilation.

C) Caulking used for hood system deteriorated and hanging from hood. Remove caulking and reseal to prevent possible contamination of food.

D) Plastic wrapping on side of reach in cooler near 3 comp sink. Remove plastic and maintain equipment smooth and easily cleanable.

E) Label bulk food items. Observed numerous containers of bulk foods stored unlabeled.

F) Observed a red colander in the sushi prep area in disrepair. Discard all utensils that are in disrepair.

G) Back handwash sink caulking deteriorated. Reseal sink to the wall in an approved manner.

H) Absorbent and/or difficult to clean liners used on shelves throughout the facility. Remove unapproved shelf liners and replace with smooth, easily cleanable liners if desired.

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



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Marui Sushi	DATE 1/5/2021	PERMIT # PR0036718
-------------------------------------	-------------------------	------------------------------

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

POINTS

0

Inspector Comments: Observed the following soiled:

- all areas and floor underneath sushi prep line soiled
- toaster oven with burnt food accumulation
- floor/wall junction throughout facility
- walls in sushi prep area
- handles to reach in coolers soiled
- outside of bulk food bins with food accumulation
- hood vents with accumulation of grease and dust
- inside components and outside of fryer with heavy grease accumulation
- floor under water heater soiled

Clean and maintain the above listed items clean.

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

1

Inspector Comments: Provide a probe thermometer to monitor internal food temperatures. Operator was unable to provide probe thermometer. Also, provide reference thermometers in all refrigeration units. Observed one reference thermometer in disrepair. Replace reference thermometer and ensure thermometer is stored in front, warmest section of the unit.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

0

Inspector Comments: Observed several wet wiping cloths stored on prep tables throughout the facility. Wiping cloths shall be stored either clean and dry, or fully submerged in a sanitizer solution with the appropriate concentration of sanitizer.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

0

Inspector Comments: Observed toilet paper resting on top of dispenser in the men's restroom. Relocate toilet paper into dispenser.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments: Observed food preparation by employee at a customer booth upon arrival. Employee was observed portioning out ginger from a large bucket into small, "to-go" containers. Discontinue preparing food in unapproved areas.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed several missing food handler cards, and a food handler card from an outside agency. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. Ensure employees obtain food handler cards within one week.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Marui Sushi	DATE 1/5/2021	PERMIT # PR0036718
------------------------------	------------------	-----------------------

84. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments: Observed not in compliance with Industry Guidance. Observed employees serving customers on outside tables. Education provided.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Marui Sushi	DATE 1/5/2021	PERMIT # PR0036718
------------------------------	------------------	-----------------------

Overall Inspection Comments

This inspection was initiated due to a complaint received by this Department. A complaint investigation was also conducted at this time (reference CO0077353).

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80= B). Due to repeated failed inspections within a two-year period an Administrative Hearing will be held at 2275 S Main St, Ste 204, Corona, CA, 92882, on Wednesday, 1/13/2021 at 8:30am . "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Sarah Miller with any questions (951) 273-9140 and/or sarmiller@rivco.org.

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

Richard Kim
Person in Charge
01/05/2021

Sarah Miller
Environmental Health Specialist
01/05/2021

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."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

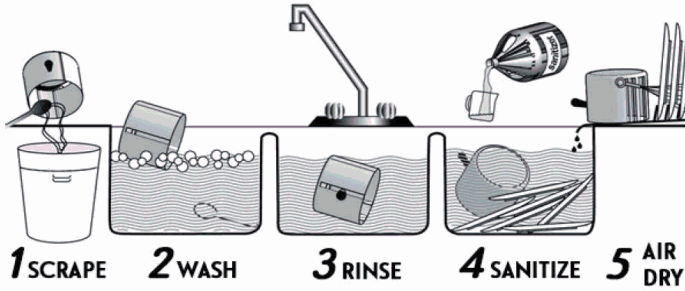
Cooked Food

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 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	HEMET 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	INDIO 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	MURRIETA 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	PALM SPRINGS 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	RIVERSIDE 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
---	--	---	--	---	--	---