



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME <b>Ho Ho Chinese</b>						DATE 7/31/2018		TIME IN 1:00 PM		TIME OUT 2:30 PM	
LOCATION 3511 Madison St Ste.J, Riverside, CA 92504						Facility Description Not Applicable					
PERMIT HOLDER Wen Qing Chen						E-MAIL wahsiu6868@icloud.com				Major Violations 2	
PERMIT # PR0069338	EXPIRATION DATE: 06/30/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)637-2411	PE 3620	DISTRICT 0002	INSPECTOR NAME Emily Piehl		Points Deducted 18		

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.

**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
In	N/O	1. Food safety certification				2
		Shao Hua Chen 3/22/21 SS				
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	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures & records		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 contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
		chlorine /				

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, display			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
			120F			
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		1



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

FACILITY NAME

Ho Ho Chinese

DATE

7/31/2018

PR #

PR0069338

## 5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Hands shall not be washed in sinks other than designated handwash sinks.

1. Observed an employee wash his hands in the 3-compartment sink with sanitizer.  
Handwashing must be accomplished in the hand wash sink with warm water and soap.

2. Observed an employee handle raw pork and then continue to handle cooking utensils without washing his hands.  
All food and utensil handlers shall wash their hands and arms thoroughly by vigorously rubbing them using a cleaner and warm running water for at least 10-15 seconds after committing an unsanitary act.

## 9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

1. Measured two deep, stacked, covered containers of cooked noodles between 45-50F in the walk in cooler.  
Employees stated noodles were cooked the previous night.  
Employee voluntarily discarded the noodles.

2. Cooked beef measured between 117-121F on the prep table.  
Employee stated food was cooked one hour prior.  
Employee was directed to relocate food into the walk in cooler.

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

POINTS

1

**Inspector Comments:** Air curtain shall turn on when door is open and turn off when door closes.

1. Observed the air curtain disconnected or in disrepair. Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility

2. Observed small gap at front door.  
Effectively seal all crevices (i.e. gaps and cracks) throughout the facility to eliminate potential vermin (including insects) harborage.

## 27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

2

**Inspector Comments:** Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

Observed frozen bags of peas and carrots thawing on the prep table.

## 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** All food shall be stored, prepared, displayed or held so that it is protected from contamination.

1. Observed raw uncovered shrimp stored next to uncovered produce in the cold top cooler.  
Store RTE foods above or separately and from raw animal products.

2. Observed uncovered won tons in the walk in freezer.  
Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

## 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 butcher knife stored on wooden blocks under preparation table.  
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.

2. Observed wooden blocks used to prop up containers under the prep table.  
Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
[www.rivcoeh.org](http://www.rivcoeh.org)  
For general information call: 1-888-722-4234

FACILITY NAME

Ho Ho Chinese

DATE

7/31/2018

PR #

PR0069338

### 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 an accumulation of grime in the following locations:

- sprayer at 3-compartment
- ceiling vents
- wall behind the water heater
- hood filters
- caulking around 3-compartment sink

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

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

POINTS

1

**Inspector Comments:** Approved base coving shall be provided in all required areas.

1. Observed missing cove base tiles at the right side of the cooks line.

Provide an integrally designed base coving with a 3/8-inch radius at the juncture of the floor and wall. The coving must extend up the wall at least 4 inches.

2. Observed grout to be deteriorating around the cooks line.

Re-grout these tiles in order to prevent food and stagnant water from accumulating in the cracks between the tiles. Repair the floor in order to provide a surface that is smooth, of durable construction, non-absorbent and easily cleanable.



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH

[www.rivcoeh.org](http://www.rivcoeh.org)

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

FACILITY NAME

Ho Ho Chinese

DATE

7/31/2018

PR #

PR0069338

### Overall Inspection Comments

Facility has failed their monthly probation inspection and is closed. At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (82=B) and is in violation of the terms of the Notice of Decision from hearing held on 9/26/17. This facilities permit is revoked and facility may not operate with out a valid health permit. Facility must contact Ralph Fregoso at 951-358-5172 prior to reinspection. Facility must re-train all employees and correct all of the violations noted on this inspection report in order to call for a re-inspection. Facility may not prepare food until reinspection is conducted. Facility closed sign and "B" placard posted. Do not block, relocate or remove items. Routine inspection conducted with A. Hubbard.

**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](http://www.rivcoeh.org).

### Signature

tina  
Person in Charge  
07/31/2018

Emily Piehl  
Environmental Health Specialist  
07/31/2018