



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Pho' Huynh						DATE 5/15/2018	TIME IN 9:00 AM	TIME OUT 10:00 AM
LOCATION 5180 Arlington Ave, Riverside, CA 92507						Facility Description Not Applicable		
PERMIT HOLDER Christina Pham						E-MAIL christinapham1012@yahoo.com		Major Violations 0
PERMIT # PR0059257	EXPIRATION DATE: 01/31/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)354-2799	PE 3620	DISTRICT 0005	INSPECTOR NAME Allison Hubbard	Points Deducted 3

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.



○ 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
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		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

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	2
In	N/O	○ N/A			1
In	N/O	○ N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
In	○ N/O	N/A			2
CONSUMER ADVISORY					
In	N/O	○ N/A			1
HIGHLY SUSCEPTIBLE POPULATIONS					
In	○ N/O	N/A			2
WATER / HOT WATER					
○ In		21. Hot and cold water available		4	2
		120F at 3C			
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	



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Table with 3 columns: FACILITY NAME (Pho' Huynh), DATE (5/15/2018), PR# (PR0059257)

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS 0

Inspector Comments: Note:

Each food facility shall be kept free of vermin. Observed a live cockroach outside the back door next to the grease trap. Observed a build up of grease on the container and the surrounding area. Ensure the container and area are properly cleaned to eliminate any cockroach attractant.

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. Observed a crate of raw eggs stored above ready to eat foods in the walk-in cooler. Ensure raw eggs, meats, and seafood are stored on the bottom shelf.

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS 1

Inspector Comments: All food waste and rubbish shall be kept in covered, leak proof and rodent proof containers. Observed dumpster lids open. Ensure the dumpster lids remain closed at all times.

Overall Inspection Comments

This follow-up inspection was conducted due to the downgrade and closure of the facility on 5/8/18. At this time the facility's probation has been extended per Ralph Fregoso and an official copy of the schedule has been delivered.. At this time all violations from the previous inspection report have been corrected except for the following: dumpster lids remaining closed and raw foods stored over ready to eat foods. Application and permit fee collected (OCR #A3817634).

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 section containing two handwritten signatures and their corresponding names and dates: Christina Pham (Person in Charge, 05/15/2018) and Allison Hubbard (Environmental Health Specialist, 05/15/2018).