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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME THAI STAR B.B.Q.					DATE TIME IN 2/21/2020 2:00 PM			TIME OUT 3:30 PM			
				FACILITY DESCRIPTION Not Applicable							
PERMIT HOLDER					EMAIL						
Hirun Onsaeng					Not Specifie	d		Major Vi	olations	1	
PERMIT#	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0002144	05/31/2020	Routine inspection	Next Routine	(951)737-1638	3620	0053	Irene Goodman		Points De	ducted	16

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



SCORE 8

OUT = Out of compliance

(E)			2. Communicable disease; reporting, restrictions and exclusions	4	
(E)	N/O		3. No persistent discharge from eyes, nose, and mouth		2
(=)	N/O		4. Proper eating, tasting, drinking or tobacco use		2
			PREVENTING CONTAMINATION BY HANDS		
	N/O		5. Hands clean and properly washed; gloves used properly	4	2
(=)			6. Adequate handwashing facilities supplied and accessible		2
			TIME AND TEMPERATURE RELATIONSHIPS		
ln	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
ln	N/O	N/A	8. Time as a public health control; procedures and records	4	2
(=)	N/O	N/A	9. Proper cooling methods	4	2
	N/O	N/A	10. Proper cooking time and temperature	4	2
(=)	N/O	N/A	11. Proper reheating procedures for hot holding	4	
			PROTECTION FROM CONTAMINATION		
In	N/0	N/A	12. Returned and re-service of food		2
(=)			13. Food: unadulterated, no spoilage, no contamination	4	2
(in)	N/O	N/A	14. Food contact surfaces: clean and sanitized	4	2

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
$\overline{}$				CUS		
(ln)			15. Food obtained from approved sources		4	2
In	N/O	(N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
In		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan			
			CONSUMER ADVISORY			
In		N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		(N/A	20. Licensed health care facilities / public and private schools;		4	2
		Ŭ	prohibited foods not offered		4	2
			WATER / HOT WATER			
ln			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
ln		N/A	24. Vermin proofing, air curtains, self-closing doors			<u>(1)</u>

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demostration 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

Chlorine /

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	(1)
 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	0
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	

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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: All potentially hazardous food items must be held at 41F or below or 135F or above at all times. Observed garlic and oil stored in a container at the hot line at 62F. Operator stated that the garlic had been out of temperature longer than 4 hours. Garlic and oil was voluntarily discarded.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

△ CRITICAL **△**

POINTS

Inspector Comments: Observed infestation of cockroaches inside of the kitchen of the facility. Observed all life stages of cockroaches throughout the facility.

Observed dead cockroaches stuck to the back splash of the cook line.

Observed 2 live cockroaches beneath the 3 compartment sink.

Observed multiple live and dead cockroaches beneath the cook line.

Observed nymph cockroaches on the outside of spice containers and on food utensil storage racks.

Provide professional pest control services within 24 hours. Submit invoices of pest control service to I. Goodman at IGoodman@rivco.org.

This facility is closed at this time due to the cockroach infestation. Discontinue all food preparation and sales to the public. Contact this department once all cockroaches (live and dead) are cleared from the facility.

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

Inspector Comments: Observed the air curtain to be non functioning when the back delivery door was opened. Ensure the air curtain works in conjunction with the micro switch when doors are opened and closed.

Observed un approved insecticide stored inside of the facility. Discontinue use of insecticides for they are not approved to be used in a food facility.

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: a) Observed food inside of the walk in cooler without lids or protected from contamination. Provide lids in order to avoid possible food contamination.

- b) Observed scoop handles in contact with the food product inside of the bulk seasoning bins. Ensure the scoops are stored in an approved manner, without the handles in direct contact with the food product.
- c) Observed open bulk food items stored in their original bags in the dry storage area. Ensure all bulk food items are stored in easily cleanable containers with tight fitting lids.

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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

Inspector Comments: Provide missing labels for chemical substances throughout facility and properly store away from food and food related- items.

Observed wiping cloths throughout facility on top of cooking equipment, food prep tables and counters. Maintain wiping cloths inside clean, sanitizer buckets or otherwise use once and store away from food and food contact surfaces

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR



Inspector Comments: Discontinue use of foil as shelf liners throughout cooking equipment. Use approved, easily cleanable and smooth equipment/material.

Observed domestic rice cooker and blender stored inside of the dry storage room. Remove all domestic food equipment from the facility.

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: Cooking equipment in need of detailed cleaning. Observed heavy build up of grease, debris and dust on all equipment (and undersides), hood filters and hood. Failure to comply may result in further legal action. Clean and maintain:

- Handles and interior of Traulsen reach-in coolers
- Basin of mop sink
- Soiled racks of dry storage room
- Exterior of dishwasher and floors underneath

Properly clean and sanitize all food contact surfaces in an approved manner.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

Inspector Comments: Repair drain lines from dishwasher in approved manner to eliminate leak.

- Provide 1 inch air gap between dump sink drain line and floor drain.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE





 $\textbf{Inspector Comments:} \ \textbf{Observed multiple personal items stored throughout the facility}.$

Observed personal beverages and medicines stored inside of the reach in cooler.

Observed a cell phone, keys and office supplies stored on preparation tables throughout the facility.

Ensure all personal items are separated in an approved manner, not stored on food contact surfaces or on food equipment.

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, 114279, 114281, 114282)

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

POINTS

Inspector Comments: Observed the grout between the floor tiles to be deteriorated and missing throughout the facility. Re-grout the flooring throughout the facility in an approved manner.

The wall panel near the stove is separating from the walls of te facility. Proof of live cockroach activity behind this wall panel was observed. Ensure all life activity from this wall panel is eliminated. Secure the wall panel in an approved manner.

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



Inspector Comments: Observed all floors, walls and ceilings to be heavily soiled with grease, food, and dust debris. Thoroughly clean all walls, ceilings, and floors.

Properly sanitize all food contact surfaces, floors, walls and ceilings.

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

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Overall Inspection Comments

This facility is closed at this time due to the cockroach infestation. Discontinue all food preparation and sales to the public. Contact this department once all cockroaches (live and dead) are cleared from the facility.

An Environmental Health closure sign has been posted. Do not remove or tamper with closure sign. Contact this department at (951) 273-9140 with any questions you may have.

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (84=B). A re-inspection is scheduled for 1 week from today, 2/28/2020. Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this department. Contact I. Goodman at 951-273-9140 or at IGoodman@rivco.org with any questions you may have.

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	
Ken	Inene go
Person in Charge	Irene Goodman Environmental Health Specialist
02/21/2020	02/21/2020

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

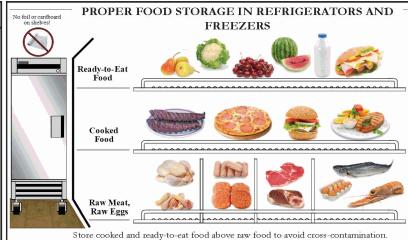
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath and Safety Code Section 114411:

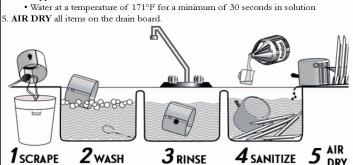
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
 - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

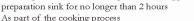
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

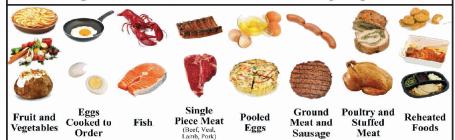
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds 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

DES-31 (REV 10/18)