



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Golden Chopstix-OOB</b>				DATE 6/22/2021		TIME IN 3:00 PM		TIME OUT 5:10 PM	
ADDRESS 1312 E Ontario Ave Ste #107, Corona, CA 92881				FACILITY DESCRIPTION oob change ownership					
PERMIT HOLDER Chris Lim				EMAIL pamlimG28@gmail.com				Major Violations 1	
PERMIT # PR0040168	EXPIRATION DATE 01/31/2022	SERVICE Routine inspection	REINSPECTION DATE 10/22/2021	FACILITY PHONE # (951)738-8888	PE 3620	DISTRICT 0051	INSPECTOR NAME Sarah Miller	Points Deducted 15	

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 85

☒ 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 Pamela Lim; ServSafe 2/2/26			2	
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4		
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2	
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/> In	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 type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2
<input type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4	2
<input type="radio"/> In	<input checked="" type="radio"/> N/C	N/A	10. Proper cooking time and temperature		4	2
<input type="radio"/> In	<input checked="" type="radio"/> N/C	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input type="radio"/> In	<input checked="" type="radio"/> N/C	N/A	12. Returned and re-service of food			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2	
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized Chlorine; 100ppm /		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2	
<input type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2	
<input type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2	
CONFORMANCE WITH APPROVED PROCEDURES						
<input type="radio"/> In		<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2	
CONSUMER ADVISORY						
<input type="radio"/> In		<input checked="" type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1	
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
<input type="radio"/> In		<input checked="" type="radio"/> N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
<input checked="" type="radio"/> In		21. Hot and cold water available Water Temperature 120°F		4	2	
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2	
VERMIN						
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals		4	2	
<input type="radio"/> In	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		<input checked="" type="radio"/> 1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		
54. Voluntary condemnation		<input checked="" type="radio"/>
55. Impound		<input checked="" type="radio"/>



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Observed the following:

A) Orange chicken stored in front of the fryer at room temperature. Chicken measured 63F. The person in charge stated they leave it at room temperature during the lunch rush. Discontinue this practice. Ensure all potentially hazardous food is maintained at 41F or below, or 135F or above. Education provided.

B) Prep cooler across from wok station unable to maintain potentially hazardous food at 41F or below. Observed the following:

- Tofu at 56F
- Raw shrimp at 62F
- Egg rolls at 52F
- Pooled raw eggs at 52F
- Cooked beef at 63F
- Cooked chicken at 64F

The person in charge stated the food had been in the cooler no more than 2 hours. All potentially hazardous food was relocated to the walk in cooler for rapid cooling. Cooler has been impounded and may not be used for potentially hazardous food. Take all necessary approved action to repair the unit such that it is able to maintain potentially hazardous food at 41F or below. "Impound" tag has been placed.

C) Observed the entire prep sink filled with raw beef measuring 87-103F. The person in charge stated that one of the employees was thawing the beef using hot water. All beef was voluntarily discarded by the person in charge. Food shall be thawed by one of the following methods: under refrigeration; completely submerged under COOL running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. Education provided.

**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)

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

POINTS

1

**Inspector Comments:** Air curtain turned off at the time of the inspection. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Take all necessary approved action to ensure the air curtain is functioning properly. 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) Several uncovered containers of food in the walk-in cooler. Ensure all foods are stored in approved food containers with tight-fitting lids unless actively cooling. This is a repeated violation.

B) Raw meats stored in plastic grocery bags in the walk-in freezer. Discontinue using grocery bags for storage of raw meats. Use only approved food-grade containers. This is a repeated violation.

C) Several unlabeled bulk food items. Ensure all bulk foods are labeled in an approved manner. This is a repeated violation.

D) Raw meat stored above bulk sauces. Ensure all raw food is stored separate and below ready to eat food to prevent possible contamination.

E) Several food items stored directly on the floor. Ensure all food items are maintained 6 inches off of the ground to prevent possible contamination. This is a repeated violation.

**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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30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

**Inspector Comments:** Observed several unlabeled toxic spray bottles. Ensure all toxic substances are labeled in an approved manner.

**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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

**Inspector Comments:** Observed the following:

A) Plastic bulk food bins broken at the top, causing the lids to not fit tightly. Replace the bulk food bins with an approved container equipped with tight-fitting lids.

B) Label all bulk food items. Observed several unlabeled bulk food items.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed the following:

A) Multiple sinks, including the hand wash sink, restroom handwash sink, and three compartment sink, not properly sealed to the wall. Ensure sinks are sealed to the wall in an approved manner. This is a repeated violation.

B) Shelving in the walk in cooler rusted. Replace shelving in an approved manner. This is a repeated violation.

C) Middle cabinet below soda machine in disrepair. Repair cabinet door latch in an approved manner.

D) Wire mesh utensil in disrepair. Discard utensil to prevent possible physical contamination of food. Education provided.

E) Cabinets across from register (below where the white rice is kept) in disrepair, exposing raw wood. Repair cabinet such that it is smooth and easily cleanable.

F) Heavy rust accumulation on freezer door. Take all necessary approved action to remove rust and maintain the door in good repair.

**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:** Observed the following soiled:

- Handles to all reach in coolers with an accumulation of grease
- inside and outside of microwave with an accumulation of food debris
- cabinets below self-service soda machine cluttered with equipment
- outside of bulk food bins soiled
- light switches with heavy food and grease accumulation
- shelves above 3-compartment sink and prep station soiled
- soda machine ice chute soiled
- front handwash station paper towel dispenser soiled
- 3- compartment sink sprayer soiled

Clean and/or organize the above listed items.

**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)



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed the following:

- A) Several leaks at the wok station. The person in charge placed 3 buckets under the wok station to collect wastewater. Take all necessary approved action to eliminate the leaks.
- B) Observed leaks at the 3-compartment sink faucet. Take all necessary approved action to eliminate the leaks.
- C) Observed a drain line ending inside of the walk in cooler, approximately eye level, above facility food. The person in charge was unable to identify where the drain line was coming from. Ensure wastewater lines are properly drained to a floor sink, or remove line if it is no longer in use.

**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

POINTS

1

**Inspector Comments:** Observed personal drinks stored above facility food throughout the kitchen. Additionally observed medicine and car keys on a shelf above a prep table. All personal drinks are to be maintained covered and stored in a manner to prevent contamination. Store all personal items in lockers or other approved designated area.

**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)

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

POINTS

1

**Inspector Comments:** Observed the following:

- A) Cove base near walk-in cooler detaching from the wall. Seal cove base in an approved manner.
- B) Grout deterioration between floor tiles near the 3-compartment sink. RegROUT floor tiles 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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** Observed the following soiled:

- A) Floor/wall junction behind the wok station soiled. Pipes under the wok station were also observed soiled with a heavy accumulation of grease. Clean and maintain pipes and floors clean.
- B) Ceiling panels above the 3-compartment sink and near the ceiling vent with heavy dust accumulation. Clean and maintain vents clean.
- C) Wall behind magnetic knife holder soiled with food debris. Clean and maintain walls clean.

**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.



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55. IMPOUND

POINTS

0

Inspector Comments: See violation #7 for details.

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (85 = B). A reinspection will be set for one week (6/29/21). Ensure 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 Sarah Miller with any questions at (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

Pamela Lim  
Person in Charge  
06/22/2021

Sarah Miller  
Environmental Health Specialist  
06/22/2021



## 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."

No foil or cardboard  
on shelves!



## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat  
Food

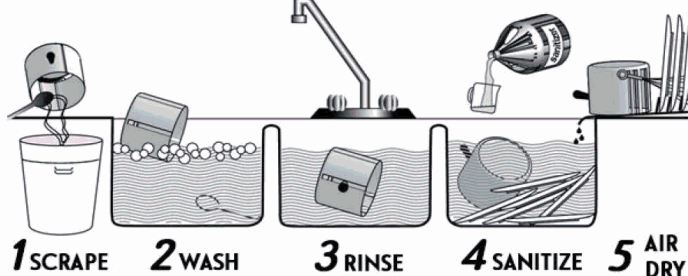
Cooked  
Food

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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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**  
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Indio, CA 92201  
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**MURRIETA**  
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