



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Snow & Crab				DATE 12/5/2019		TIME IN 2:25 PM		TIME OUT 4:25 PM	
ADDRESS 32965 Temecula Pkwy #100, Temecula, CA 92592				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Michael Nguyen				EMAIL Not Specified				Major Violations 3	
PERMIT # PR0072055	EXPIRATION DATE 02/28/2020	SERVICE Routine inspection	REINSPECTION DATE 12/12/2019	FACILITY PHONE # (951)729-9114	PE 3620	DISTRICT 0041	INSPECTOR NAME Philip Sinclair		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
<input checked="" type="radio"/> In	N/A	1. Food safety certification Ivy Tran/ Learn2Serve/ 9-25-2022			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	<input type="radio"/> N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	<input type="radio"/> 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 checked="" type="radio"/> In	<input type="radio"/> N/O	N/A 7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> COS	<input type="radio"/> N/A	2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	N/A 8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	N/A 9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	N/A 10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	N/A 12. Returned and re-service of food			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination	<input checked="" type="radio"/> COS	<input type="radio"/> N/A	2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	N/A 14. Food contact surfaces: clean and sanitized Chlorine 100ppm / Education provided	<input checked="" type="radio"/> COS	<input type="radio"/> N/A	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A 16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input type="radio"/> N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	<input 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		4	2
		Water Temperature 120F at 3-compartment sink°F			
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 checked="" type="radio"/> In	<input type="radio"/> N/O	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		<input type="radio"/> N/A
28. Food separated and protected from contamination		<input type="radio"/> N/A
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		<input type="radio"/> N/A
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		<input type="radio"/> N/A
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		<input type="radio"/> N/A
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		<input type="radio"/> N/A
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 type="radio"/> N/A

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		<input type="radio"/> N/A
55. Impound		



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation.

- Observed the following at the cook line under ambient temperature:
 - Container of cajun sauce with cooked onions at 63.1F
 - Container of garlic butter at 66.3F
 - Container of garlic at 67.4F
- Observed the following in portioned cups for patrons on top of cold table for desserts:
 - 32 containers of cajun mayonnaise at 70.0F

All items were voluntarily discarded at time of inspection. Ensure that all potentially hazardous foods are held at or below 41F or at or above 135F at all times.

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation. No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils. Observed a piece of the wire scrubber inside the container of garlic butter at the cook line. Item was voluntarily discarded at time of inspection. Any adulterated or contaminated items shall be disposed of promptly.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation.

- Observed the facility to initially have no chlorine sanitizer available inside the facility upon arrival to inspection. All food preparation directed to cease and desist until sanitizer supplied or facility will be closed. Person in charge left and returned with 2 bottles of chlorine sanitizer so that food contact surfaces may be properly sanitized.
- Observed a scoop inside the bulk container of salt encrusted with cajun seasoning. Ensure that all food food contact surfaces are properly washed, rinsed, sanitized and air dried prior to next use.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

0

Inspector Comments: NOTE: Observed dead insects (pincher bugs, flies, gnats) below the shelving near the 3-compartment sink and under the 3-compartment sink/automatic dishwasher. Clean and sanitize affected areas in approved manner.

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments: Observed boxes of frozen shrimp thawing on the drain board of the preparation sink in ambient temperature. Ensure that shrimp is thawed in the preparation sink basin completely submerged with cold running water over it of sufficient velocity to wash away loose particles, under refrigeration, in the microwave or as part of the cooking process. Corrected on-site.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- Replace missing light shields above the back preparation area and across from the 3-compartment sink. Light shields are required in these areas as to keep food product/utensils protected from contamination.
- Observed raw shelled eggs stored above scampi sauces and cajun sauces inside the walk in cooler. Properly store raw food items at the bottom followed by cooked items and place ready to eat items on the top.
-

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 lids to bulk containers inside 3 plastic containers on rolling cart cracked and/or missing pieces. Observed some lids held together by tape and safety pins. Replace any damaged lids as to be smooth and easily cleanable.
- Remove any unneeded, unused or damaged equipment/utensils from the facility. Ensure that all equipment is commercially listed.
- Observed the automatic dish washer non-operational. Dishwasher must be either removed from the facility by the re-inspection on 12/12/2019 or the dishwasher must be repaired and a 2nd tankless unit must be installed. If this has not been done, a \$100 citation will be issued.
- Observed a raw wood shelf below the front counter registers. Properly seal the wood shelf with approved sealant as to not absorb moisture or replace with approved shelving.
- Observed the rolling cart at the cook line with rusted screws through the top of the cart and the plastic rolling cart in the back prep area tied together with string. Replace damaged rolling carts in both areas as to be smooth and easily cleanable.
- Observed a leak coming from the base of the 3-compartment sink faucet. Repair or replace faucet in approved manner to eliminate the leak.
- Observed the front hand sink leaking, the knobs hard to turn off and the base of the faucet corroded. Replace faucet in approved manner so that proper hand washing can occur.
- Remove the table with the holes in it with the stainless steel top and wood below that can absorb moisture. Provide an approved preparation table that has not been altered.
- Discontinue using linens as liners under the cutting boards. Provide approved liners to keep the cutting boards from moving.

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: Clean and maintain the following:

- Exterior of bulk bins throughout facility
- Shelving racks throughout facility
- Vents covers on side of ice maker
- Reach in unit door handles
- Door gaskets to all reach in units
- Bottom interior shelves of reach in units
- Floor under equipment/shelving to remove build up
- Light switch and panel inside dry storage room and back prep area
- Rice cooker at front service station
- Crevices between cold top table at dessert cold prep table
- Wall under and behind the 3-compartment sink
- Fire suppression nozzles and bulb covers
- Sides of the fryer and behind the cook line equipment
- Bottom area of the wok cook station
- Floor sinks and drains at cook line/back prep area
- Mop sink basin and surrounding walls
- Hand sink faucets to remove grime
- Potato slicer attached to side of the wire rack shelving unit

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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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed only 1 sanitizer bucket set up below the 3-compartment sink and the concentration was only 10ppm. Increase and maintain the chlorine sanitizer concentration to be 100ppm or greater at all times. Sanitizer buckets should be changed out at least every 4 hours with clean water and sanitizer as well as new wiping cloths. Ensure that additional sanitizer buckets are set up at the cook line and wait station to properly sanitize food contact surfaces.

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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed the drain lines below the 3-compartment sink extending into the floor sink. Cut or raise the drain lines so that the drain lines end at least 1" above the floor grade.

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 an uncovered personal drink on a rack above the cutting board area where fish is chopped. Ensure that all personal drinks are covered and stored in a manner to prevent potential contamination. A lower shelf labeled with employees drinks away from equipment/utensils and preferable near the hand sink so that proper hand washing can occur afterwards.

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation #7 and #13 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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Overall Inspection Comments

At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (B = 80). A re-inspection will be set for one week (12/12/2019). 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 a member of this department. Removal will result in citation. Contact Philip Sinclair for any questions at (951) 461-0284.

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

Romeo Asistio
Person in Charge
12/05/2019

Philip Sinclair
Environmental Health Specialist
12/05/2019

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

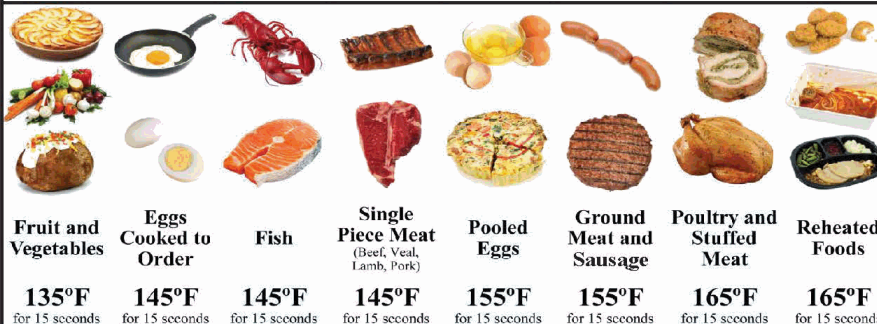


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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