



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

| | | | | | | | | |
|---|--------------------------------|-------------------------------|---------------------------------|------------------------------------|------------|--|------------------------------------|---------------------|
| FACILITY NAME SGC Japanese Restaurant | | | | | | DATE 7/16/2018 | TIME IN 1:30 PM | TIME OUT 4:00 PM |
| LOCATION 113 E 6th St, Corona, CA 92873 | | | | | | Facility Description Not Applicable | | |
| PERMIT HOLDER Peter Choe | | | | | | E-MAIL cindyvirgo61@yahoo.com | | Major Violations 2 |
| PERMIT # PR0071340 | EXPIRATION DATE: 09/30/2018 | SERVICE Routine inspection | RE-INSPECTION DATE 7/23/2018 | FACILITY PHONE #: (951)738-0650 | PE 3621 | DISTRICT 0053 | INSPECTOR NAME Octavio Gonzalez | 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.

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 |
|---|---|---|--|-------------------------------------|--------------------------------------|--------------------------------------|
| ○ In | N/O | 1. Food safety certification | | | | 2 |
| Peter Choe/ FSP/ 3-21-2021 | | | | | | |
| 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/C | N/A | 9. Proper cooling methods | | 4 | 2 |
| In | ○ N/C | N/A | 10. Proper cooking time & temperatures | | 4 | 2 |
| In | ○ N/C | 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 |

| FOOD FROM APPROVED SOURCES | | | | COS | MAJ | OUT |
|---|---|---|--|-----|--------------------------------------|-----|
| ○ In | | | 15. Food obtained from approved source | | 4 | 2 |
| In | ○ N/C | N/A | 16. Compliance with shell stock tags, condition, display | | | 1 |
| In | ○ N/C | 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 |
| 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 |
| 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 (SGC Japanese Restaurant), DATE (7/16/2018), PR# (PR0071340)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS 2

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2

Inspector Comments: Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Server area hand wash sink used to store scoops for ice cream.

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS 2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed kitchen cold table across from cook line not properly cold holding foods.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED CRITICAL

POINTS 4

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, and sanitized. 1) Observed automatic dishwasher operating at 0 ppm chlorine.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS CRITICAL

POINTS 4

Inspector Comments: Each food facility shall be kept free of vermin. Facility is closed by Riverside County Environmental Health Department due to observed cockroach and rodent activity.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS 1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.



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PR #

PR0071340

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. Clean the following:

Kitchen

- 1) exterior of all cooking equipment and under side of flat grill
- 2) all wall mounted shelving
- 3) counters and prep table shelving
- 4) storage racks inside walk-in cooler are peeling and need to be repaired
- 5) interior of ice machine
- 6) rolling storage carts

Sushi bar

- 1) all shelving under counters
- 2) doors and gasket to refrigeration units
- 3) cutting boards

Teppan Grills

- 1) Underside of all grills
- 2) interior of cabinets under grills

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS

0

Inspector Comments: All plumbing and plumbing fixtures shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Observed drains directly inside kitchen floor sink. Lift drain lines to provide 1 inch air gap between drains and top of floor sink.

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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair. Repair the following:

Kitchen:

- 1) bowing wall under dishwasher
- 2) deteriorated grout in warewash area and under cooking equipment
- 3) tape used to close opening under drain board (use durable waterproof material)
- 4) Seal openings on top of coving tiles throughout kitchen

Sushi Bar

Seal all openings in walls to prevent cockroach harbor

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean. Extensive cleaning of floor and walls throughout kitchen and sushi bar to remove build-up of debris.

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card. Several expired food handler cards and cards for employees no longer at facility. Ensure all current employees have a valid certificate and posted at facility.

www.RiversideFoodHandler.com



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Overall Inspection Comments

Facility has been closed by the Riverside County Environmental Health Department due to pest activity related to live cockroaches in sushi bar and rodent droppings in kitchen. Facility failed to meet the minimum health standards of the California Retail Food Code with a score of 80 grade "B". A reinspection has been set for Monday July 23rd, 2018 for all violations to be corrected. Facility may contact our department prior to this date for reopening once all pest activity has been eliminated. "Closed" sign posted on front door and letter grade changed to "B". Do not remove or relocated signs. Any questions contact department at 951-273-9140.

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

Peter Choe
Person in Charge
07/16/2018

Octavio Gonzalez
Environmental Health Specialist
07/16/2018