

www.rivcoeh.org

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

FACILITY NAME					DATE TIME IN		TIME OUT				
SGC Japane	se Restaurant							1:30 PM	4:00 PM		
o o o o up mili							//10/2010	1.50 1 101		7.00 1 WI	
LOCATION						Facility Description	on				
113 F 6th St	Corona, CA 928	273				Not Applica	able				
115 L oui ot,	Corona, Cri 720	,,,,				Not Applica	pheatic				
PERMIT HOLDER						E-MAIL					
Peter Choe					cindyvirgo61@yahoo.com Major Violations 2				2		
					cindyvingot	or wyanoo.com		Major v	1014110115		
PERMIT#	EXPIRATION DATE:	SERVICE	RE-INSPECTION DATE	FACILITY PHONE #:	PE	DISTRICT	INSPECTOR NAME				
PR0071340	09/30/2018	Routine inspection	7/23/2018	(951)738-0650	3621	0053	Octavio Gonzalez		Points D	educted	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.



Oln = In compliance	N/O = Not observed	OUT = Out of compliance
+ COS = Corrected on-site	N/A = Not applicable	

			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
ln	N/O		1. Food safety certification			2
			Peter Choe/ FSP/ 3-21-2021			
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
ln			2. Communicable disease; reporting, restrictions & exclusions		4	2
ln	N/O		3. No discharge from eyes, nose, and mouth			2
ln	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
(E)	N/O	N/A	8. Time as a public health control; procedures & records		4	2
In	(//)	N/A	9. Proper cooling methods		4	2
In	(1/0	N/A	10. Proper cooking time & temperatures		4	2
In	(1/0	N/A	11. Proper reheating procedures for hot holding		4	2
			PROTECTION FROM CONTAMINATION			
<u>(E)</u>	N/O	N/A	12. Returned and reservice of food			2
ln			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
		15. Food obtained from approved source		4	2
W/O	N/A	16. Compliance with shell stock tags, condition, display			1
WO	N/A	17. Compliance with Gulf Oyster Regulations			1
		CONFORMANCE WITH APPROVED PROCEDURES			
	N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
		CONSUMER ADVISORY			
N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS					
	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER					
		21. Hot and cold water available		4	2
		120 F			
LIQUID WASTE DISPOSAL					
		22. Sewage and wastewater properly disposed		4	2
VERMIN					
		23. No rodents, insects, birds, or animals		4	2
		24. Vermin proofing, air curtains, self-closing doors			1
	<u></u>	N/O N/A	15. Food obtained from approved source N/A 16. Compliance with shell stock tags, condition, display N/A 17. Compliance with Gulf Oyster Regulations CONFORMANCE WITH APPROVED PROCEDURES 18. Compliance with variance, specialized process, and HACCP Plan CONSUMER ADVISORY N/O 19. Consumer advisory provided for raw or undercooked foods HIGHLY SUSCEPTIBLE POPULATIONS 10. Licensed health care facilities / public and private schools; prohibited foods not offered WATER / HOT WATER 21. Hot and cold water available 120 F LIQUID WASTE DISPOSAL 22. Sewage and wastewater properly disposed VERMIN 23. No rodents, insects, birds, or animals	15. Food obtained from approved source N/A 16. Compliance with shell stock tags, condition, display N/A 17. Compliance with Gulf Oyster Regulations CONFORMANCE WITH APPROVED PROCEDURES 18. Compliance with variance, specialized process, and HACCP Plan CONSUMER ADVISORY N/O N/A 19. Consumer advisory provided for raw or undercooked foods HIGHLY SUSCEPTIBLE POPULATIONS 20. Licensed health care facilities / public and private schools; prohibited foods not offered WATER / HOT WATER 21. Hot and cold water available 120 F LIQUID WASTE DISPOSAL 22. Sewage and wastewater properly disposed VERMIN 23. No rodents, insects, birds, or animals	15. Food obtained from approved source 16. Compliance with shell stock tags, condition, display 17. Compliance with Gulf Oyster Regulations CONFORMANCE WITH APPROVED PROCEDURES 18. Compliance with variance, specialized process, and HACCP Plan CONSUMER ADVISORY 19. Consumer advisory provided for raw or undercooked foods HIGHLY SUSCEPTIBLE POPULATIONS 19. Licensed health care facilities / public and private schools; prohibited foods not offered WATER / HOT WATER 21. Hot and cold water available 120 F LIQUID WASTE DISPOSAL 22. Sewage and wastewater properly disposed VERMIN 23. No rodents, insects, birds, or animals

SUPERVISION	OUT			
25. Person in charge present and performs duties				
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	Θ		
46. Floor, walls and ceilings clean	Θ		
47. No unapproved private homes / living or sleeping quarters	1		
SIGNS / REQUIREMENTS			
48. Last inspection report available			
49. Food Handler cards available; current, valid			
50. Grade card and signs posted, visible			
COMPLIANCE AND ENFORCEMENT			
51. Plans approved / submitted			
52. Permit available and current			
53. Permit suspended / revoked			



www.rivcoeh.org

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

FACILITY NAME SGC Japanese Restaurant PR# PR0071340

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

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. Observed several employees in kitchen use their aprons to wipe off their hands. Inspector instructed employees to properly wash hands at hand sink. Manager was advised to monitor employees in future.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

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. This is unapproved, maintain sink clear for hand washing only.

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

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. The following foods were temped at 50-52 F: california rolls, rice noodles, shrimp, and beef. All potentially hazardous food in refrigerator was relocated to walk-in cooler. Technician was on-site repairing refrigeration units during inspection. Ensure discontinue using cold table until temperature reaches 41 F or below.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

△ CRITICAL △

POINTS

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, and sanitized.

- 1) Observed automatic dishwasher operating at 0 ppm chlorine. Operator contacted service company who provided directions on how to prime sanitizer line. After operator primed machine it was retested at 50 ppm chlorine. Ensure that dishwasher is tested daily to be properly operating
- 2) Employee dropped food tray on the floor then proceed to pick it up and place it on top of cutting board. Employee was instructed to relocate tray to warewash and sanitize cutting board with wiping cloth.
- 3) Employee had hat, apron, and belt on top of spice containers for teppan grills. Employee was instructed to remove clothing items and wash all spice containers.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

↑ CRITICAL ↑

POINTS

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. Facility contacted pest control for immediate service. A reinspection to reopen the facility may be conducted after 24 hour period from pest service. All pest activity must be eliminated. Contact our department at 951-273-9140.

- 1) Observed several live cockroaches under sushi bar counter. Cockroaches were seen in gaps between floor posts and sushi counter. Operator provided pest control reports showing that facility has been receiving routine treatments. F
- 2) Several rodent droppings found on floor under automatic dishwasher, drain boards, and food preparation sink. Additional rodent droppings found on floor in chemical storage room. All areas with droppings in kitchen need to be properly cleaned and monitored for new activity.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin. Sushi bar was observed to have many gaps and opening where cockroaches could harbor. Inspector showed operator several areas of concern. Ensure after pest service and cleaning that opening are properly sealed.

DAIPLFDHA 7/17/2018 1:01 am Page 2 of 4



www.rivcoeh.org

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

SGC Japanese Restaurant PR0071340

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

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

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 proved 1 inch air gap between drains and top of floor sink.

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

POINTS

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

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

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



www.rivcoeh.org

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

FACILITY NAME	DATE	PR#
SGC Japanese Restaurant	7/16/2018	PR0071340

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.

<u> </u>	
Signature	
p.A. Chan	Atavio Sanzaly
Peter Choe	Octavio Gonzalez
Person in Charge	Environmental Health Specialist
07/16/2018	07/16/2018

Page 4 of 4