



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

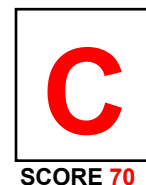
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Pho Anam</b>				DATE 12/10/2019		TIME IN 10:00 AM		TIME OUT 2:00 PM	
ADDRESS 440 N McKinley Ste #102, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER				EMAIL buunguyen@aol.com				Major Violations 2	
PERMIT # PR0073267	EXPIRATION DATE 06/30/2020	SERVICE Routine inspection	REINSPECTION DATE 12/18/2019	FACILITY PHONE # (951)735-2629	PE 3620	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum		Points Deducted 30

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



☒ 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 Buu Nguyen - exp. 06/13/2023			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 checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	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	14. Food contact surfaces: clean and sanitized		4	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	N/O	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In		19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In		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 above 120 F°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	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		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

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. 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		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		1
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		1



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Inspector Comments:

Observed an employee to drink from his beverage cup at the front prep line. Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result.

**Violation Description:** No employees shall eat, drink, or smoke in any work area. (113977)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed the following violations regarding glove usage:

a) numerous employees to remove soiled gloves, handle unsanitary items, and don clean gloves without washing their hands  
b) an employee to don gloves, take out the trash, remove gloves, drink from a beverage at the cooks line, wash their hands for less than 5 seconds in cold water at the prep sink, don clean gloves, handle unsanitary items, touch their face, and return to food preparation. The usage of gloves does not replace the necessity of handwashing. Ensure gloves are changed at any time tasks change or the gloves have been contaminated. Any time gloves are removed, the hands are to be washed prior to a new pair being donned.

2) Observed numerous employees to rinse their hands for less than 5 seconds in the food prep sink with cold water and without soap. Immediately discontinue this practice. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated. Ensure employees only wash their hands in the handwash stations.

**Violation Description:** Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

1) Observed the cooks-line handwash station soap dispenser to be broken and a squeeze bottle of soap to be stored in the handwash sink basin and to be relocated to the equipment shelving unit next to the handwash sink, next to active food preparation and clean utensils. Repair the soap dispenser. Discontinue storing soap in unapproved locations.

2) Observed the cooks-line handwash station to be clogged and unable to drain. Repair the sink in an approved manner. (NOTE: An employee attempted to plunge the sink with a heavily soiled plunger stored on the floor of the warewash area. The wastewater in the handwash sink basin was observed to splash onto the storage rack and equipment next to the handwash station. See Violation 13.)

3) Observed the splash guard of the rear handwash station to be loose. Secure the splash guard.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments:

1) Observed a bin of hydrated noodles stored out of temperature control at the prep line measuring 66.7 F (NOTE: The noodle packaged are delivered under refrigeration and the packaging is labeled "PERISHABLE KEEP REFRIGERATED.") PIC stated they had been removed from temperature control one hour prior and the facility practice is to keep them out of temperature control at ambient temperature until a customer orders the noodles, at which time they are placed in hot broth to cook. Discontinue this practice. Cold-held potentially hazardous foods are to be maintained at or below 41 F. PIC portioned the noodles into smaller containers and relocated the noodles into the walk-in cooler to maintain temperature control.

2) Observed a container of half and half creamer as well as 12 cups of coffee mixed with cream to measure 46.7 F in the front beverage cooler in the customer service area. PIC stated these items had been placed in the cooler one hour prior. This refrigeration unit is hereby impounded (See Violation 55). Discontinue using this refrigeration unit for storage of potentially hazardous foods until the unit has been repaired and the repair has been verified by a representative of this Department. Do not remove the impound tag.

**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)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

- 1) Observed tongs and a food strainer to fall onto the floor and an employee to place the tongs onto a cutting board and to rehang the strainer on the storage rack for future use. Immediately discontinue this practice. Ensure all utensils and equipment are relocated to the warewash station for proper and thorough warewashing any time contamination occurs. Education was provided and the PIC relocated the tongs and food strainer to the warewash station.
- 2) Observed employee to plunge the sink with a heavily soiled plunger stored on the floor of the warewash area, splashing wastewater from the handwash sink basin onto the storage rack as well as the clean equipment and the in-use rice scoops stored next to the handwash station. All contaminated equipment was relocated to the warewash station for proper and thorough warewashing. Ensure the storage rack is thoroughly cleaned prior to storing further utensils and equipment. Install a splash guard onto the handwash station (See Violation 28).
- 3) Observed the final sanitizing rinse cycle of the dish machine to measure 0 ppm Chlorine. During the inspection, the dish machine service technician arrived and repaired the dish machine, replacing the sanitizer dispensing tube. Ensure employees are regularly testing sanitizer concentrations to verify the dish machine is properly sanitizing all equipment and utensils.
- 4) Due to the inoperable nature of the dish machine, an employee was asked to set up the manual warewash station and to demonstrate warewashing. Observed an employee to mix soap and sanitizer in the middle compartment of the 3-compartment warewash station. Ensure employees are trained in proper procedures for manual warewashing. Education was provided. Handwash multi-use utensils in the following manner:
  - a) wash fully submerged in warm soapy water (minimum 100 F at dish level)
  - b) rinse fully submerged in clear water
  - c) fully submerge in a warm final sanitizing solution of 200 ppm Quaternary Ammonium for a minimum of 1 minute
  - d) allow utensils to air dry

**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)

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

POINTS

1

Inspector Comments:

- 1) Observed numerous fruit flies and house flies throughout the facility as well as an unapproved fly swatter on the shelf under the camera monitor. Eliminate the activity of flies from the food facility by using only approved methods. Remove all evidence of activity and thoroughly clean and sanitize all affected surfaces. Maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.
- 2) Observed the rear door to not be self-closing. Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

**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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed the handwash station to be located in contact with a shelving unit storing clean utensils and active food preparation. Ensure all equipment, utensils, and food preparation and storage is at least 24 inches from a handwash station or install an splash guard of at least 6 inches to prevent potential contamination (NOTE: Active contamination was observed. See Violation 13).

2) Observed numerous multi-use plates and bowls stored in an unprotected manner on the front service counter in the customer common area. Discontinue this practice. Relocate all dishes and utensils into an approved, protected location.

3) Observed numerous containers of food items (e.g. tofu, produce, spices, mushroom seasoning, etc.) to be stored without lids or protective coverings on shelving along the cooks line and in the reach-in cooler units along the prep line. Provide lids or protective coverings to prevent potential contamination.

4) Observed a dusty fan stored on the prep table. Ensure the fan is maintained clean to prevent contamination of the food and food prep area.

5) Observed the bulk sugar scoop stored with the handle in contact with the sugar. Ensure scoops are stored either inside the food containers in a manner where the handle is not in contact with the food or in a separate sanitary container. Clean scoops regularly.

6) Observed raw shell eggs stored over a bin of uncovered, peeled, ready-to-eat onions. All food shall be stored, prepared, displayed or held so that it is protected from contamination. Ensure all raw animal product is stored below produce and other ready to eat foods as well as all animal products are stored according to cooking temperatures.

7) Observed containers of raw animal products (e.g. chicken, beef, pork, etc.) stored directly on the floor under the storage racks in the walk-in cooler. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility.

**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

0

Inspector Comments:

NOTE: Observed unlabeled chemical spray bottles throughout the facility. Working containers used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

**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 unlabeled bulk spices (e.g. garlic powder, onion, etc.) on the dry storage racks as well as containers of food items (e.g. broths, sauces, etc.) in the walk-in cooler. Working containers used for storing food items shall be clearly and individually identified with the common name of the food product.

**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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- 1) Observed the facing of the front service station shelving to be deteriorated. Repair/replace the shelving to provide surfaces which are smooth, durable, non-absorbent, and easily cleanable.
- 2) Observed foil used to wrap the char broiler as well as to line the shelving at the cooks line. Do not wrap equipment or line shelving with any materials which are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable.
- 3) Observed the shelving above the meat slicer to be rusted. Eliminate the rust. Repair/replace the shelving and maintain in good repair.
- 4) Observed an unapproved "Cuisinart" food processor. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)
- 5) Observed wet multi-use wiping cloths used to line food bins storing produce and to be layered with herbs in food containers in the walk-in cooler. Discontinue this practice. Ensure approved materials are used.
- 6) Observed plastic wrap and a plastic bag used as ties to elevate drainage pipes above the floor sink below the prep sink. Replace the plastic wrap and plastic bag with approved materials.
- 7) Observed encrusted, single-use spoons stored in the uncovered spice bins at the prep line for dispensing product. Discard the encrusted utensils and replace with clean, approved, multi-use utensils.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

Inspector Comments:

- 1) Observed the facility to not have any Quaternary Ammonium test strips on site for verifying sanitizer solution concentration of sanitizer buckets and manual warewashing. Testing equipment and materials shall be provided to measure the applicable sanitization method.
- 2) Observed the wall-mounted sanitizer and detergent dispenser to leak as well as the dispensing lines to be excessively long. Repair the dispenser to eliminate leaks and shorten the lines to prevent back siphoning of wastewater.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

1

Inspector Comments:

- 1) Observed accumulated buildup and debris on the exterior of the bulk bins. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.
- 2) Observed accumulated buildup and encrusted debris along the floor wall junctures as well as on the flooring under the shelving in the walk-in cooler and walk-in freezer.
- 3) Observed accumulated buildup and debris on the fan guards of the walk-in cooler. Maintain the fan guards clean and free of debris.

**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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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

- 1) Observed knives stored wedged between the prep table and wall at the prep line. Discontinue storing utensils in unapproved, unsanitary manners.
- 2) Observed 3 CO2 tanks to be unsecured. All pressurized cylinders (full and empty) shall be securely fastened to a rigid structure.
- 3) Observed the cooked rice scoops to be stored in a bin of ice. Utensils used with potentially hazardous foods shall be held in water measuring greater than 135°F, a dipper well with constant moving water, or exchanged with clean utensils at least once every 4 hours.

**Violation Description:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

- 1) Observed the shatterproof light guards to be missing from the light fixture above the warewash area. Provide lighting in good repair, which is adequate, and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored.
- 2) Observed the 2-burner range to extend past the ventilation hood. Ensure all cooks line equipment is located within the coverage of the hood. Canopy-type hoods shall extend 6 inches beyond all cooking equipment.
- 3) Observed the caulking along the hood vent filters to be deteriorated, creating gapping as well as portions of the caulking to hang above the food preparation. Repair/replace the caulking to eliminate all gaps and ensure caulking is secure.
- 4) Observed the coating of the hood screening to be in disrepair and hanging above the prep area. Eliminate the hanging portion of the coating.

**Violation Description:** Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments:

Observed thermometers to be lacking from all reach-in coolers as well as from the front beverage cooler. An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

Observed soiled multi-use wiping cloths stored on the prep tables throughout the facility. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

**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))





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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed inadequate air gaps between the drainage pipes and floor sink below the ice machine and food prep sink. Provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the flood rim of the floor sink basin.

2) Observed an unapproved, accordion pipe attached to the drainage pipe and extending to the floor sink under the food prep sink. Ensure all drainage pipes are smooth and approved.

3) Observed the cooks line handwash station to be leaking and a bucket stored under the sink with several inches of collected wastewater and numerous soiled towels. Repair the handwash plumbing in an approved manner and eliminate leaks.

**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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments:

NOTE: Observed the trash dumpster lids to be propped open. Maintain the trash lids closed at all times except when in use to prevent insect and rodent development, including odors.

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

Observed the following regarding employee items:

- 1) hat on shelf with noodles
- 2) keys on the shelf by the sweet and sour sauce
- 3) beverage stored on the top shelf of a rolling unit above the microwave and packaged food items
- 4) eye drops stored on a food tray next to clean, single-use, to-go food containers
- 5) employee phones on the cutting boards mounted to the prep-line cold-top coolers
- 6) hat next to a can of nestle evaporated milk

Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

**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 extensive deterioration of the base coving throughout the facility, especially along the exterior of the walk-in cooler. Repair the base coving in an approved manner to provide a surface which is smooth, durable, non-absorbent, and easily cleanable.

**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 extensive accumulation of buildup and debris on the walls of the warewash station as well as deterioration of the caulking along the back splash. Maintain the walls clean and repair/replace the caulking to eliminate gaps.

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



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  
Pho Anam

DATE  
12/10/2019

PERMIT #  
PR0073267

48. LAST INSPECTION REPORT AVAILABLE

POINTS

0

**Inspector Comments:**

A copy of the last inspection report was not available for review. A copy of the last routine inspection report shall be kept on-site and be made available upon request.

**Violation Description:** A copy of the most recent routine inspection report shall be made available upon request. (113725.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:**

Valid Food Handler Certificates were not available for review. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection.

**Violation Description:** County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

55. IMPOUND

POINTS

0

**Inspector Comments:**

You are hereby notified that the beverage cooler has been determined to be in disrepair, and therefore, is impounded on 12/10/2019 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice, will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violations 7).

**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.





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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Pho Anam	DATE 12/10/2019	PERMIT # PR0073267
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**Overall Inspection Comments**

A joint routine inspection was conducted with B. Lopez of this Department.

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (70 = C). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (12/10/2019). Contact this Department with questions or concerns (951) 273-9140 or [JVanStockum@rivco.org](mailto:JVanStockum@rivco.org). "A" card has been removed. "C" card posted and must remain posted until removed by someone from this Department.

**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](http://www.rivcoeh.org).

**Signature**

Thuy Nguyen  
Person in Charge  
12/10/2019

Jillian Van Stockum  
Environmental Health Specialist  
12/10/2019

## 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."

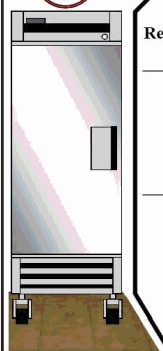
A food facility may be closed for any of the following reasons:

- 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

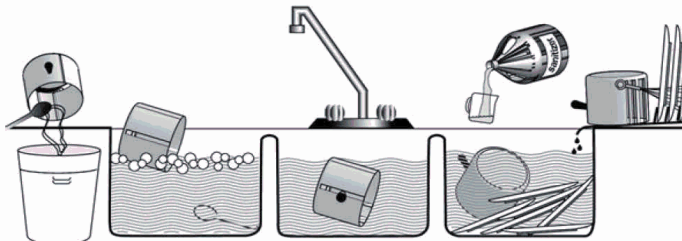
Cooked Food

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

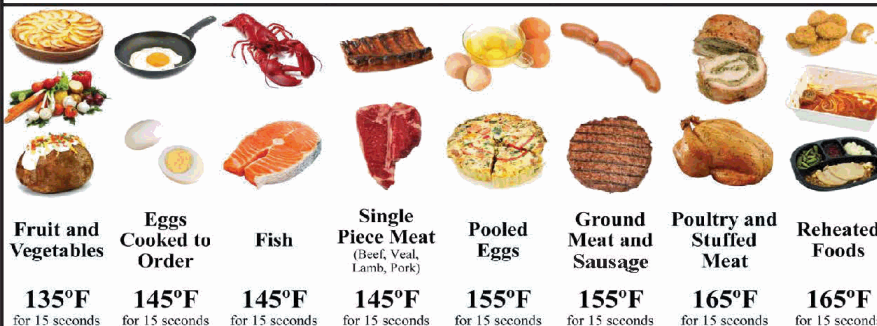


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## 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

### 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