



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Hong Kong Express				DATE 9/7/2022		TIME IN 10:00 AM		TIME OUT 12:00 PM	
ADDRESS 25030 Hancock Ave #104, Murrieta, CA 92562				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Pawaris Promin				EMAIL menglypromin@yahoo.com				Major Violations 2	
PERMIT # PR0064700	EXPIRATION DATE 04/30/2023	SERVICE Routine inspection	REINSPECTION DATE 9/14/2022	FACILITY PHONE # (951)304-9889	PE 3620	DISTRICT 0043	INSPECTOR NAME Michael Jaime	Points Deducted 17	

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

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

☒ 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 Mengly Promin/ Prometric/ 7.17.24			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	<input checked="" type="radio"/> 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	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> COS	<input checked="" type="radio"/> 4	2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	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 checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	N/O	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 100 ppm chlorine / Education provided		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	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2	
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2	
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/> In		<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2	
CONSUMER ADVISORY						
<input checked="" 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 checked="" 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		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		<input checked="" type="radio"/> 4	2
<input checked="" 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		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		<input checked="" type="radio"/> 1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		<input checked="" type="radio"/> 1
39. Thermometers provided and accurate		<input checked="" type="radio"/> 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		<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		<input type="radio"/>
54. Voluntary condemnation		<input type="radio"/>
55. Impound		



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 3 bottles of soy sauce/ mushroom sauce measured at 70F-83F stored in ambient temperature. Observed what appears to be mold growth inside the bottles. Packaging states to refrigerate after opening. Operator was unaware of the time food had been held out.

Corrective action: Food voluntarily discarded. All other bottles will be maintained in approved temperature control after opening.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: COCKROACH ACTIVITY

a) Observed numerous live cockroaches of all life stages in the following locations:

- Under the dry food storage rack near the walk-in cooler
- Under the prep sink near the dry food storage rack
- Under the 3-compartment sink
- The middle kitchen floor area in the back of the facility
- On a grey step ladder near the dry food storage rack by the walk-in cooler
- Inside the shelving, gaps and crevices at the prep sink and 3-compartment sink

b) Observed numerous dead cockroaches along the wall across from the 3-compartment sink near the soy sauce and various sauce containers

Corrective action: Facility CLOSED due to: Cockroach activity. Remove all evidence of cockroach activity, clean and sanitize effected areas, eliminate all harborage areas, and obtain approved pest control dated on or after 9.7.22. A re-inspection has been scheduled for 9.14.22 to ensure compliance. Removal of closed sign, B card, or operating without approval by a member of this department will result in a citation, office hearing, or other legal action.

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)

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

POINTS

1

Inspector Comments: HARBORAGE AREAS

- Remove the grey ladder from the facility
- Replace/ re-caulk the deteriorated caulking along the wall of the walk-in cooler
- Replace the lining deteriorated metal base cove lining the walk-in cooler

DELIVERY DOOR

Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

The back delivery door was unable to self close. Repair/adjust the self closing device to ensure door is self closing.

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: FOOD PROTECTION

- Observed dented food can in the back dry storage rack. Ensure all dented cans are removed from the food prep areas and shall not be utilized for food services.

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

POINTS

1

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Remove the accumulation of food, debris, grease and or grime from the following:

- All hand wash stations including soap dispensers and paper towel dispensers
- The TV and electrical storage area across from the cooks line
- The microwave near the cooks line
- The storage rack for the sauces across from the cooks line
- The filters in the hood above the cooks line
- The 2-door cooler inside and outside across from the cooks line
- The casters to the fryer (i.e. wheels)
- The cooks line
- All bulk food storage containers and bins throughout the facility
- All storage racks throughout the facility

** The shelving of and gaps and crevices around the prep sink and 3-compartment sink **

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: LIGHTS

- Replace the 2 burned out lights in the hood above the cooks line

VENTILATION

All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke.

Observed gaps between the filters above the cooks line. Eliminate gaps to ensure prevent hazard and to properly remove heat, grease, vapor, and smoke.

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: PROBE THERMOMETER

Obtain a probe thermometer to monitor the internal temperature of potentially hazardous foods.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

Observed employee beverages stored next to customer food inside the upright cooler and back prep table. Relocate all person beverages to an approved area away from customer foods and/or food contact surfaces.

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)



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

POINTS

1

Inspector Comments: REPAIRS

- Replace the deteriorated base cove tile near the front hand wash station.

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: CLEANING

- The floor under the cooks line
- The floors and walls under the cold holding unit across from the cooks line
- The mop sink area
- Under and around the 3-compartment sink
- Under and around the prep sink
- Under the dry food storage rack near the walk-in cooler

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

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: Food voluntarily discarded listed in violation 7.

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.

Overall Inspection Comments

FACILITY CLOSED DUE TO: COCKROACH ACTIVITY- See report for further details

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (83= B). A reinspection will be conducted to verify all items listed have been corrected in 1 week (9.14.22). "A" card removed. "CLOSED" sign and "B" card posted; Facility must remain posted until removed by someone from this department. Removal of the "CLOSED SIGN " or "B" card will result in a citation of \$100 per violation. If violations are corrected before this date you may contact a member of this department at (951)461-0248 to schedule a re-inspection.

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.



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Signature

Signature not captured due to
COVID 19 pandemic.

Mengly Promin
Person in Charge
09/07/2022

Michael Jaime
Environmental Health Specialist
09/07/2022

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

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F 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

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