



**County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH**

www.rivcoeh.org

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

FACILITY NAME Popcorn Chicken				DATE 3/21/2018	TIME IN 10:45 AM	TIME OUT 1:15 PM
LOCATION 1223 University Ave #120, Riverside, CA 92507				Facility Description Not Applicable		
PERMIT HOLDER Bruce Chen				E-MAIL bchen521@yahoo.com		Major Violations 2
PERMIT # PR0068853	EXPIRATION DATE: 11/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)222-2238	PE 3620	DISTRICT 0006
INSPECTOR NAME Vyan Aziz					Points Deducted 27	

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.



- 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 Bruce Chen/ Food Safety/1-15-21			2
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		4	○ 2
○ In	○ N/O	N/A		4	2
○ In	N/O	N/A		4	○ 2
○ In	N/O	N/A		4	2
○ In	○ N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In		13. Food: unadulterated, no spoilage, no contamination		4	2
○ In	N/O	N/A	+	○ 4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	2
○ In	N/O	○ N/A			1
○ In	N/O	○ N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
○ In		○ N/A			2
CONSUMER ADVISORY					
○ In	N/O	○ N/A			1
HIGHLY SUSCEPTIBLE POPULATIONS					
○ In		○ N/A			2
WATER / HOT WATER					
○ In		21. Hot and cold water available 120F		4	2
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 (Popcorn Chicken), DATE (3/21/2018), PR# (PR0068853)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY CRITICAL

POINTS 4

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:

- a.) cook dropped bean sprouts on the ground then picked it up, placed it in the trash, rinsed hands off with water then went back to food preparation. Employee was instructed to wash hands with soap by A. Hubbard, but refused and continued cooking.
b.) cook observed washing hands with cold water; ensure a minimum of 100F water is used for washing hands.

Provide proper hand washing training to all employees.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2

Inspector Comments: Hand sinks may not be used for any other tasks other than washing hands. Observed cook rinse utensils/ cooking equipment in the hand sink. Discontinue use of hand sink for all other tasks.

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 boba sitting out at 46.4F on the counter. Observed:

- a.) Boba must be kept under proper temperature control or utilize time as public health control. Education provided. Boba was relocated back into the cooler.
b.) cooked chicken in a container sitting out at 50F. Operator stated they leave the chicken out until they get a order. Chicken was left out for about 30 minutes. Instruction was given to leave the chicken under proper temperature control until needed. Corrected on-site.

9. PROPER COOLING METHODS

POINTS 2

Inspector Comments: All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

Observed large batch of short rib in the walk-in cooler at 46-47F. Operator stated it was cooked last night. Operator voluntarily discarded item. Education was provided on proper cooling methods.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED CRITICAL

POINTS 4

Inspector Comments: Automatic dish washing machines shall be operated and maintained according to manufacturers specifications. Observed dish machine dispensing 0ppm chlorine. Unit has been impounded at this time. Utilize the 3-compartment sink for proper ware-washing in the mean time. Do not remove the impound tag and do not use the unit until verified by an employee of this department. A re-check will be conducted in 1 week of this notice or call Vyan Aziz at 951-358-5172 for an earlier re-check.

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS 2

Inspector Comments: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. Observed beef thawing at room temperature. When instructed to place beef under running cold water, operator placed beef directly into the preparation sink in standing water. Education was provided. Ensure employees are trained in proper thawing practices.

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS 2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination. Observed:

- a.) scoop handles stored touching the product in multiple food bins (flour, rice, and bread crumbs)
b.) beef stored under raw chicken in the walk-in cooler; raw chicken must be stored below beef at all times. Education provided



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair. Observed:

- a.) missing shatter guard on the lights above the hood; provide approved lights with shatter protection
- b.) broken food container stored under the food rack in the walk-in cooler; discard broken container and discontinue storing items directly on the ground
- c.) missing faucet at the 3-compartment sink
- d.) outlet covered using duct tape; repair in approved manner
- e.) soft serve machine stored in the back area. Machine is not in use at this time. Remove or provide proper permits from appropriate agency (Milk and Dairy permit) prior to use.
- f.) small domestic refrigerator; remove and replace with commercial fridge
- g.) sealant was peeling away from the wall at the 3-compartment sink.

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:

- a.) anse pipes
- b.) hood filters on the right side and on both sides of the surrounding hood area
- c.) handles of all cold holding units
- d.) sprayer at the 3-compartment sink

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination. Observed:

- a.) utensils and cups stored in standing water above the mini domestic refrigerator; discontinue storing utensils in standing water
- b.) clean tongs hanging off the clean storage rack
- c.) used potato peeler stored on the clean knife magnetic rack

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: All clean and soiled linen shall be properly stored. Observed multiple wet linen stored on the counters. Provide approved sanitizer buckets to store wiping cloths when not in active use.

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

POINTS

2

Inspector Comments: All liquid waste must drain to an approved fully functioning sewage disposal system. Observed:

- a.) soiled mop water in the bucket. Dispose of mop water immediately after use to eliminate standing water.
- b.) plastic pipe leading out from the ceiling and into a bucket (near the entrance of the kitchen)

47. NO UNAPPROVED PRIVATE HOMES/LIVING OR SLEEPING QUARTERS

POINTS

1

Inspector Comments: No sleeping accommodations shall be in any room where food is prepared, stored or sold. Observed a bed in a back room. Remove unapproved sleeping quarters.



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Overall Inspection Comments

This facility has failed to meet the minimum standards set forth by the California Health and Safety Code (73=C). Due to on-going non-compliance and failed inspections your permit may be suspended or revoked or further enforcement actions will be taken. Detailed information regarding your right to a hearing will be provided within 5 days. "C" card posted, "A" card removed. "C" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty).

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

Email

Person in Charge

03/21/2018

Vyan Aziz

Environmental Health Specialist

03/21/2018

Person in Charge

03/21/2018