



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

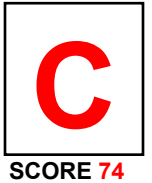
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CANTON BISTRO				DATE 4/26/2022		TIME IN 1:00 PM		TIME OUT 2:15 PM	
ADDRESS 79405 HWY 111 S, LA QUINTA, CA 92253				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER LEC ENTERPRISE/CHUONG LY				EMAIL Not Specified				Major Violations 3	
PERMIT # PR0008220	EXPIRATION DATE 03/31/2023	SERVICE Routine inspection	REINSPECTION DATE 8/26/2022	FACILITY PHONE # (760)791-9129	PE 3621	DISTRICT 0033	INSPECTOR NAME Dana Covos		Points Deducted 26

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
In	N/A			2
1. Food safety certification				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions and exclusions				
In	N/O			2
3. No persistent discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
In				2
6. Adequate handwashing facilities supplied and accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A		2
7. Proper hot and cold holding temperatures				
In	N/O	N/A		2
8. Time as a public health control; procedures and records				
In	N/O	N/A		2
9. Proper cooling methods				
In	N/O	N/A		2
10. Proper cooking time and temperature				
In	N/O	N/A		2
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and re-service of food				
In			4	2
13. Food: unadulterated, no spoilage, no contamination				
In	N/O	N/A		2
14. Food contact surfaces: clean and sanitized				
300ppm quaternary ammonia/50ppm chlorine dishwasher /				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	2
15. Food obtained from approved sources				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In				2
18. Compliance with variance, specialized process, and HACCP plan				
CONSUMER ADVISORY				
In				1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In			4	2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
In				2
21. Hot and cold water available				
Water Temperature 135.0°F				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				
In	N/A			1
24. Vermin proofing, air curtains, self-closing doors				

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	
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	



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Maintain at least one valid food manager certification on-site. The food manager certification was missing at the time of inspection.

Submit registration of class/exam within 2 weeks to DCovos@rivco.org or fax, Attention Dana: 760-863-8303.

Provide and post an approved and original document of food managers' certificate within 60 days and maintain at least one valid food manager certification on-site.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Measured a bin of cooked chicken pieces with an internal temperature of 60.1F. The chicken was at a lift top unit on the side of the cook line. Per the manager, the chicken was made at 9:30a.m. It was voluntarily discarded by the manager.

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.

Violation Description: 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. (114002, 114002.1)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the sanitizer solution to measured 0ppm quaternary ammonia at the time of inspection. Person in charge went to the 3 compartment sink dispenser and it was not dispensing a sanitizer solution also; 0ppm quaternary ammonia. A sanitizer solution of 300ppm quaternary ammonia was prepared for all the sanitizer buckets. The provider will be contacted to adjust the sanitizer in the dispenser.

Re-sanitize all surfaces and equipment so that it can be properly sanitized.

Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 seconds.

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)

21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 1. Observed there to be no water flow from the hot water valve when turned on from the kitchen hand sink. The only other hand sink in the facility is located behind the bar. After a few minutes of this finding, the manager stated that an employee turned the water off because it leaks.

All employees were instructed to wash their hand properly. Handwashing sinks must provide warm water of at least 100°F. Discontinue turning off the water valves as they must be on at all times. Repair the leak and ensure that hot water is provided for hand washing.

2. Measured the hot water at the bar 3 compartment sink to be 76.2F at the time of inspection. There was no active warewashing at the time of inspection. Advised bartender to use the mechanical dishwasher in the kitchen or kitchen 3 compartment sink to wash, rinse and sanitize all bar ware. Repair/adjust the sink so hot water at a minimum of 120°F is provided.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)



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25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: The manager was not able to identify the type of sanitizer used in the red buckets, nor which test strips should be used. The main cookline employee provided test strips for the chlorine although quaternary ammonia was used for the red bucket sanitizer.

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

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.

1. A delivery was made on the day of inspection. Multiple boxes of raw meat were sitting on the wet and soiled floor in front of the 3 compartment sink and dishwasher. There were also stacks of boxes with fresh produce that were delivered and left in the side alleyway outside the back door. This area is next to the grease disposal bin with flies all around. The manager was aware of where the delivery was put and stated that this has happened before.

There was no one actively working on putting away the delivery at the time of inspection. Once the manager was asked when the delivery would be moved off the ground and put in the walk-in, an employee was asked to put the meat in the walk-in.

Ensure that all food is protected from contamination and stored 6 inches above the floor. Ensure deliveries are made in accordance with food protection and also not mishandled.

2. Observed used bowls on top of a batter and sauce container that is used at the cookline. An employee removed the used bowls. Discontinue putting used or unclean dishes on top of food product or other clean surfaces.

3. Observed a colander stored with other bowls. The colander still had rice on it as well as the bowl under it was still wet from being washed. The manager removed the items to be re-washed.

4. The shelf over the prep sink was observed with numerous bowls and other equipment. The shelf was gritty to the touch with dry batter and old food. Remove the items from the shelf, clean the shelf thoroughly, rewash all bowls and equipment. Store all items on clean surfaces and protect them from contamination after being washed.

5. Observed a package of imitation crab stored on top of produce bags. Discontinue storing raw/cooked seafood over ready to eat food.

6. In the server lane next to the soup hot holding, an unclean metal pan was observed storing plates that are to be given to customers. Discontinue storing clean dishes inside unclean surfaces.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: 1. Observed numerous buckets, boxes and containers of food stored on the floor inside the walk-in cooler. Also observed several buckets of soy sauce along the back wall stored on the floor.

2. Declutter the room that is used for liquor storage. Store all products on the shelf so that the floors and corners can be seen and also cleaned routinely.

Discontinue storing food on the floor as everything must be stored 6 inches off the floor.

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 filters in the hood canopy bent, gaps between them and some leaning. The hood shoot was recently serviced. Per the person in charge, the filters are cleaned every other day. There was grease noticeable dripping from the filters down into the catch basin.

Repair or replace the filters so that they fit together properly and filter off any needed exhaust and grease.

2. Replace the light bulb in the hood canopy. Observed the light not working.

3. Repair the leak at the kitchen hand sink. Ensure that the water valve is not turned off as it was turned off during the inspection and proper hand washing could not take place.

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: Provide test strips that can test for quaternary ammonia. Test strips for chlorine were only present for the mechanical dishwasher.

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: Clean and maintain the following:

1. Hood canopy was observed with grease dripping from the filters.
2. Inside of the microwave was covered in splatter and old dried food.
3. The refrigerator beneath the beer tap had biofilm on the bottom shelf and standing water.
4. Bulk containers were gritty and hard from batter on them.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed employee food and beverages stored on top and over produce in the walk-in cooler. All personal drinks are to be maintained covered and stored in a manner to prevent 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: Repair or replace the missing cove tiles near the walk-in cooler.

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: Clean and maintain the following:

1. Observed the walls and ceiling vents throughout the kitchen area accumulated with dust.
2. Behind and under equipment observed old food debris, trash and dirt.

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



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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed a food handler card from an unapproved source. Ensure that the employee obtains a valid Riverside County food handler card immediately.

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)

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (74=C). A reinspection will be set for one week (05/03/2022). Ensure violations listed on this report are corrected by this date in order to be re-scored. "C" card posted. "A" card removed. "C" card must remain posted until removed by an employee of this Department. Contact Dana Covos with any questions at 760-863-8287 or DCovos@rivcoeh.org.

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

Emailed

Leo Durant
Person in Charge
04/26/2022

Dana Covos

Dana Covos
Environmental Health Specialist
04/26/2022

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

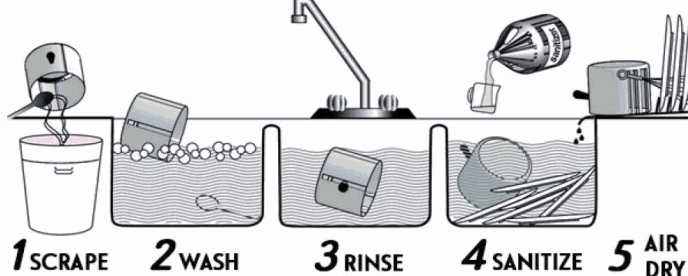
Cooked
Food

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

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