



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Volcano Hawaii BBQ				DATE 12/1/2021	TIME IN 2:30 PM	TIME OUT 3:45 PM
ADDRESS 140 Hidden Valley Pkwy Ste.E, Norco, CA 92860				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Xi Tian He & Blake Shuping Xue				EMAIL xuezvu@gmail.com		Major Violations 1
PERMIT # PR0069192	EXPIRATION DATE 01/31/2022	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)582-9888	PE 3620	DISTRICT 0054
				INSPECTOR NAME Jillian Van Stockum	Points Deducted 13	

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.

FACILITY
CLOSED

CA HEALTH &
SAFETY CODE
SECTION 113960

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	1. Food safety certification Blake Xue - exp. 12/19/2025				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions			4	
In	N/O	3. No persistent 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 and accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination			4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized 100 ppm chlorine /		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources			4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY						
In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
In		21. Hot and cold water available Water Temperature above 120 F°F			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		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		
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		1
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		1
54. Voluntary condemnation		
55. Impound		



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments:

Observed the following regarding German cockroach activity in the facility:

- 1) 5 live adults on the walls, base cove tiles, and electrical plugs behind the cooks' line prep tables
- 2) 1 live nymph and 1 live juvenile under the grease receptacle in the rear storage area near the water heater
- 3) ootheca (egg case) on the floor under the rear prep table
- 4) 1 juvenile on the equipment shelving above the 3-compartment warewash station
- 5) numerous dead various life stages on the flooring under equipment throughout the front prep areas and under the handwash station

The facility is hereby closed. Eliminate the infestation of cockroaches from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, 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.

*NOTE: This is a repeat violation. Due to continued noncompliance, an Administrative Citation (Citation No. 07309) has been issued. Continued noncompliance will result in further enforcement action, including but not limited to the issuance of additional Administrative Citations. Facility provided pest control reports from 09/27/2021 and 11/05/2021. Ensure adequate pest control services are received to ensure the infestation is eradicated.

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)

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

POINTS
2

Inspector Comments:

Upon inquiry, employees advised internal food temperatures are never taken and were unable to advise the proper cooking or holding temperatures of potentially hazardous foods. Employees advised the probe thermometer is placed inside a cooler unit and used as a display thermometer. Ensure staff are trained on proper internal holding and cooking temperatures of foods. Ensure probe thermometers are maintained on site and staff are trained on verifying internal food temperatures. Maintain all cold-held foods at or below 41 F and all hot-held foods at or above 135 F. Ensure the following internal cooking temperatures are maintained for at least 15 seconds:

- a) 135 F
 - Fruits and vegetables
- b) 145 F
 - Eggs cooked to order
 - Fish
 - Single pieces of meat (i.e. beef, veal, lamb, pork)
- c) 155 F
 - Pooled eggs
 - Ground meat and sausages
- d) 165 F
 - Poultry
 - Stuffed meat
 - Reheated foods

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)



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed the facility to reuse single-use containers for storage of sauces at the cooks line. Discontinue reusing unapproved containers. 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. Working containers used for storing food items shall be clearly and individually identified with the common name of the food product.

*NOTE: This is a chronically repeated violation.

2) Observed extensive rusting along the floor-wall juncture of the walk-in cooler. Make the necessary repairs in an approved manner to eliminate and prevent rust.

*NOTE: This is a repeat violation.

3) Observed standing water on the bottom shelf of the 2-door cold-top cooler at the cooks' line as well as on the floor of the walk-in cooler. Make the necessary repairs in an approved manner to eliminate and prevent water accumulation.

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

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

POINTS

1

Inspector Comments:

Observed the following regarding maintaining equipment clean:

1) excessive accumulation of grease and food debris on top of the grease receptacle in the rear storage area near the water heater

*NOTE: This is a repeat violation.

2) excessive accumulation of grease, debris, and miscellaneous residues on equipment and shelving surfaces throughout the facility as well as on the casters of all equipment throughout the prep line and cooks line

Maintain the grease bin clean at all times to prevent attraction of vermin.

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:

Observed excessive accumulation of grease and debris on the ventilation hood system canopy, filter pads, and walls. Ensure ventilation system is maintained clean and free of accumulation of grease, dust, dirt, food residues, and other debris to ensure proper ventilation.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment at the front cooks' line prep area. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine) between uses, or provide a clean cloth for each use.

*NOTE: This is a chronically repeated violation.

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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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

Observed an employee beverage stored on shelving above the front prep table. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

*NOTE: This is a chronically repeated violation.

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:

1) Observe the grout between floor tiles as well as between the base cove tiles and wall to be receding throughout the facility. Repair the floor grout to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.

*NOTE: This is a chronically repeated violation.

2) Observed a base cove and floor tile under the handwash station to be broken. Replace the tiles and maintain in good repair.

3) Observed deterioration and gapping of the caulking along the back splash of the 3-compartment warewash station. Reseal the space between the 3-compartment sink and wall to eliminate gaps and to provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage.

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 CEILING: CLEAN

POINTS

1

Inspector Comments:

Observed excessive accumulation of encrusted food debris, grease, and miscellaneous residues on the floors and walls throughout the facility, including but not limited to under and behind equipment and along the floor-wall junctures. The floors, walls, ceilings of a food facility shall be maintained clean.

*NOTE: This is a chronically repeated violation.

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

50. GRADE CARD AND SIGNS POSTED, VISIBLE

POINTS

0

Inspector Comments:

Observed the public notification placard to be missing from the front window next to the grade card. Facility shall have Department issued letter grade and public notification placards posted in a conspicuous place selected by the enforcement officer. Placards are not to be moved, removed or blocked. New public notification placard posted by the inspector

Violation Description: Grade card shall be posted in a conspicuous place. Approved signs that notify food employees to wash their hands shall be posted at all handwashing lavatories. "No smoking" signs shall be posted in all food-related areas. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The health permit shall be posted in a conspicuous location. (113725.1, 113953.5, 113978, 114276 (f)(1), 114381 (e), Riverside County Ordinance 492)

53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments:

Facility closed due to vermin activity (see violation 23).

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)



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Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (87 = B) and is closed due to vermin activity (see Violation 23). A reinspection will be set at the time of reopening, to be requested by operator. Ensure violations listed on this report are corrected by this date in order to be re-scored. "Facility Closed" sign posted. "B" card posted. "A" card removed. "B" card and "Facility Closed" must remain posted until removed by an employee of this Department. Do not relocate, remove, or visually obstruct the "B" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact J. Van Stockum with any questions at (951)273-9140 and/or JVanStockum@rivco.org.

- *NOTE:
- Blake Xue (the owner) declined review of report and requested report to be sent via email.
 - This is the facility's third downgrade within a 1-year period. Continued noncompliance will result in further enforcement action.

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

Blake Xue
Person in Charge
12/01/2021

Jillian Van Stockum
Environmental Health Specialist
12/01/2021

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."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

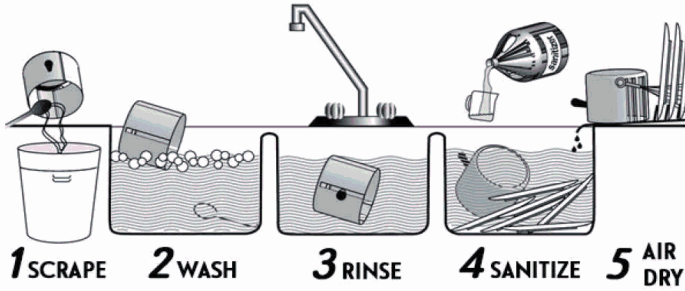
Cooked Food

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!

FOOD ALLERGENS

THE MAJOR 8

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
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