



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Hua Xin Chinese Express</b>						DATE 2/14/2019		TIME IN 1:30 PM		TIME OUT 3:45 PM	
ADDRESS 3852 Chicago Ave, Riverside, CA 92507						FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER De Hua Chen						EMAIL yinglin2011@yahoo.com					
PERMIT # PR0063639		EXPIRATION DATE 09/30/2019		SERVICE Routine inspection		REINSPECTION DATE Next Routine		FACILITY PHONE # (951)787-113		PE 3620	
						DISTRICT 0002		INSPECTOR NAME Emily Piehl		Major Violation 2	
										Points 24	

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

**C**  
**SCORE 76**

☒ 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"/>	N/A	1. Food safety certification				2
		Zhibin Chen 8/22/23				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions			4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth				2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly	+	4		2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/>	N/O	7. Proper hot and cold holding temperatures	+	4		2
<input checked="" type="radio"/>	N/O	8. Time as a public health control; procedures and records		4		2
<input checked="" type="radio"/>	N/O	9. Proper cooling methods	+	4		2
<input checked="" type="radio"/>	N/O	10. Proper cooking time and temperature		4		2
<input checked="" type="radio"/>	N/O	11. Proper reheating procedures for hot holding		4		
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/>	N/O	12. Returned and re-service of food				2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4		2
<input checked="" type="radio"/>	N/A	14. Food contact surfaces: clean and sanitized chlorine /		4		2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources			4	2
<input checked="" type="radio"/>	N/O	16. Compliance with shell stock tags, condition, display				2
<input checked="" type="radio"/>	N/O	17. Compliance with Gulf Oyster regulations				2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/>	N/A	18. Compliance with variance, specialized process, and HACCP				2
CONSUMER ADVISORY						
<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"/>	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			4	2
WATER / HOT WATER						
<input checked="" type="radio"/>		21. Hot and cold water available			4	2
		Water Temperature 120°F				
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed			4	2
VERMIN						
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals			4	2
<input checked="" type="radio"/>	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		
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

0

**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)

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

**Inspector Comments:** Observed and employee eating and drinking in the kitchen.  
Employees are to drink and eat only in designated areas away from food contact surfaces in order to prevent the contamination of food and utensils. Employees shall thoroughly wash their hands before returning to work. Employee may drink from an approved closed beverage container

**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 an employee cutting/handling raw pork then touched storage containers, sauce lids, handles of reach in cooler, back door then get on his phone and then again proceed to cut raw meat with out washing his hands.

2. Observed employee handling money then proceed to dispense food with out hand washing behind front counter.

3. Observed an employee doing numerous tasks around the kitchen then proceed to open a package of egg rolls to cook but was stopped and directed to wash his hands.

All employees were directed to wash their hands in between tasks. Education was provided.

**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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** 1. Measured chow mein at 126-131F in the steam table. Chow mein was placed in steam table 30 minutes prior.  
Chow mein was reheated.

2. Measured cooked vegetables at 95F in the steam table. Vegetables were discarded.

3. Measured raw beef at 62F stored unattended at prep sink. PIC stated was stored out of temp for less than one hour. Beef was relocated to cooler.

**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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9. PROPER COOLING METHODS

POINTS

2

**Inspector Comments:** Measured cooked beef and chicken between 63-66F in the cold top inserts of reach in cooler. PIC stated food was cooling for 30 minutes.

Cold top inserts are not approved methods for cooling hot foods.

Food was relocated into upright reach in cooler.

**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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** 1. Observed cooked meats in the upright reach in cooler to be uncovered.  
Maintain all foods covered to prevent contamination.

2. Observed raw shelled eggs stored directly next to sprouts in the upright reach in cooler.

Reorganize the foods stored in the refrigerator so that all raw animal products are stored beneath prepared and/or ready-to-eat foods or in another approved area of the refrigerator to prevent cross contamination

**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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Observed 3 door upright cooler (door on far left) to be in disrepair. Repair reach in cooler door.

**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 an accumulation of grime, grease and debris in the following locations:

1. wall shelves
2. all reach in cooler handles, doors, shelves, interior of doors
3. exterior of all bulk food containers
4. service cart at cooks line
5. all prep surfaces
6. hood filters
7. cold top lids
8. all cooking equipment

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

**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 in use utensils stored in stagnant room temperature water.

Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream or mashed potatoes.

2. Observed food scoop handles in direct contact with food in bulk containers.

Store the food scoop in a sanitary, cleanable container or inside the food bin in a manner that does not allow the handle to come into contact with the food. Clean the scoop regularly.

3. Observed pressurized tanks unsecured at ice machine.

Secure pressurized tanks to a rigid structure.

**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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Observed soiled wiping cloths stored on food contact surface during food prep or used repeatedly during food prep.

-Prior to using wiping towels set up a sanitizer bucket with either 100 ppm chlorine or 200 ppm quaternary ammonium to hold the wiping cloths. Store cloths inside the sanitizer container when not in immediate 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))

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

**Inspector Comments:** Observed restroom door propped open.

Separate toilet rooms from other portions of the food establishment with self-closing doors.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

**Inspector Comments:** Observed an open personal beverage (Monster) stored on top of prep cooler.

Discontinue storing employee food and drink in food prep and storage areas. Instruct employees to only eat and drink in designated areas away from food and utensils, and to wash their hands thoroughly before returning to work.

**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 ceiling vent over upright reach in cooler at cooks line to be leaking.

Repair the leak and fully enclose the facility.

**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)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** Observed an accumulation of grime in the following locations:

- a. all floors
- b. all walls
- c. all ceilings
- d. all doors
- e. all cove base

Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.

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



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**Overall Inspection Comments**

This was a joint inspection with A. Hubbard

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (76=C). A reinspection will be set for one week 2/21/19. Ensure violations listed on this report are corrected by this date in order to be re-scored. "A" card removed, and "C" card posted. "C" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions, contact Emily Piehl at 951-358-5172.

**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**

Jimmy  
Person in Charge  
02/14/2019

Emily Piehl  
Environmental Health Specialist  
02/14/2019



## 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  
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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  
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### MURRIETA

30135 Technology Dr #250  
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### PALM SPRINGS

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### RIVERSIDE

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