



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME It's Tabu Sushi Bar & Grill				DATE 10/31/2018	TIME IN 11:30 AM	TIME OUT 2:00 PM
ADDRESS 28693 Old Town Front St #101, Temecula, CA 92590				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Samuel Acosta				EMAIL stephanieacosta@yahoo.com		Major Violations 2
PERMIT # PR0066428	EXPIRATION DATE 12/31/2018	SERVICE Routine inspection	REINSPECTION DATE 11/07/2018	FACILITY PHONE # (951)541-8616	PE 3621	DISTRICT 0046
					INSPECTOR NAME Michael Jaime	Points Deducted 20

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.

B
SCORE 80

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				2
Stephanie Acosta/ ServSafe/ 8.27.20						
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		4	2
Automatic dish wash machine- 50 ppm chlorine						

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		4	2
Water Temperature 130F°F						
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		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		1
55. Impound		



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Adequate approved facilities shall be provided for hand washing.

- Observed the soap dispensers to be inoperable at the 2 hand wash stations in the bar. Store all soap in approved soap dispensers. Facility is currently utilizing temporary squeeze bottles at these stations.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

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.

- A container of rice measured at 80F in the 2-door reach-in cooler across from the back cooks line. Operator stated that rice had been held out in ambient temperature over night, and then placed into the cooler this morning. Education provided and food voluntarily discarded.

Violation Description: Potentially hazardous foods 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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Any potentially hazardous foods cooked, cooled and subsequently reheated shall be brought to an internal temperature of 165°F for 15 seconds.

- Rice measured 103F in the rice cooker on the prep table across from the cooks line. Operator stated that rice is reheated in the rice cooker, and held in the unit over night in ambient temperature. Discontinue storing rice in ambient temperature, and reheating food in the rice cooker. Rice cooker shall not be used to reheat food. Ensure all food is reheated to a minimum of 165F in an approved manner (i.e. on the stove, microwave, or oven). Food voluntarily discarded.

Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Each food facility shall be kept free of vermin.

- Observed rodent droppings in the following areas:
- On top of a bulk container of rice in the back dry storage area. Inside of bulk container thoroughly investigated. No evidence of rodent activity observed inside container.
 - On the floor in back of the bulk storage containers in the back dry storage area
 - Throughout the middle of the floor in the back dry storage area
 - In back of the orange ice cream cooler in the back dry storage area
 - In back of the 3-door keg cooler in the bar area
 - In between the 3-door keg cooler and 3-compartment sink in the bar area
 - Under the prep sink in the bar area

A thorough investigation conducted. No further evidence of rodent activity observed. No physical contamination due to rodent activity observed throughout the facility.

Operator removed all droppings, and cleaned and sanitized all affected areas. Operator provided proof of pest control from Sept. 2018. Obtain an additional pest control service and provide receipt at follow up inspection.

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)



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

POINTS

1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.

- Observed a gap in the ceiling panel above the storage racks in the dry storage area in the back of the facility. Seal and or cover gap in an approved manner to prevent the entrance of vermin.
- Observed a panel wall panel missing above the walk-in cooler in the back area of the facility. Replace panel or cover in an approved manner to prevent the entrance of vermin.

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

- Install an approved splash guard at the following locations:
- At the hand wash station on the right of the back cooks line area. Observed a prep table with an empty container of rice stored next to station. If food is not stored at prep table, a splash guard is not required.
 - At all hand wash stations at the sushi prep area. Current splash guards are not the minimum height of 6", and are not adequate to prevent cross contamination. Hand wash stations directly next to sushi prep stations.

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))

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

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

Observed rice scoops stored in stagnant water in the back area of the facility. Discontinue storing scoops in stagnant water. Store in an approved manner (i.e. In a container and clean every 4 hours).

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Cleaning supplies, personal items, and other non-food items shall be properly stored

Observed employee personal items stored on top of prep tables (i.e. glasses) stored on top of a prep table in the bar area. Store all personal items in an approved manner away from all food and or food prep surfaces.

All personal drinks are to be kept covered and stored in a manner to prevent contamination.

Observed an employee beverage stored on a prep table in the sushi bar area. Store in an approved manner away from all food 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)

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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair.

- Repair or replace all broken base cove tiles in the following areas:
- Near the back hand wash station
 - Under the low temperature dish wash machine and surrounding area
 - Under the right side of the 3-compartment sink

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: The floors, walls, ceilings of a food facility shall be kept clean.

Clean and maintain the following:

- Under all storage racks in the back area of the facility
- In back of all food storage bins in the back area of the facility
- In back of all equipment in the dry storage area
- The warewash area
- The entire sushi bar area, including in back of all coolers
- Under the 3-compartment sink in the sushi bar area
- Under the prep sink on the right of the 3-compartment sink in the sushi bar area
- At the bus station near the office

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

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: Operator voluntarily discarded the following:

- A container of rice improperly reheated in rice cooker.

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

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). A reinspection will be set for one week 11.7.18. Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact this department at 951-461-0284.

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

Ian Lumsden
 Person in Charge
 10/31/2018

Michael Jaime
 Environmental Health Specialist
 10/31/2018