



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Joon's Sushi				DATE 2/10/2020		TIME IN 2:30 PM		TIME OUT 5:15 PM	
ADDRESS 29910 Murrieta Hot Springs Rd Ste.L, Murrieta, CA 92563				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER JJHEO Inc				EMAIL Je1717925@hotmail.com				Major Violations 2	
PERMIT # PR0063099	EXPIRATION DATE 11/30/2020	SERVICE Routine inspection	REINSPECTION DATE 2/19/2020	FACILITY PHONE # (951)461-3417	PE 3621	DISTRICT 0043	INSPECTOR NAME Diana Garcia		Points Deducted 17

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

B
SCORE 83

☒ 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 Jennifer C. Heo/National Registry/4-6-24			2
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	N/A	7. Proper hot and cold holding temperatures	4	2
<input checked="" type="radio"/>	N/O	N/A	8. Time as a public health control; procedures and records	4	2
<input checked="" type="radio"/>	N/O	N/A	9. Proper cooling methods	4	2
<input checked="" type="radio"/>	N/O	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/>	N/O	N/A	11. Proper reheating procedures for hot holding	4	2
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	N/A	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/O	N/A	14. Food contact surfaces: clean and sanitized 200 ppm of quaternary ammonia/50 ppm of chlorine at the dish	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	N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/>	N/O	N/A	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 plan		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 Water Temperature 120°F at the 3 compartment sink*F	4	2
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		1
55. Impound		



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

-Observed three containers of sliced raw chicken between 48F-57F at the prep table. Operator stated the chicken was out 20 minutes prior. Operator voluntarily discarded sliced chicken at 57F and was allowed to relocate the other two containers of sliced chicken. Ensure raw chicken is kept 41F or below and is relocated to proper cold holding temperatures after it is done being sliced/prepped.
-Observed a tray of shrimp tempura at 84F located near the fryer. Operator stated shrimp tempura was cooked at 11 am and is to be discarded at 3pm. A time as a control label was later placed by the operator near the tray of shrimp tempura with a discard time of 3pm. Operator had not discarded the shrimp tempura at 3:30 pm and was asked to voluntarily discarded the food. Operator is to maintain shrimp tempura 135F and above, 41F or below or use time as a control with a discard after 4 hours. Time as a control paperwork provided to the operator.
-Observed 10 packets of rice in a chest cooler held at 94F. Operator stated packets of rice were made around 11 am - 12 pm; four hours prior. Operator voluntarily discarded the rice. Ensure rice is held hot 135F and above.

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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

-Observed two packets of rice inside the hot holding case at 119F. Operator stated the rice is reheated in the hot holding display case and then moved to the front of service area. Operator was educated to properly reheat rice to 165F and hot hold at 135F. Discontinue using the hot holding display case to reheat rice. Operator may use the hot holding display case to hold rice hot if it can maintain temperatures 135F and above or 41F or below.

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

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments:

-Observed two out of three of the sanitizer buckets with linens to have no verifiable sanitizer concentration. Ensure the linens are stored in a sanitizer solution with 200 ppm of quaternary ammonia or 100 ppm of chlorine.

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)

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

POINTS

0

Inspector Comments:

NOTE: Remove the fly swatters from the facility. Use approved pest control services only.

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:

-Observed an insert stacked on top of the edamame container. Discontinue placing inserts over the edamame to protect food from potential contamination.
-Observed a scoop stored inside the panko container with the handle touching the product. Store scoops with the handle sticking up.
-Observed a square container used as a scoop inside the rice. Discontinue using the container as a scoop. Use scoops with a handle.
-Observed a styrofoam cup inside the sugar container. Discontinue using styrofoam cups as scoops.
-Label the containers of salt and flour located under the prep table.
-Cover and protect the container of churros and cheese cake bites inside the reach in cooler.
-Operator stored raw chicken over prepped rolls. Store raw chicken below ready to eat food. Operator corrected on site.

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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- Install an approved 18" metal splash guard between deep fryer and open flame grill at back cook line to eliminate fire hazard.
- Discontinue using linens as liners underneath the cutting board where raw chicken is being prepped. Use smooth and easily cleanable materials.
- Remove the newspaper used as liner near the fryer. Use non absorbent, smooth and easily cleanable surfaces.
- Recaulk between the wall and the prep sink to maintain area clean.
- Recaulk between the wall and the 3 compartment sink to maintain area clean.
- Observed the chest freezers in the back and front sushi area directly on the ground. Raise the chest freezers off the ground on casters/stands.
- Observed soda crates used to prop up the chest freezer. Remove the soda crates and use casters or stands to prop up the freezer.
- Observed the chest freezer to have a damaged (loose/torn) lid. Replace the freezer with an NSF commercially approved freezer.
- Secure small pressurized CO2 tanks to rigid structure.
- Observed a cracked container inside the rice warmer. Replace the container or warmer to ensure all container are smooth and easily cleanable.
- Replace domestic Oster microwave at wait station with commercially NSF approved microwave.

NOTE: Observed domestic Kenmore reach in freezers that are not NSF commercially approved. Upon disrepair, remodel or change of ownership, obtain NSF commercially approved equipment.

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

0

Inspector Comments:

NOTE: Facility does not have test strips for quaternary ammonia. Obtain test strips for quaternary ammonia to verify sanitizer is at 200 ppm.

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 areas:
- The deflector in the ice machine.
 - Between the fryers.
 - The rack above the cold top.
 - The filters at the hood.
 - The sliding tract to the 3 door display cooler.
 - The fan guards to the 3 door display cooler.
 - Around the cold top unit across from the cook line.
 - The walls around the mop area.
 - The walls behind and above the 3 compartment sink.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

- Observed a knife wedged between the cold top and the cold top lid. Store the knife in a clean and sanitary surface or container.
- Observed tongs hung on the rack over the cold top. Rack was full of debris. Store tongs in a clean container or on a clean surface.
- Observed tongs stored on lids inside the cold top. Store tongs in a clean container or surface.
- Observed tongs stored on a wire in front of the cook line. Store tongs in a clean container or surface.
- Observed a fork stored in stagnant water of 73F. Discontinue storing utensils in stagnant water. Store utensils in hot water of 135F or above or a clean, dry container/surface.

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)



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments:

NOTE: Replace the broken light shield over the ware washing area.

NOTE: Replace the light that is out over the prep table/cook line.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

-Cut the pipe to be 1" over the top of the floor sink cover located near the ice machine and kitchen hand sink.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

-Observed the mop stored in a bucket with stagnant water. Hang the mop on a wall mount and place the mop with the handle sticking up.

-Observed an open beverage at the sushi prep area. Ensure personal drinks are covered with a lid and placed in a separate designated area.

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

0

Inspector Comments:

NOTE: Eliminate the hole in the ceiling over the prep table/cold top area in the kitchen.

NOTE: Clean the walls throughout 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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation 7 and 11.

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.



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Overall Inspection Comments

This was a joint inspection with P. Sinclair and D. Garcia.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (83 =B). Due to on-going non-compliance and failed inspections, the permit may be suspended or revoked. A hearing is scheduled for February 19, 2020 at 9am. Paper work will be delivered at a later date. "B" card posed. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Do not remove by penalty of citation of \$100. Contact this department with questions (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

Jennifer Heo
Person in Charge
02/10/2020

Diana Garcia
Environmental Health Specialist
02/10/2020

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	145°F	145°F	145°F	155°F	155°F	165°F	165°F
for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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