



**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME <b>Sushi Asahi</b>						DATE 9/19/2017	TIME IN 1:45 PM	TIME OUT 3:45 PM
LOCATION 2955 Van Buren Blvd, Riverside, CA 92503						Facility Description Not Applicable		
PERMIT HOLDER Yong Ho Kim						E-MAIL Not Specified		Major Violations 1
PERMIT # PR0058078	EXPIRATION DATE 02/28/2018	SERVICE Routine inspection	RE-INSPECTION DATE 1/19/2018	FACILITY PHONE # (951)637-131	PE 3620	DISTRICT 0002	INSPECTOR NAME Jessica Smith	Points Deducted 19

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 81**

○ 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
<span style="color: green;">In</span>	N/O	1. Food safety certification				2
Eunhee Seo/ServSafe/8-23-20						
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl		4		2
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used prop	<span style="color: blue;">+</span>	4		<span style="color: red;">2</span>
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">In</span>	N/O	N/A	<span style="color: blue;">+</span>	4		<span style="color: red;">2</span>
		7. Proper hot and cold holding temperatures				
<span style="color: green;">In</span>	N/O	N/A			<span style="color: red;">4</span>	2
		8. Time as a public health control; procedures & record				
<span style="color: green;">In</span>	<span style="color: blue;">N/C</span>	N/A		4		2
		9. Proper cooling methods				
<span style="color: green;">In</span>	<span style="color: blue;">N/C</span>	N/A		4		2
		10. Proper cooking time & temperatures				
<span style="color: green;">In</span>	<span style="color: blue;">N/C</span>	N/A		4		2
		11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION						
<span style="color: green;">In</span>	<span style="color: blue;">N/C</span>	N/A				2
		12. Returned and reserve of food				
<span style="color: green;">In</span>		13. Food: unadulterated, no spoilage, no contamination		4		2
<span style="color: green;">In</span>	N/O	N/A		4		2
		14. Food contact surfaces: clean and sanitized				
Manual: Quat Ammonia-200 ppm: Auto: Chlorine-100 p						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source		4		2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>				1
		16. Compliance with shell stock tags, condition, display				
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>				1
		17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>				2
		18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY						
<span style="color: green;">In</span>	<span style="color: blue;">N/C</span>	N/A				1
		19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>				2
		20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER						
<span style="color: green;">In</span>		21. Hot and cold water available		4		2
Hot Water: 120 F						
LIQUID WASTE DISPOSAL						
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed		4		2
VERMIN						
<span style="color: green;">In</span>		23. No rodents, insects, birds, or animals		4		<span style="color: red;">2</span>
<span style="color: green;">In</span>		24. Vermin proofing, air curtains, self-closing doors				1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
28. Food separated and protected from contaminati	<span style="color: red;">2</span>
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, use	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing mate	1
36. Equipment / Utensils properly installed, clean	<span style="color: red;">2</span>
37. Equipment, utensils and linens: storage and u	1
38. Adequate ventilation and lighting; designated ar	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">1</span>
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	<span style="color: red;">1</span>
43. Toilet facilities: properly constructed, supplied	1
44. Personal and cleaning items storage	<span style="color: red;">1</span>

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enc	<span style="color: red;">1</span>
46. Floor, walls and ceilings clean	<span style="color: red;">1</span>
47. No unapproved private homes / living or sleepin	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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Table with 3 columns: FACILITY NAME (Sushi Asahi), DATE (9/19/2017), PR # (PR0058078)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

Table with 2 columns: POINTS (2), Inspector Comments (Employees are required to properly wash their hands before handling food...)

7. PROPER HOT & COLD HOLDING TEMPERATURES

Table with 2 columns: POINTS (2), Inspector Comments (Potentially hazardous foods shall be held at or below 41°F or at or above 135°F...)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES. & RECORDS CRITICAL

Table with 2 columns: POINTS (4), Inspector Comments (When time is used as a public health control, food must be marked with the time to be discarded...)

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

Table with 2 columns: POINTS (2), Inspector Comments (Maintain facility free of pests and insects. Observed a few flies in the facility...)

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

Table with 2 columns: POINTS (0), Inspector Comments (Repair the side, front door to be self-closing.)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

Table with 2 columns: POINTS (2), Inspector Comments (-Store open bulk items in a sealed container so that it is protected from contamination...)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

Table with 2 columns: POINTS (0), Inspector Comments (-Remove springs from the insides of the reach in coolers...)

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

Table with 2 columns: POINTS (2), Inspector Comments (Clean and maintain all equipment and shelving, including but not limited to the following: (a) handles of all coolers...)

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

Table with 2 columns: POINTS (1), Inspector Comments (Store damp wiping cloths in sanitizer solution when not in use. Observed several damp cloths on counter tops.)



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42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

Table with 2 columns: POINTS (1), Inspector Comments (-Clean and maintain the dumpster enclosure in an approved manner. Observed food and debris on ground. -Clean and maintain the ground and wall where the grease bin is located.)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

Table with 2 columns: POINTS (0), Inspector Comments (Repair the restroom doors to be self-closing.)

44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

Table with 2 columns: POINTS (1), Inspector Comments (-Store all personal items separate from food and related items. Observed personal drink above prep area at sushi area. Observed 2 personal drink stored in rack near rice soy sauce.)

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

Table with 2 columns: POINTS (1), Inspector Comments (-Replace the cracked tile near the dish machine. Observed water and food debris collecting in tile. -Provide a cover to floor sink in sushi area to prevent trip and fall hazard.)

46. FLOORS, WALLS, AND CEILINGS CLEAN

Table with 2 columns: POINTS (1), Inspector Comments (-Clean and maintain floors, walls and ceilings and air vents throughout facility, including below equipment and shelving. -Clean and maintain ground in the patio area in an approved manner.)

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

Table with 2 columns: POINTS (0), Inspector Comments (Ensure all employees maintain a Riverside County food handler card. Observed a few non-Riverside County food handler cards. Replace these cards with valid Riverside County food handler card.)

Overall Inspection Comments

Routine inspection conducted in conjunction with complaint investigation. Complaint stated that facility is not maintaining area where grease bin is stored in clean condition. Area is becoming a nuisance. At time of visit, observed the wall and ground in need of cleaning. The top of the grease bin is also in need of cleaning. Facility does not have space inside facility to store grease bin. Facility must maintain grease bin area in clean condition at all times to not attract flies and other vermin. Discussed relocating the grease bin to the dumpster enclosure. The dumpster enclosure was also in need of cleaning.

This facility has failed to meet the minimum standards as set forth by the California Retail Food Code. Score of 81=B. This is the 3rd downgrade of the facility in a 2 year period. The previous downgrades were 11-4-15 and 9-27-16. An administrative hearing was held on 10-4-16. As a result, the facility will be scheduled for a suspension revocation hearing. The date and time of this hearing will be scheduled and the facility will be informed in writing of the date."B" card posted. "A" card removed. "B" card must remain posted until removed by this Department. Failure to comply will result in further legal action (citation, etc.).

Contact Jessica Smith if any questions. 951-358-5172 OR jmith@rivco.org.



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Signature

Mark Yu (manager)

Person in Charge

09/19/2017

Jessica Smith

Environmental Health Specialist

09/19/2017