



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME So China				DATE 8/20/2019	TIME IN 1:00 PM	TIME OUT 4:00 PM
ADDRESS 3737 Main St #106, Riverside, CA 92501				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER So China Group				EMAIL Not Specified		Major Violations 1
PERMIT # PR0058221	EXPIRATION DATE 02/28/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # Not Captured	PE 3620	DISTRICT 0007
				INSPECTOR NAME Adam Mian	Points Deducted 16	

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 84

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 Yingying Shang Prometric exp: 1/22/2024			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		4	2
<input checked="" type="radio"/>	N/O	N/A		4	2
<input checked="" type="radio"/>	N/O	N/A		4	2
<input checked="" type="radio"/>	N/O	N/A		4	2
<input checked="" type="radio"/>	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	N/A			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	N/A		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			2
<input checked="" type="radio"/>	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>		N/A			2
CONSUMER ADVISORY					
<input checked="" type="radio"/>		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/>		N/A		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available Water Temperature 120F+°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	
55. Impound	



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME So China	DATE 8/20/2019	PERMIT # PR0058221
---------------------------	-------------------	-----------------------

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS
2

Inspector Comments: Observed a large container of raw chicken wings stored in the middle compartment of the three compartment sink. Educated operator on the proper use of each sink in the facility. Directed operator to discontinue using the three compartment sink for food preparation, and to discard any chicken that may have been contaminated. The three compartment sink is to only be used for warewashing.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

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

POINTS
4

Inspector Comments: Observed numerous live cockroaches in the following areas: at the kitchen handwashing sink, beneath the handwashing sink where the piping meets the wall, on wall surfaces surrounding the food preparation sink, on and behind the wall mounted knife magnet, between equipment surfaces and walls at the back preparation sink area.

- dead insects and cockroaches in the ceiling light covers throughout the kitchen
 - cockroach spotting on wall surfaces near the kitchen handwashing sink, mop sink, and food preparation sink areas.
- The following must be completed prior to requesting a reinspection to re-open the facility: eliminate all evidence of cockroach activity (including the removal of live, dead and cockroach spotting), thoroughly clean and sanitize all affected surfaces where cockroach contamination may have occurred, provide approved pest control service, with a service report indicating treatment and service was provided for cockroach activity was conducted (dated 8/20/2019 or later), and seal all cracks/crevices in the floors/wall/ceilings to eliminate cockroach entry points and harborage areas. Operator provided a pest control service report at the time of this visit, indicating the last pest control service was conducted on 8/5/2019.

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS
1

Inspector Comments: Observed a large container of raw chicken wings in the middle compartment of the three compartment sink, still partially frozen. Employee stated it was being thawed. Directed employee to immediately discontinue using the three compartment sink to thaw food products.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

- Inspector Comments:** Observed:
- the direct stacking of a container of pooled eggs in a container of cut green onions in the three door preparation cooler.
 - the direct stacking of three uncovered containers of cooked meats in the three door preparation cooler. Discontinue direct stacking food containers without approved covers/lids.
 - numerous food containers of raw meat products stored above cooked and ready to eat food items in the upright coolers in the back of the facility. Relocate raw animal products to the lower shelves of refrigerators.
 - uncovered food containers in the food preparation coolers at the cooks line. Cover food containers with approved lids/covers.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Inspector Comments: Observed opened bulk food ingredient (mushrooms) bags on the storage racks in the back storage area of the facility. Relocate contents of opened bulk food/food ingredient bags to approved food grade containers with lids/covers.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME So China	DATE 8/20/2019	PERMIT # PR0058221
----------------------------------	--------------------------	------------------------------

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed:

- unapproved wooden boards stored on top of two food preparation tables near the rice cooker and cooks line. Remove the unapproved wooden boards from the preparation tables. If lining tables, only use approved food-grade materials that are smooth, easily cleanable and non-absorbent.
- an unapproved meat slicer in the back storage area of the facility. Remove the unapproved meat slicer from the facility. Only use approved commercial grade equipment (NSF or ETL listed 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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed Oppm chlorine in the sanitizer bucket at the front register area of the facility. Maintain at least 100 ppm chlorine in the sanitizer buckets.

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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed employee food items, ipad and personal items on a preparation table directly next to customer food condiments. Relocate all personal items to an approved area away from customer food and 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: Observed areas of wall surfaces in the facility with cracks/crevices/gaps including the following locations:

- top area of the base cove tiles near the mop sink
- wall junctions between the handwashing sink and wall
- spaces between the wall surfaces and upper shelf above food preparation sink
- spaces between wall surfaces food preparation sink and food preparation table next to it

Seal all cracks/crevices/openings/gaps in the floors, walls and ceilings to eliminate any cockroach entry points and harborage areas. Ensure surfaces are smooth and easily cleanable.

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 CEILINGS: CLEAN

POINTS

1

Inspector Comments: Observed old food debris on wall surfaces in the back storage area. Clean wall surfaces to eliminate any debris build up.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed two missing food handler cards. Provide valid Riverside County food handler cards for all employees. Food handler card exam can be taken online at www.riverside.statefoodsafety.com or at our environmental health offices.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME So China	DATE 8/20/2019	PERMIT # PR0058221
---------------------------	-------------------	-----------------------

Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (84 = B). A reinspection will be set for one week (8.27.2019). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" and "facility closed" sign posted. "A" card removed. "B" and "facility closed" card must remain posted until removed by an employee of this Department. Contact A. Mian with any questions 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.

Signature

Paul Yu
Person in Charge
08/20/2019

Adam Mian
Environmental Health Specialist
08/20/2019

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."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

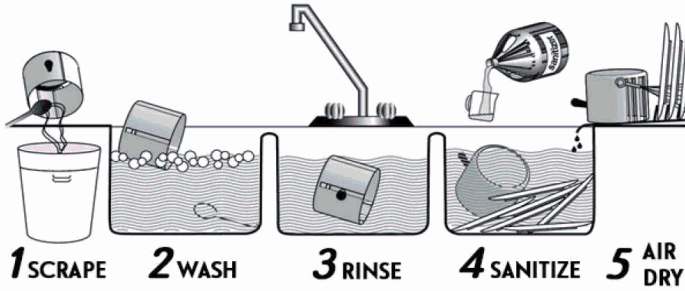
Cooked Food

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

BLYTE 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
--	--	---	--	---	--	---