



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Island Pacific Seafood Market				DATE 7/17/2019	TIME IN 9:30 AM	TIME OUT 12:00 PM
ADDRESS 44060 Margarita Rd, Temecula, CA 92590				FACILITY DESCRIPTION Philhouse Hot Foods		
PERMIT HOLDER				EMAIL nathan@islandpacificmarket.co		Major Violations 4
PERMIT # PR0073182	EXPIRATION DATE 06/30/2019	SERVICE Routine inspection	REINSPECTION DATE 7/24/2019	FACILITY PHONE # (909)594-8080	PE 3619	DISTRICT 0041
INSPECTOR NAME Philip Sinclair					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

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 Ramon Gumapac/Prometric/3-31-3021			2
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	+	4	2
In	N/O	N/A			2
In	N/O	N/A			2
In	N/O	N/A			2
In	N/O	N/A	+	4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination			2
In	N/O	N/A	+	4	2
		Chlorine 100ppm / Knowledge verified			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources			2
In	N/O	N/A			2
In	N/O	N/A			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			2
WATER / HOT WATER					
In		21. Hot and cold water available	+		2
		Water Temperature 122.5F at 3-compartment sink faucet*F			
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed			2
VERMIN					
In		23. No rodents, insects, birds, or animals			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	
55. Impound	



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: This is a MAJOR violation. Observed an employee take off gloves and proceed to dawn new gloves without first properly washing hands. Directed employee to go wash hands immediately and employee began to rinse hands off inside the preparation sink. Instructed employee to go to a proper hand sink and employee attempted to wash hands with cold running water at hand sink that did not have hot water. Employee then directed to go to another hand sink and use at least 100F. Ensure that all employees are trained on proper hand washing procedure, instances required and only use designated hand sinks.

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: This is a MAJOR violation.

Observed the following foods at the front service counter steam table and under the heat lamp:

- Barbecue chicken skewers at 110-124F
- Grilled pork belly at 117F

Manager stated that these items were removed from the grill and placed in container approximately 15 minutes ago. The items observed out were the skewers and pork belly located at the back side of the hot holding unit where heat lamp is not directly placed over the items. Items allowed to be reheated to 165F and held inside warmer unit in kitchen area.

- Observed rice inside rice warmer at front service counter near left hand sink at 110F. Manager stated that rice was cooked 2 hours ago. Item voluntarily discarded at time of inspection.

- Observed container of raw chicken sitting on center prep table with temperatures of 54-70F. Cook stated that he just pulled the product from the cooler. Item was cut and prepped on 07/15. Item was voluntarily discarded at time of inspection.

- Observed container of fried pork on prep table near preparation sink with temperatures of 114-127F. Manager stated that items were recently fried and chopped within last 30 minutes. Observed other pork pieces inside fryer basket at 165F or above. Chopped pork allowed to be reheated to 165F and hot held at 135F or above.

Maintain all potentially hazardous foods at or above 135F or at or below 41F at all times.

NOTE: Observed large containers of sealed gravy sauce with the label stating "Refrigerate after opening" in original bottle. Observed large plastic container at front service with sauce at room temperature. Manager stated that item was placed in container 10 minutes prior. Allowed to relocate to cooler at time of inspection. Ensure to abide by label instructions so that if refrigeration is required then item must be at 41F or below once the original container seal has been broken.

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: This is a MAJOR violation. Observed pork embatido in foil (6-7) in the front steam table at 110F. Manager stated that the items were placed directly into the steam table from the cooler approximately 15 minutes prior to inspection. Directed manager to properly reheat item to 165F prior to placement inside the steam table. Steam table is not intended for cooking, only hot holding. Observed all other items in particular section at 165F or above. Corrected on-site.

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)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: This is a MAJOR violation. All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. Observed an employee take a knife used for cutting deep fried pork and rinse it off at the left basin under cold water at the preparation sink while food observed thawing in the right basin. Employee directed to immediately cease and desist using the prep sink as ware washing sink and take items to 3-compartment sink to be properly washed/rinsed/sanitized. The preparation sink is only to be used for food preparation and the 3-compartment sink is designated for ware washing.

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)

21. HOT AND COLD WATER AVAILABLE

POINTS
2

Inspector Comments: Handwashing sinks must provide warm water of at least 100°F. Observed the hand sink nearest the preparation sink with no hot water available at time of inspection. Knob was not able to turn on hot water. Manager tightened the screw on the knob and hot water was available by end of inspection. Observed hot water temperature of 119F at hand sink.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS
1

Inspector Comments: Observed the right basin of the preparation sink with frozen fish inside it filled to the brim and no cold running water over it. Ensure that cold running water of sufficient velocity is provided and the product is completely submerged under so that loose particles are flushed away. Corrected on-site.

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
0

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

- Observed a covered container of fried pork trimmings on same rack of box of raw chicken and below another box of raw chicken. Ensure raw foods are stored below cooked items and ready to eat items at all times.
- Observed bowl of chopped onions on top of tray of vegetables inside cold prep table at back prep station. Provide approved hard covers to separate containers or discontinue this practice.

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))

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
0

Inspector Comments: NOTE: Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution. Observed a wiping cloth sitting next to the cutting board near the pork preparation area. Maintain wiping cloths in clean water with sanitizer (Cl 100ppm) and change out at least every 4 hours or discard after each single 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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS
0

Inspector Comments: NOTE: All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair. Observed no proper slope from the ice shaver to the designated floor sink. Extend the hard plumb drain line up closer to the unit and provide proper slope so that drain line ends 1" above the floor grade over the floor 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)



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Overall Inspection Comments

This is a joint bimonthly probationary inspection conducted by L. Le and P. Sinclair. No fee collection was required at this probationary inspection.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (B=81) and is in violation of the Notice of Decision dated 03/06/2019. The permit to operate this food facility is hereby revoked. Facility must immediately close and remain closed until a new permit to operate has been secured. Immediate closure notice and notice of permit holder's rights provided at time of inspection. Facility must remain closed until an administrative hearing is held. Administrative hearing scheduled for 07/18/2019 at 8:30AM at Murrieta Environmental Health office located at 30135 Technology Dr., Suite 250, Murrieta, CA 92563. Facility Closed sign posted.

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

Ana Marie Acheron
Person in Charge
07/17/2019

Philip Sinclair
Environmental Health Specialist
07/17/2019

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

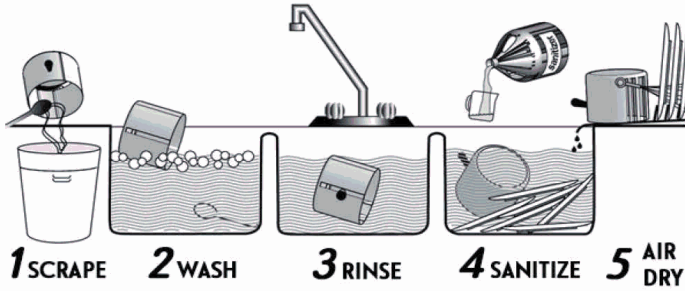
Cooked Food

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

BLYTHE 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
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