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#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  (a) Thai BBQ							DATE 12/3/2019	TIME IN 1:15 PM		TIME OUT 4:20 PM	
ADDRESS 39530 Murrieta Hot Springs Rd #204, Murrieta, CA 92563					FACILITY DESCRIPTION Not Applicable						
PERMIT HOLDER						EMAIL					
Salin Eng						Not Specifie	d		Major Vi	olations	1
PERMIT#	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0062602	08/31/2020	Routine inspection	12/10/2019	(951)600-7083	3620	0043	Diana Garcia		Points De	ducted	15

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



**SCORE 85** 

OUT = Out of compliance

+ COS = Corrected on-site N/O = Not observed In = In compliance DEMONSTRATION OF KNOWLEDGE COS MAJ OUT (In) 1. Food safety certification Salin Eng/Serve Safe/11-23-23 **EMPLOYEE HEALTH AND HYGIENIC PRACTICES** 

$\subseteq$			2. Communicable disease; reporting, restrictions and exclusions	4	
(=)	N/O		3. No persistent discharge from eyes, nose, and mouth		2
ln	N/O		4. Proper eating, tasting, drinking or tobacco use		2
			PREVENTING CONTAMINATION BY HANDS		
(E)	N/O		5. Hands clean and properly washed; gloves used properly	4	2
$(\equiv)$			6. Adequate handwashing facilities supplied and accessible		2
			TIME AND TEMPERATURE RELATIONSHIPS		
ln	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
ln	N/O	N/A	8. Time as a public health control; procedures and records	4	2
ln	N/O	N/A	9. Proper cooling methods	4	2
In	N/O	N/A	10. Proper cooking time and temperature	4	2
(=)	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
(=)			13. Food: unadulterated, no spoilage, no contamination	4	2
(In)	N/O	N/A	14. Food contact surfaces: clean and sanitized	4	2

			_			
			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
(h)			15. Food obtained from approved sources		4	2
ln	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
ln	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	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
ln			21. Hot and cold water available		4	2
			Water Temperature 120F at the 3 compartment sink°F			
			LIQUID WASTE DISPOSAL			
ln			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			23. No rodents, insects, birds, or animals		4	2
(In)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demostration 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

100 ppm of chlorine /

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	0
<ol> <li>Warewashing: installed, maintained, proper use, test materials</li> </ol>	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	0
55. Impound	Ó

DANDAND3B 12/4/2019 2:33 PM V 1.21 Page 1 of 5



www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PERMIT # @ Thai BBQ 12/3/2019 PR0062602

#### 7. PROPER HOT & COLD HOLDING TEMPERATURES

 $lack \Delta$  CRITICAL  $lack \Delta$ 





Observed the following food out of temperature at the cook line:

- -A container of cooked tofu at 67F on the rolling cart.
- -A container of batter with coconut milk at 53F on the prep table between the cold top units.
- -A pot of curry at 54F on the table near the cook line.
- -A container of coconut milk at 74F on the prep table.

Operator was unable to determine how long the food was out of temperature. Food was voluntarily discarded. It is recommended the facility purchase and NSF approved counter top food warmer to hold potentially hazardous food such as curry 135F and above. The facility may also place some items in a container with an ice bath during active prep times to maintain temperatures 41F or below. Ensure all potentially hazardous food is held 135F and above or 41F or below.

- -BBQ sauce with cooked pineapple at 112 in a pot at the grill. Operator stated BBQ sauce was heated at the stove two hours prior and placed on the grill to hold warm. Operator was instructed to reheat the BBQ sauce to 165F and hold warm 135F and above. Inspector verified BBQ sauce was reheated to 200F.
- -Cooked broccoli at 63F. Operator stated broccoli was made an hour prior. Operator was allowed to relocate broccoli to be held 41F or below. Ensure cooked broccoli is held 41F or below or 135F and above.
- -Rice noodles in a bucket at 63F.
- -Two rice noodle packets at 53F-55F.

Operator was allowed to complete the time as a control paper work. Ensure the rice noodle containers are labeled with a four hour discard during future inspections. Failure to do so will result in the food being discarded.

Observed the following potentially hazardous food out of temperature in the Beverage Air reach in/cold top; tofu, pineapple, coconut milk, garlic in oil, etc. All potentially hazardous food was holding between 50F and 52F. Operator was unsure how long the unit was failing to hold 41F or below. All food except fresh produce was voluntarily discarded. The unit has been tagged and impounded. Repair or replace in an approved manner to ensure potentially hazardous food are maintained 41F or below. A-reinspection has been scheduled for 12/10/19 to ensure compliance.

Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

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)

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

**POINTS** 

-The facility did not have the time as a control paper work available at the time of inspection. The boba was properly labeled with the discard time. Facility was given a new time as a control paper. Ensure the form is available for inspection.

Violation Description: When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

#### 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**POINTS** 

# Inspector Comments:

- -Observed scoops stored inside the sugar and rice bins with the handle touching the product. Place all scoops with the handle sticking up to prevent potential contamination.
- -Observed open bulk items such as salt, sugar, spices, flour, garlic powder. Place all open bulk items in a container with a tight fitting lid. -Cover and protect the containers of food inside the reach in refrigerator at the cook line i.e. containers of crab, muscles, pineapple, fish, batter, etc. Operator corrected on site.
- -Cover and protect the tray of won tons in the freezer.
- -Observed packaged raw meat inside the freezer above the tray of won tons and packaged rice noodles. Place packaged raw meat below rice noodles and won tons.

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))

DANDAND3B 12/4/2019 V 1.21 Page 2 of 5



www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT#
@ Thai BBQ	12/3/2019	PR0062602

# 30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED



#### **Inspector Comments:**

-Remove the RAID cans stored in the closet between the restrooms. Use only approved commercial pest control services.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

# 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

#### **POINTS**

#### **Inspector Comments:**

- -Remove the non commercially approved slicer with heavy debris build up. Ensure all equipment is NSF commercially approved.
- -Discontinue using plastic spoons with heavy build up to scoop spices. Use smooth and easily cleanable spoons.
- -Replace the torn gasket to the right hand door of the upright refrigerator in the middle.
- -Remove crates from the facility. Use smooth and easily cleanable materials.
- -Observed a non commercial microwave. Upon disrepair, ensure equipment is NSF commercially approved.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114177, 114177, 114257)

# 36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

#### **POINTS**

#### Inspector Comments:

Clean and maintain the following areas:

- -The bins used to store rice, sugar etc.
- -The containers used to store spices.
- -The racks at the back of the facility.
- -The dusty ceiling vent covers in the restrooms.
- -The can opener and holder.
- -The filters at the hood.
- -The bottom of the reach in cooler that was impounded. Observed liquid on the bottom shelf of the cooler.
- -The gaskets and handles to the reach in coolers at the cook line.
- -The fan guards to the upright refrigerators.
- -The mop 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 scoops held in water at 61F. Discontinue placing scoops in stagnant water. Place scoops in a clean, dry container or in a container with warm water of at least 135F.

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)

### 40. WIPING CLOTHS: PROPERLY USED AND STORED

# **POINTS**

#### Inspector Comments:

-Observed multiple lines on the prep tables throughout the facility. Ensure all linens are placed in a sanitizer solution of 100 ppm of chlorine. Operator corrected this on site.

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))

**V 1.21** DANDAND3B 12/4/2019 2:33 PM Page 3 of 5



www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT#
@ Thai BBQ	12/3/2019	PR0062602

# 41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

**POINTS** 

#### **Inspector Comments:**

0

NOTE: Remove the cans at the floor drains below the wok station and the 3 compartment sink. Provide an 1 inch air gap between the pipes and the rim of 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)

# 44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

**POINTS** 

#### Inspector Comments:

- 1
- -Observed personal keys placed on the top shelf over cold prep table. Ensure items are placed in lockers or a separate designated area away from food or food contact surfaces.
- -Observed personal food placed inside the small reach in cooler that was impounded. Place food items in a deep container to keep separate in a designated area. Label the container with the word personal.
- -Observed a plate of food on the prep table and bowl of fish soup on the bottom shelf at the prep table. Operator stated the food was for personal use. Employees were not eating at the time. Place personal items in a separate designated area away from food/utensils used for the restaurant. Clean and sanitize the prep table. Employees must eat in a separate area away from food contact surfaces or utensils.

**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, 114279, 114281, 114282)

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

**POINTS** 

#### Inspector Comments:



-Replace the stained ceiling light covers where roof was previously leaking.

-Clean and maintain the floors throughout the facility including cove base; especially at the cook line.

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)

# 49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

**POINTS** 

#### Inspector Comments:



NOTE: Ensure the new employee obtains a valid Riverside County Food Handler card within 7 business days.

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)

# **54. VOLUNTARY CONDEMNATION**

**POINTS** 

Inspector Comments: See violation 7.



**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.

### 55. IMPOUND

POINTS

Inspector Comments: See violation 7.



Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

V 1.21 DANDAND3B 12/4/2019 2:33 PM Page 4 of 5



## www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

		PERMIT#
@ Thai BBQ	12/3/2019	PR0062602

## **Overall Inspection Comments**

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (85= B). A reinspection will be conducted to verify all items listed have been corrected in 1 week (12/10/19). "A" card removed. "B" card posted; and must remain posted until removed by someone from this department. Removal of the "B" card will result in a citation of \$100. Contact Diana Garcia (951)461-0284 with questions or concerns.

**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	
	Diana Direcci
Renee Paulus	Diana Garcia
Person in Charge	Environmental Health Specialist
12/03/2019	12/03/2019

V 1.21 DANDAND3B 12/4/2019 2:33 PM Page 5 of 5

#### REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

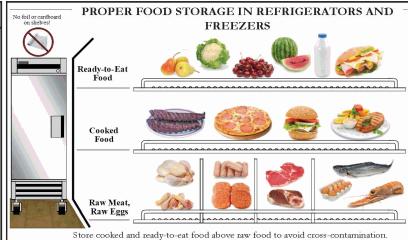
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath and Safety Code Section 114411:

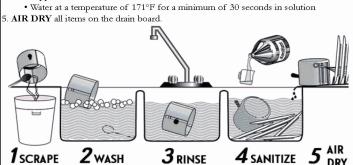
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
  - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



#### PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

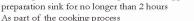
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

#### PROPER FOOD THAWING METHODS

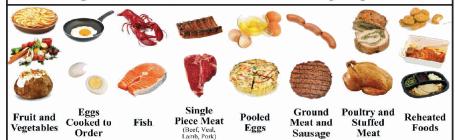
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





#### INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F 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

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

DES-31 (REV 10/18)