



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME @ 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 Salin Eng				EMAIL Not Specified				Major Violations 1	
PERMIT # PR0062602	EXPIRATION DATE 08/31/2020	SERVICE Routine inspection	REINSPECTION DATE 12/10/2019	FACILITY PHONE # (951)600-7083	PE 3620	DISTRICT 0043	INSPECTOR NAME Diana Garcia		Points Deducted 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

B
SCORE 85

☒ 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"/> In	N/A	1. Food safety certification Salin Eng/Serve Safe/11-23-23			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	<input type="radio"/> 4	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records	4	<input type="radio"/> 2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	N/A	9. Proper cooling methods	4	2
<input checked="" type="radio"/> In	<input type="radio"/> N/O	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	<input type="radio"/> N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In			13. Food: unadulterated, no spoilage, no contamination	4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized 100 ppm of chlorine /	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	<input type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	<input type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In		<input 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"/> In		<input 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"/> In			21. Hot and cold water available	4	2
			Water Temperature 120°F at the 3 compartment sink*F		
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed	4	2
VERMIN					
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals	4	2
<input checked="" type="radio"/> 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		<input type="radio"/> 2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		<input type="radio"/> 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		<input type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		<input type="radio"/> 1
37. Equipment, utensils, and linens: storage and use		<input type="radio"/> 1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		<input type="radio"/> 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		<input type="radio"/> 1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		<input type="radio"/> 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		<input type="radio"/>
55. Impound		<input type="radio"/>



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

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

2

Inspector Comments:

-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

2

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))



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30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

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

1

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, 114175, 114177, 114257)

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

POINTS

1

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

1

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))



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments:

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

1

Inspector Comments:

-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, 114257.1, 114279, 114281, 114282)

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

POINTS

1

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

0

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

0

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

0

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.



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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

Renee Paulus
Person in Charge
12/03/2019

Diana Garcia
Environmental Health Specialist
12/03/2019

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."

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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