



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
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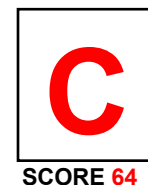
FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | |
|--|-------------------------------|-------------------------------|---------------------------------|--|------------|---------------------|-------------------------------|-----------------------|--|
| FACILITY NAME Happy Buffet | | | | DATE 8/29/2022 | | TIME IN 11:45 AM | | TIME OUT 1:45 PM | |
| ADDRESS 5600 Van Buren Ste.A, Riverside, CA 92503 | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER Ming W & David Chen | | | | EMAIL david5624789999@gmail.com | | | | Major Violations 4 | |
| PERMIT # PR0065215 | EXPIRATION DATE 03/31/2023 | SERVICE Routine inspection | REINSPECTION DATE 12/29/2022 | FACILITY PHONE # (951)688-1999 | PE 3622 | DISTRICT 0003 | INSPECTOR NAME Emily Piehl | Points Deducted 36 | |

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



☒ 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 Mingwei Chen 7/9/24 Prometric | | | 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 | 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 | 7. Proper hot and cold holding temperatures | + | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | 8. Time as a public health control; procedures and records | + | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | 9. Proper cooling methods | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | 10. Proper cooking time and temperature | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | 11. Proper reheating procedures for hot holding | + | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| <input checked="" type="radio"/> In | N/O | 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 | 14. Food contact surfaces: clean and sanitized | + | 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 | 16. Compliance with shell stock tags, condition, display | | | 2 |
| <input checked="" type="radio"/> In | N/O | 17. Compliance with Gulf Oyster regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| <input checked="" type="radio"/> In | N/A | 18. Compliance with variance, specialized process, and HACCP plan | | | 2 |
| CONSUMER ADVISORY | | | | | |
| <input checked="" type="radio"/> In | 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 | 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 |
| 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 | | 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

POINTS

2

Inspector Comments: Observed an employee touch his face, put a tray of fish into the oven, then wash his hands without soap in the food prep sink.
Directed the employee to properly wash his hands in the hand wash sink.
Employees shall thoroughly wash their hands and that portion, if any, of their arms exposed to direct food contact with cleanser and warm water by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of cleaned hands

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed a container of water stored inside of the hand wash sink that is located near the mop sink.
Handwashing facilities shall be accessible at all times for use by food employees. Do not store anything inside of the hand wash sink.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 1. Measured an unattended large bowl of marinated raw shrimp at 47F stored near the prep sink.
The person in charge stated that the food was held for less than 30 minutes.
This violation was corrected by directing the staff to relocate the food into the cooler

2. Measured pork dumplings at 54F. Dumplings were stored in a container above the cold to inserts in the reach in cooler at the cooks' line.
The person in charge stated that the food was held overnight.
The violation was corrected by an employee discarding the food.

3. Measured cooked fish at 75F stored on a cooling rack next to the oven. The employee stated the fish was cooked 2 hours ago and he was going to reheat the fish.
Employee put the fish in the oven to reheat.

4. Measured a container of crab at 47F and a container of cream cheese at 48F. Food was stored double stacked in the sushi bar reach in cooler cold top.
PIC stated the food was stored for 45 minutes.
Directed the employee to relocate the food into the cooler.

5. Measured fried shrimp at 71F stored on top of the cold top unit in the sushi bar. PIC stated the food was held for 45 minutes.
Employee was directed to relocate the food into the cooler.

6. Measured packages of won ton wrappers at 52F stored at room temperature on the cooling rack next to the oven. Per the PIC the food was thawing for 2 hours. The violation was corrected by the employee relocating the food into the cooler.

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)



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

POINTS

2

Inspector Comments: Observed incorrect labels (time stamps) on all of the foods held for time as a public health control (sushi bar, hot foods at buffet, sushi rice).

When time is used as a public health control, the food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temp control.

Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request

Directed the PIC to provide the correct time stamps for all of the food.

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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed an employee reheating previously cooked fish. Once done reheating, measured the fish at 145F.

Reheat the potentially hazardous food that is cooked, cooked and reheated for hot holding so all parts of the food reach an internal temp of at least 165F.

Directed the employee to reheat the fish to 165F. Temperature was verified at 187F

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

Inspector Comments: Observed an employee cutting green beans for cooking. Observed some of the green beans in the bin to be spoiled.

Discard any spoiled food prior to use.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: No sanitizer was detected in the final rinse of the low temperature dish machine. Make the necessary repairs/adjustments to the dish machine in order to dispense an approved sanitizer (50 ppm of chlorine) in the final rinse cycle.

Mechanical machine warewashing shall be accomplished by using an approved machine installed and operated in accordance with the manufacturer's specification.

Corrective Action Taken: Dish machine was impounded and red tagged.

Dish machine was repaired while inspector was onsite. Impound and red tag removed. Approved to operate dish machine.

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)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed dead German cockroaches in the following locations:

1. on top of the dish machine
2. floor underneath the utensil storage rack at dish machine area
3. floor at hand wash sink
4. cabinets under steam tables in the customer area
5. floor at the 2 door upright reach in cooler
6. inside the light shields in the kitchen
7. floor at both beverage stations
8. floor at buffet

Observed one live cockroach in a piece of cardboard lining the shelf next to the handwash sink. Cockroach was eliminated.

Observed cockroach spotting on the wall and ceiling juncture above the walk in coolers

Eliminate the activity/infestation of cockroaches from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds, insects and vermin.

Facility provided pest control receipts dated 8/3/22 and conducted their own pest control on 8/27/22

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)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS

1

Inspector Comments: 1. Observed gaps between the back door.

Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

2. Facility was observed to be using unapproved pest control chemicals to conduct their own pest control methods. Facility shall only use approved pest control measures.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments: 1. Observed packages of won ton wrappers thawing at room temperature next to the oven. Food measured at 52F.

2. Observed 4 boxes of frozen shrimp thawing at room temperature on the prep table.

Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

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: 1. Observed a container of cooked crab stored directly on top of a bin of cut corn on the cob in the walk in cooler. Discontinue double stacking food without approved coverings to prevent contamination.

2. Observed several uncovered buckets of food/sauce in the walk in cooler.
3. Observed several containers of uncovered food in the 2 door upright True reach in cooler next to the hood.
4. Observed uncovered containers of Montreal steak seasoning and Old Bay stored on the shelf above the food prep sink. Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

5. Observed a bin of cut and washed green beans stored in front of the mop sink. Store food in a clean, dry location, where it is not exposed to splash, dust, vermin or other forms of contamination or adulteration and at least 6 inches above the floor.

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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31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Observed none of the bulk food containers in the dry storage room to have labels. Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

- Inspector Comments:** 1. Observed cardboard lining a shelf in between the handwash sink and reach in cooler.
1a. Observed cardboard lining the shelf under the table at the cooks line/kitchen entry door.
Remove all foil, newspaper, and cardboard from the shelves. Do not line the shelves with any materials that are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable. (Note: Once the original contents of a cardboard box is used, discard the box; do not re-use since boxes are common harborage for cockroaches.)
2. Observed the push cart top rack to be cracked/burned. Replace the cart.
3. Observed duct tape on a knife that was missing a handle. The knife was observed stored on the shelf above the cold top unit at the cooks line. Discontinue the use of the knife or repair the knife in an approved manner.
4. Observed the caulking around the employee restroom handwash sink in disrepair. Replace the caulking.
5. Observed the wood cabinet deteriorating underneath the ice bath in the sushi bar. Repair the cabinet in an approved manner.
6. Observed duct tape wrapped around the spray hose at the dish wash area.
Remove the duct tape and repair in an approved manner.
7. Observed an accumulation of grime, grease and old food debris in the following locations:
a. garlic powder seasoning container (dry storage)
b. bulk flour scoop (dry storage)
c. shelves in the walk in cooler (meat walk in cooler)
d. inside of ice machine
e. hood and hood filters
f. interior and exterior of fryers
g. all cooking equipment
h. detergent containers under warewash sink
i. on top of dish machine
j. in between cold top units at cooks line
k. undersides of all prep tables
l. inside ice cream freezer in customer area
Maintain all equipment, utensils and facilities clean, fully operative and in good repair.
8. Observed clean utensils stored in a soiled bin stored on the rack next to the hand wash sink.
Store utensils in a clean bin in a manner to prevent contamination.
9. Observed clean cutting boards stored in a rack on top of a soiled prep table. Store utensils in a manner to prevent contamination.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: 1. Observed boxes of paper goods stored on the floor in the dry storage closet. Store and handle utensils and equipment 6 inches up off the floor on approved shelving so as to be protected from contamination and for easy cleaning underneath. Milk crates not approved.

2. Observed a cup stored in the bulk seasoning bin in the dry storage room. Provide an approved food scoop and store the scoop with the handle not in contact with the food.

3. Observed a spatula stored wedged between two reach in coolers. Discontinue this practice and stored utensils in an approved manner to prevent contamination.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: 1. Observed a burnt out light above the ice machine.

2. Observed inadequate lighting in the meat walk in cooler.

3. Observed lights in both walk in cooler and freezer missing shatterproof shields.

4. Observed a burnt out light in the hallway to the dry storage room

Provide lighting in good repair, which is adequate, and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: 1. Observed a leak at the wok station.

2. Observed a leak at the spray sink.

3. Observed a leak at the food prep sink

4. Observed a leak at the warewash sink drain line.

Repair and maintain all plumbing fixtures fully operative, clean and in good repair so as to prevent potential contamination of food and food contact surface equipment.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: 1. Observed the employee exhaust fan not operable.

Toilet rooms shall be vented to the outside air by means of an openable, screened window, an air shaft, or a light-switch-activated exhaust fan, consistent with the requirements of local building codes.

2. Observed employee restroom door not self closing

Separate toilet rooms from other portions of the food establishment with self-closing doors.

3. Observed toilet paper not installed in the permanent dispenser.

Provide toilet tissue in a permanently installed dispensers at each toilet.

4. Observed employee restroom paper towel dispenser to be empty. Refill the paper towel dispenser.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: 1. Observed personal/employee open beverages in the following areas:

- on top of the dish machine
- on prep table at sushi bar
- on top of meat grinder
- dry storage room racks
- food rack in between walk in coolers
- on top of boxes of food in dry storage room

All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

2. Observed masks stored on top of food containers in the dry storage room.

Store all personal items in lockers or other approved designated area.

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: 1. Observed an accumulation of grime, old food debris and grease in the following areas:

- flor grates
- floors throughout
- walls throughout
- floors in walk in cooler

Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.

2. Observed missing/cracked cove base tiles in the following locations:

- below hand wash sink
- at kitchen entry door
- hallway to dry storage

Floor surfaces shall be coved at the juncture of the floor and wall with a minimum 3/8 inch radius cove and shall extend up the wall at least 4 inches. Repair the tiles

3. Observed the floor tiles to be missing grout. Re-grout these tiles in order to prevent food and stagnant water from accumulating in the cracks between the tiles. Repair the floor in order to provide a surface that is smooth, of durable construction, non-absorbent and easily cleanable.

4. Observed the wall in disrepair in the following locations:

- inside walk in cooler door
- at mop sink
- inside employee restroom

Repair the walls and/or ceiling in order to provide surfaces that are smooth, durable, nonabsorbent, and easily cleanable.

5. Observed electrical tape around the outlet above the food prep sink. Repair in an approved manner.

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)

Overall Inspection Comments

The purpose of this visit is to respond to a complaint (CO#84203) received by this Agency. The complaint alleges that, when he sat in booth #16 cockroaches came out of the booth.

The complaint was discussed with Pan (manager)

A routine inspection was also conducted.

This facility has failed to meet the minimum requirements of the CA Health & Safety Code (64=D). Due to continued violations of the CA Health & Safety Code an administrative hearing will be held prior to a reinspection. The administrative hearing will be held at 4065 County Circle Dr #104 Riverside, Ca 92503 on 9/6/22 at 9:00 am. "A" card was removed and "C" card posted. "C" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions, contact Emily Piehl or Deborah at 951-358-5172



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | |
|--------------------------------------|--------------------------|------------------------------|
| FACILITY NAME Happy Buffet | DATE 8/29/2022 | PERMIT # PR0065215 |
|--------------------------------------|--------------------------|------------------------------|

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

Signature not captured due to
COVID 19 pandemic.

Hui Pan
Person in Charge
08/29/2022

Emily Piehl
Environmental Health Specialist
08/29/2022

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

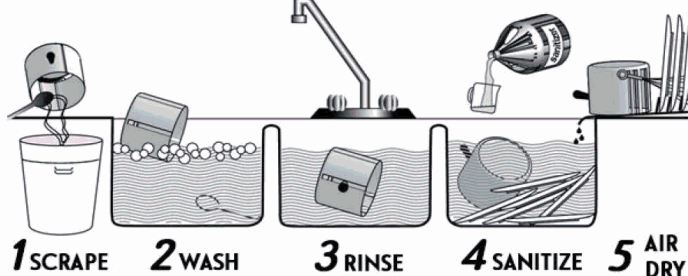
Cooked
Food

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 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!



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
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Fax 760-863-8303

MURRIETA
30135 Technology Dr #250
Murrieta, CA 92563
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PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1048
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