



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Super Happy Buffet</b>						DATE 3/26/2019		TIME IN 2:00 PM		TIME OUT 4:00 PM	
ADDRESS 5600 Van Buren Ste.A, Riverside, CA 92503						FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Ming W Chen						EMAIL david5624789999@gmail.com					
PERMIT # PR0065215		EXPIRATION DATE 07/31/2019		SERVICE Routine inspection		REINSPECTION DATE Next Routine		FACILITY PHONE # (951)688-199		PE 3622	
						DISTRICT 0003		INSPECTOR NAME Randell George		Major Violation 1	
										Points 18	

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

**B**  
SCORE 82

☒ In = In compliance    ☒ COS = Corrected on-site    ☐ N/O = Not observed    ☐ N/A = Not applicable    ☐ OUT = Out of compliance

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4		2
<input checked="" type="radio"/>	N/O	16. Compliance with shell stock tags, condition, display				2
<input checked="" type="radio"/>	N/O	17. Compliance with Gulf Oyster regulations				2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/>	N/A	18. Compliance with variance, specialized process, and HACCP				2
CONSUMER ADVISORY						
<input checked="" 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"/>	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4		2
WATER / HOT WATER						
<input checked="" type="radio"/>		21. Hot and cold water available		4		2
		Water Temperature 120 F°F				
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4		2
VERMIN						
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4		2
<input checked="" type="radio"/>	N/A	24. Vermin proofing, air curtains, self-closing doors				1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
28. Food separated and protected from contamination		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

**Inspector Comments:** Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result.

**Violation Description:** No employees shall eat, drink, or smoke in any work area. (113977)

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

**Inspector Comments:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed food in containers at 60 to 100 F. Do not overfill containers. Cool foods rapidly and keep covered.

**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)

9. PROPER COOLING METHODS

POINTS

2

**Inspector Comments:** All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer. Shrimp and ribs held warmer than 70 F.

**Violation Description:** All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.

**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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

**Inspector Comments:** 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. Crab being thawed at room temperature.

**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:** All food shall be stored, prepared, displayed or held so that it is protected from contamination. Shrimp and chicken being distributed with the same scoop.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

**Inspector Comments:** Food shall be stored at least 6 inches above the floor on approved shelving.  
Bulk food containers shall be labeled as to the contents.  
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Bulk food containers shall be labeled as to the contents.

**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))



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35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

**Inspector Comments:** Warewash not set up with sanitizer to wash rinse sanitize.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution. Do not place wiping cloths under food containers.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

**Inspector Comments:** All personal drinks are to be maintained covered and stored in a manner to prevent contamination. Observed open drink, cellphone cable over sushi.

**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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be maintained clean. Clean reach in and walk in cooler ceilings. Kitchen air conditioning ceiling vents require cleaning.

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



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Overall Inspection Comments

Facility is on probation downgrade to "B" requires closure (458) and permit forfeiture. Inspection fee of \$186.00 to be collected today. OCR# 83902375.

**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](http://www.rivcoeh.org).

Signature

chong zheng  
Person in Charge  
03/26/2019

Randell George  
Environmental Health Specialist  
03/26/2019

## 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."

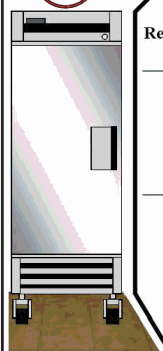
A food facility may be closed for any of the following reasons:

- 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

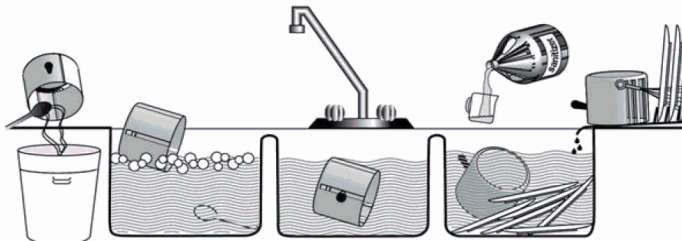
Cooked Food

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

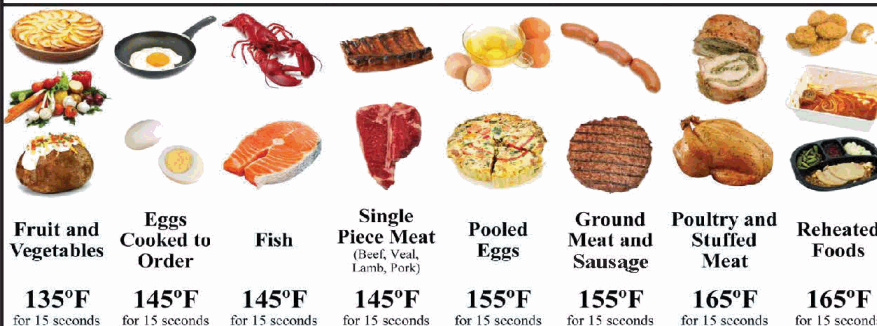


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



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