



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Golden Bowl				DATE 11/25/2019		TIME IN 11:10 AM		TIME OUT 1:30 PM	
ADDRESS 31069 Temecula Pkwy #C5, Temecula, CA 92592				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER PANLAAN LLC				EMAIL sasimonnira@gmail.com				Major Violations 2	
PERMIT # PR0018242	EXPIRATION DATE 08/31/2020	SERVICE Routine inspection	REINSPECTION DATE 12/02/2019	FACILITY PHONE # (951)303-2835	PE 3620	DISTRICT 0041	INSPECTOR NAME Philip Sinclair		Points Deducted 20

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 80

☒ 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
Penpisuk Somboon/ ServSafe/ 7-28-2022					
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use	+		2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used properly	+	4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods		4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized	+	4	2
Cl 100ppm; Auto DW 50ppm Cl / Education provided					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	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	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available		4	2
Water Temperature 124.3F at 3-compartment sink°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
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		1



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Inspector Comments: Observed a plate of food on the preparation table across from the cook line with recently cooked pastry type food on it and employee actively chewing on said food upon arrival to inspection while active food preparation was occurring on the table. Employee chewing on the food then attempted to begin food preparation at prep sink. Directed person in charge that eating shall be conducted in a designated place away from food prep as to be protected from contamination.

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

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation. Observed an employee eating from a plate of food where no utensils were used (only hands) then attempt to begin food preparation. Employee went to the prep sink, attempted to pick up frozen meat in prep sink basin with bare hands but was directed to cease until hands had been properly washed at hand sink. Ensure that all employees are trained on proper hand washing procedure and instances when hand washing is required.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Observed the following at the cook line cold prep table:

- Insert of meatballs at 46.4F
- Insert of cooked brisket at 46.7F
- Inserts of beef product at 46.0F-47.1F
- Insert of boiled potatoes at 46.3F
- Insert of curry paste at 46.6F
- Inserts of chicken at 46.1F-46.9F
- Insert of shrimp at 46.4F
- Container of eggs at 46.2F

All these potentially hazardous foods placed inside unit within last hour allowed to be relocated to another operable cooler. Lower reach in drawers not to be utilized until the unit repaired. This unit is to only be used for non-potentially hazardous foods such as uncooked vegetables. IMPOUND tag placed. Tag cannot be removed unless by a member of this Department.

Maintain all potentially hazardous foods at or below 41F at all times. Re-inspection set for 1 week (12/02/2019) to verify repair of unit. Contact Philip Sinclair at (951) 461-0284 for any questions.

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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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation.

- Observed an employee wash a container at the 3-compartment sink, then attempt to place the item on shelving with clean utensils without using any sanitization step. Employee directed to promptly remove item and wash/rinse/sanitize the container. Item was run through the automatic dish machine where 50ppm Cl observed at final rinse during inspection.
- Observed knives stored as clean on the magnetic knife block with encrusted food debris on the handle and blade. Remove these knives and properly wash, rinse, sanitize and air dry them prior to next use.
- Observed a peeler inside a empty container with other food utensils that had debris encrusted on the blades. Properly wash, rinse and sanitize peeler prior to next use.
- Provide proper chlorine test strips so that applicable sanitization method (bleach for 3-comp and sani buckets, Cl solution for auto dish machine) can be measured.

Ensure that all employees are trained on proper ware washing procedure (soap and min. 100F in wash basin, rinse in second basin, cold water and bleach min. 100ppm for at least 30 seconds) and that the automatic dish washer is checked daily so that appropriate concentration is dispensed.

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)

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

POINTS

1

Inspector Comments:

- Exterior doors shall not be propped open. Observed the back door to facility propped open and unapproved screening used to deter vermin. Remove unapproved screening material from door and maintain exterior doors closed to prevent vermin entry and harborage. Facility may install a security screen on the back door as long as there are no gaps or openings around perimeter of door. Air curtain micro-switch must be relocated to screen door to function as intended.
- Observed the air curtain above the back door turned off upon arrival to inspection. Person in charge flipped switch and air curtain began to function as intended. Air curtain shall turn on when door opens and turn off when door closes.

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: Observed frozen meat inside the preparation sink basin thawing under ambient temperature and no cold water of sufficient velocity to flush away loose particles. Ensure that proper thawing methods are used at all times. Corrected on-site.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- Observed tongs stored over the oven handle. Discontinue this practice. Provide empty, sanitized container to store tongs between use as to be protected from contamination.
- Observed ladle stored over the fire suppression nozzle over the pot burner. Provide empty, sanitized container to store ladles between use as to be protected from contamination.
- Observed a bulk package of MSG on the ground in the hallway near the dry storage area. Maintain all food at least 6" above the floor at all times.
- Observed employee making tea inside the basins of the 3-compartment sink. Discontinue this practice. The 3-compartment sink should only be used for ware washing at all times. Any food preparation shall be conducted at the preparation sink.
- Observed container of broccoli sitting on the drain board to the 3-compartment sink. Relocate broccoli to approved preparation sink as to be protected from contamination.
- Provide approved covers to inserts of food on the rolling cart in front of the wok station. When actively working with seasonings and sauces a cover may not be required, but when not in use a cover should be in place to keep items protected from contamination.
- Observed a container of meat sitting in a metal pan on top of the automatic dish washer. Person in charge stated that the meat was to be sliced. Ensure that diligent preparation procedures are followed so that food items are not left on tables unattended and food does not exceed allowed temperature parameters.

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

0

Inspector Comments: NOTE: Observed chemical spray bottles without labels around facility. Provide labels as to the contents of all chemical spray bottles so that no one may confuse them.

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 makeshift drain line addition made from plastic bags from the 3-compartment sink drain line.
- Discontinue the use of cups as scoops inside bulk containers. Provide approved scoops with handles.
- Observed the chest freezer directly on the ground. Provide approved legs, stand or casters so that freezer is at least 6" above the ground to facilitate cleaning.
- Observed the faucet to the 3-compartment sink leaking. Repair 3-compartment sink faucet in approved manner to eliminate leak.
- Observed a broken colander with multiple holes in it. Item was voluntarily discarded at time of inspection. Ensure that all utensils are smooth and easily cleanable.

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:

- Door gaskets and handles to reach in units
- Bottom shelves inside coolers to remove build up
- Sides, behind handle and inside cabinet to fryer
- Preparation, 3-compartment and hand sink basins/faucets
- Fire suppression nozzles over the cook line equipment
- Exhaust hood to remove the grease accumulation
- Floor under all equipment/shelving to remove accumulation
- Exterior of the chest freezer and bulk bins
- Fan guards to all the reach in units throughout facility
- Floor drains throughout facility to remove build up
- Behind handles and inside the microwaves at cook line
- Below the wok station to remove food accumulation
- Restroom vent covers to remove accumulation
- Wire rack shelves to remove build up

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed multiple wiping cloths on front counter in front of cook line equipment as well as on the main prep table. Maintain wiping cloths in clean water with sanitizer (CI 100ppm) and change out at least every 4 hours or discard after each single use.

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

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments: NOTE: Observed the communal dumpster lids open at time of inspection. Maintain dumpster lids closed at all times when not in use as to prevent vermin entry and harborage.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)



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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: This is a REPEAT violation. Observed 3 expired food handler cards at time of inspection. Person in charge stated that there are approximately 6 employees, but only observed 4 total food handler cards. Ensure that all employees obtain a valid Riverside County food handler card. Visit www.rivcoeh.org for more information.

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)

55. IMPOUND

POINTS

0

Inspector Comments: See violation #7 for details

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, facility has failed to meet the minimum requirements of the California Health and Safety Code (B = 80). A re-inspection will be set for one week (12/02/2019). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by a member of this department. Removal will result in citation. Contact Philip Sinclair for any questions at (951) 461-0284.

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

Souliya Sengmany
Person in Charge
11/25/2019

Philip Sinclair
Environmental Health Specialist
11/25/2019

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."

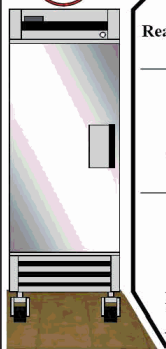
A food facility may be closed for any of the following reasons:

- 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

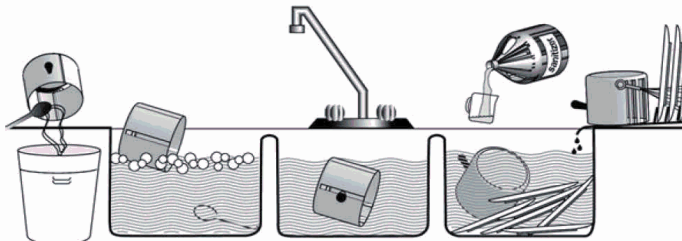
Cooked Food

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

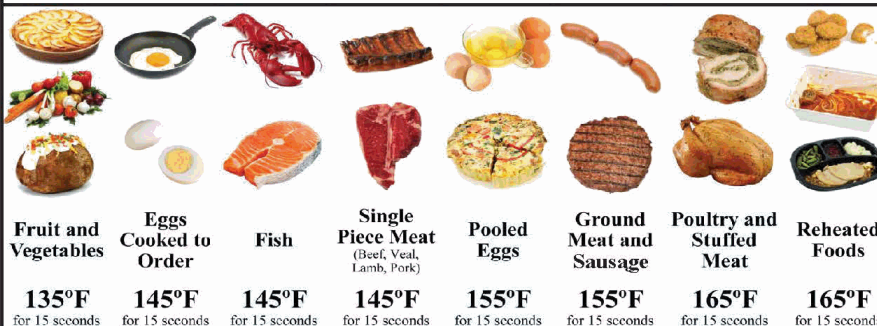


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



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

BLYTE
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
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PALM SPRINGS
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