County of Riverside

# DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

## FOOD ESTABLISHMENT INSPECTION FORM

| FACILITY NAME | DATE | TIME IN | TIME OUT |
|---|---|---|---|
| **Ho Ho Chinese** | 2/24/2022 | 1:40 PM | 3:50 PM |

| ADDRESS | FACILITY DESCRIPTION |
|---|---|
| 3511 Madison St Ste.J, Riverside, CA 92504 | Not Applicable |

| PERMIT HOLDER | EMAIL | |
|---|---|---|
| Wen Qing Chen | wahsiu6868@icloud.com | **Major Violations** 1 |

| PERMIT # | EXPIRATION DATE | SERVICE | REINSPECTION DATE | FACILITY PHONE # | PE | DISTRICT | INSPECTOR NAME | |
|---|---|---|---|---|---|---|---|---|
| PR0069338 | 01/31/2023 | Routine inspection | 3/24/2022 | (951)637-2411 | 3620 | 0002 | Brittany Porto | **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.

**B**

**SCORE 80**

**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 |
|---|---|---|---|---|---|---|
| In | | N/A | **1.** Food safety certification | | | 2 |
| | | | Hua J Liu Prometric 7/24/23 | | | |
| | | | **EMPLOYEE HEALTH AND HYGIENIC PRACTICES** | | | |
| In | | | **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) |
| In | | | **6.** Adequate handwashing facilities supplied and accessible | | | (2) |
| | | | **TIME AND TEMPERATURE RELATIONSHIPS** | | | |
| In | N/O | N/A | **7.** Proper hot and cold holding temperatures | + | (4) | 2 |
| In | (N/O) | N/A | **8.** Time as a public health control; procedures and records | | 4 | 2 |
| In | N/O | N/A | **9.** Proper cooling methods | | 4 | (2) |
| In | (N/O) | N/A | **10.** Proper cooking time and temperature | | 4 | 2 |
| In | N/O | N/A | **11.** Proper reheating procedures for hot holding | | 4 | |
| | | | **PROTECTION FROM CONTAMINATION** | | | |
| In | N/O | N/A | **12.** Returned and re-service of food | | | 2 |
| In | | | **13.** Food: unadulterated, no spoilage, no contamination | | 4 | 2 |
| In | N/O | N/A | **14.** Food contact surfaces: clean and sanitized | | 4 | (2) |
| | | | Discussed 100ppm Cl / Discussed min 100F | | | |

| | | | FOOD FROM APPROVED SOURCES | COS | MAJ | OUT |
|---|---|---|---|---|---|---|
| In | | | **15.** Food obtained from approved sources | | 4 | 2 |
| In | N/O | (N/A) | **16.** Compliance with shell stock tags, condition, display | | | 2 |
| In | N/O | (N/A) | **17.** Compliance with Gulf Oyster regulations | | | 2 |
| | | | **CONFORMANCE WITH APPROVED PROCEDURES** | | | |
| In | | (N/A) | **18.** Compliance with variance, specialized process, and HACCP plan | | | 2 |
| | | | **CONSUMER ADVISORY** | | | |
| In | | (N/A) | **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** | | | |
| In | | | **21.** Hot and cold water available | | 4 | 2 |
| | | | Water Temperature 3-comp 130F°F | | | |
| | | | **LIQUID WASTE DISPOSAL** | | | |
| In | | | **22.** Sewage and wastewater properly disposed | | 4 | 2 |
| | | | **VERMIN** | | | |
| In | | | **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, demostration of knowledge | 2 |
| **26.** Personal cleanliness and hair restraints | 1 |
| **GENERAL FOOD SAFETY REQUIREMENTS** | |
| **27.** Approved thawing methods, frozen food storage | (1) |
| **28.** Food separated and protected from contamination | (2) |
| **29.** Washing fruits and vegetables | 1 |
| **30.** Toxic substances properly identified, stored, used | (1) |
| **FOOD STORAGE / DISPLAY / SERVICE** | |
| **31.** Adequate food storage; food storage containers identified | 1 |
| **32.** Consumer self-service | 1 |
| **33.** Food properly labeled; honestly presented; menu labeling | 1 |

| 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 | |

# FOOD ESTABLISHMENT INSPECTION FORM

| FACILITY NAME | DATE | PERMIT # |
|---|---|---|
| Ho Ho Chinese | 2/24/2022 | PR0069338 |

## 5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

**POINTS 2**

**Inspector Comments:** Observed employee wash dishes and then proceed to handel chow mein and sauce at wok. Instructed employee to properly wash hands at this time. Instructed employee to wash hands at any time hands are contaminated.

**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 kitchen hand sink fully with cleaning items and gloves. All hand sinks shall be maintained clear to facilitate proper hand washing at all times. Person in charge removed items from hand sink at this time.

**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 pork in prep sink at 52F. Person in charge stated pork was thawing and to be sliced and placed into cooler. Instructed person in charge to place pork into cooler for rapid cooling prior to prepping meat.

2)Measured cooked chicken on shelf at cookline at 62F. Person in charge stated chicken was cooked approximately 1 hour prior to temperature taken. Person in charge voluntarily discarded chicken at this time

3) Measured orange chicken at front display steam table at 90F-101F. Person in charge stated chicken was cooked approximately 30-45 minutes prior to temperature taken. Instructed employee to reheat orange chicken to 165F at this time.

4) Measured egg rolls at 115F at front display steam table. Person in charge stated items were cooked approximately 1 hour prior to temperature taken. Instructed person in charge to reheat egg rolls at this time.

Ensure all potentially hazardous food is maintained at proper holding temperature.

**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:** Measured several containers of cooked chow mein ranging from 70F-107F on prep table in kitchen. person in charge stated chow mein was cooked 1 hour prior to temperature taken. Instructed person in charge to place noodles into walk-in cooler for rapid cooling. Disucssed proper cooling methods at this time.

**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)

## 14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

**POINTS 2**

**Inspector Comments:** Observed food trays stored on faucet of mop sink. Discontinue storing equipment at mop sink as this sink is for disposing of waste water. Instructed employee to proper wash, rinse, and sanitize food trays at this time.

Observed card board used as shelf liner on preparation table. Discontinue use of unapproved card board and use an approved material that can be washed, rinsed, and sanitized.

**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)

# FOOD ESTABLISHMENT INSPECTION FORM

| FACILITY NAME | DATE | PERMIT # |
|---|---|---|
| Ho Ho Chinese | 2/24/2022 | PR0069338 |

## 27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

**POINTS** 1

**Inspector Comments:** Observed thawed pork sitting in standing water in preparation sink. Food shall be properly thawed in an approved manner. Discussed proper thawing methods with person in charge at this time.

**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 the following:
1)Plastic bin of chow mein placed on top of a container of chow mein. Properly store food in a manner to prevent any possible contamination.

2) Bowl used as a scoop for rice at cookline.

3) Bowl used as a scoop for salad at preparation table at cookline.

Use an approved scoop with a handle and store scoop in a manner to prevent any possible contamination.

3) Card board placed on top of container of oil at cookline. Discontinue use of card board as lid to prevent possible contamination.

4) Inked bags used as food bags inside walk-in freezer. Discontinue using bags with ink as this is not an approved food grade bag.

5) Uncovered food in walk-in freezer and inside reach-in cooler at cookline. Ensure all food stored below the first shelf has a lid or an approved covering to prevent any possible contamination.

**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))

## 30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

**POINTS** 1

**Inspector Comments:** Observed mop water stored in bucket inside employee restroom. Properly dispose of soiled mop water into the approved sewage system.

**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)

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

**POINTS** 1

**Inspector Comments:** Observed an accumulation of food residue on handles of scoops stored inside bulk food containers. Ensure employees are regularly washing all scoops.

**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)

## 38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

**POINTS** 1

**Inspector Comments:** Observed one nonfunctional light in dry storage room. Repair/ replace light to ensure adequate lighting in all areas where food is stored or prepared.

**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)

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

**FOOD ESTABLISHMENT INSPECTION FORM**

| FACILITY NAME | DATE | PERMIT # |
|---|---|---|
| Ho Ho Chinese | 2/24/2022 | PR0069338 |

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

**POINTS** 1

**Inspector Comments:** Observed deteriorated grout at cookline and in front of bulk food containers. Re-grout floor to ensure floor is smooth and easily cleanable.

**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** 1

**Inspector Comments:** Observed 1 unapproved Food Handler certificate.
All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate.

**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)

## Overall Inspection Comments

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (80 = B). A reinspection has been set for one week (3/3/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. “B” card posted, do not move, remove or block placards to avoid penalty. “A” card removed. “B” card must remain posted until removed by an employee of this Department. If you have any questions contact Brittany at (951) 358-5172. No signature captured due to pandemic, inspection report emailed to Wahsiu1969@gmail.com

**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.

**Hua Liu**
**Person in Charge**
**02/24/2022**

**Brittany Porto**
**Environmental Health Specialist**
**02/24/2022**

## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

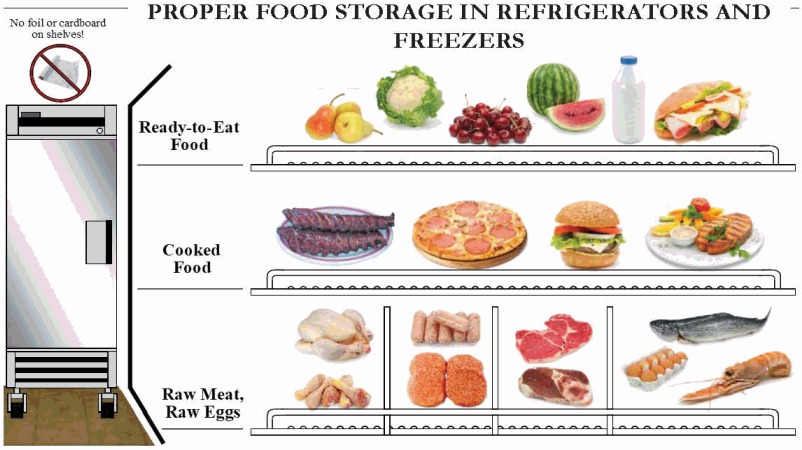
Per California Health and Safety Code Section 114409 (a):
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath and Safety Code Section 114411:
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

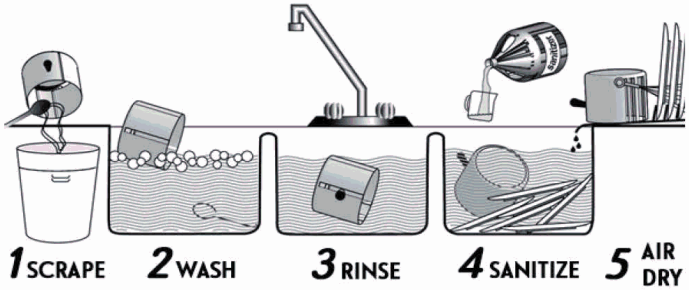
## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS




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 rapodly cooled.

**TIME IS THE KEY FACTOR IN PROPER COOLING**

- **Foods must cool from 135°F to 70°F in 2 hours or less**
- **Foods must cool from 70°F to 41°F in 4 hours or less**

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

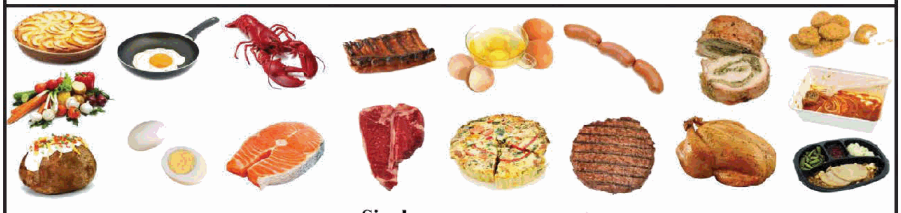
Use an accurate thermometer to verify the food is being cooled within proper timeframes.

## 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



| Fruit and Vegetables | Eggs Cooked to Order | Fish | Single Piece Meat (Beef, Veal, Lamb, Pork) | Pooled Eggs | Ground Meat and Sausage | Poultry and Stuffed Meat | Reheated Foods |
|---|---|---|---|---|---|---|---|
| 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
Phone 760-863-8287
Fax 760-863-8303

**MURRIETA**
30135 Technology Dr #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

**PALM SPRINGS**
554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

**RIVERSIDE**
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017


DES-31 (REV 10/18)