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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Little Beijing				DATE 2/22/2022	12:10 PM						
				FACILITY DESCRIPTION Not Applicable							
PERMIT HOLDER					EMAIL						
Mr Wang Inc					xingwang014	4@yahoo.com		Major Vi	olations	2	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0067795	06/30/2023	Routine inspection	3/02/2022	(951)769-5922	3620	0015	Jordan Gonzalez		Points De	ducted	16

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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



SCORE O

OUT = Out of compliance

In = In compliance			oliance + COS = Corrected on-site	C	N/O	= No
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
ln		N/A	1. Food safety certification			2
			Xing Wang Prometric 02/01/26			
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
ln			2. Communicable disease; reporting, restrictions and exclusions		4	
(h)	N/O		3. No persistent discharge from eyes, nose, and mouth			2
(h)	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
ln			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
ln	N/O	N/A	9. Proper cooling methods		4	2
ln	N/O	N/A	10. Proper cooking time and temperature		4	2
ln	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
ln	N/O	N/A	12. Returned and re-service of food			2

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			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			
ln		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan			
			CONSUMER ADVISORY			
In		N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(h)			21. Hot and cold water available		4	2
			Water Temperature measured at the 3 compartment sink 120°F	•		
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
(h)			23. No rodents, insects, birds, or animals		4	2
(h)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

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	0
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

100ppm chlorine discussed / 107F

N/O

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	0
 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	0
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

2

4 2

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



Inspector Comments: Observed the following handwashing violations during the routine inspection:

- 1. Observed a partially gloved food employee handle a personal phone and facility phone and proceed to continue preparing food.
- 2. Observed a food employee wash their hands while donning gloves

Discontinue these practices. Ensure to remove gloves and wash hands with warm(100F) soapy water after committing an unsanitary act. Corrective Action: The employees were stopped and instructed to wash their hands with warm(100F) soapy water for at least 10 seconds before continuing their food preparation.

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



Inspector Comments:

>Measured the following items at their respective temperatures in the front hot holding unit in the customer area:

- 1. Orange chicken 106F
- 2. Teriyaki chicken 100F-107F
- 3. Coconut shrimp 114F
- 4. Beef with broccoli 106F

Per the person in charge, the foods had been held there for approximately one and half hours. Ensure hot held potentially hazardous foods are maintained at 135F and above.

Corrective Action: The food was reheated to 165F and placed back in the warming unit.

>Measured cooked boba at 110F stored in a not in use ice machine. Ensure potentially hazardous foods are held at 41F or 135F or above.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

Inspector Comments

2

>Observed the facility cooling cooked noodles with the back delivery door air curtain. Immediately discontinue this practice and cool foods in a sanitary and approved manner.

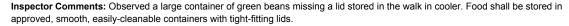
Note: This is a repeat violation. Continued noncompliance may result in further enforcement action(i.e. citations)

>Observed the facility using the center compartment of the three compartment sink to prepare a bowl of raw shrimp. Discontinue this practice and utilize the adjacent food preparation sink for preparing food.

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



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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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments:

- >Observed the following coolers to have torn gaskets:
- 1. Walk in cooler
- 2. Cold top unit adjacent the cooks line

Replace the gaskets so that they are in good condition.

>Observed the mesh strainer stored on the wall near the single wok to be in disrepair. Replace or remove the strainer.

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

Inspector Comments: Observed the accumulation of residue, grime, or grease on a majority of equipment, including but not limited to the following:

- 1. Can opener
- 2. Sides of all cooking equipment(fryers, single wok, multi compartment wok)
- 3. Inside compartments of the woks
- 4. In the gaskets of the walk in cooler and walk in freezer
- 5. In the gaskets of the cold top unit
- 6. Shelving inside the walk in cooler

Clean to remove the residue, grime, or grease.

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

Inspector Comments: Observed the accumulation of grease on the hood ventilation filters. Clean to remove the grease.

1

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

Inspector Comments: Observed damp wiping cloths stored outside of a sanitizer solution. Discontinue this practice and store wiping cloths in a sanitizer solution in between uses to inhibit bacterial growth.

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))

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

Inspector Comments: Observed the accumulation of grease on the floor under the cooking equipment. Clean to remove the grease.

1

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

Overall Inspection Comments

No summary comments have been made for this inspection.

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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.	A
Xing Wang	Jordan Gonzalez
Person in Charge	Environmental Health Specialist
02/22/2022	02/22/2022

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

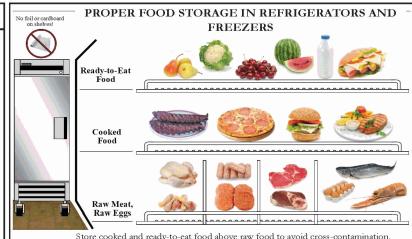
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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."



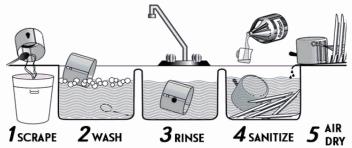
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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

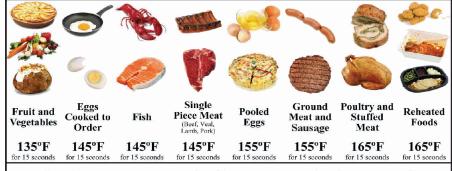
PROPER FOOD THAWING METHODS

- Under refrigeration
- In a microwave oven on "defrost"
 - Submerged under cold running water in an approved preparation sink for no longer than 2 hours
 - 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 Broadw

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)