



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Min's Dumpling House-OOB				DATE 8/12/2021	TIME IN 12:30 PM	TIME OUT 4:30 PM
ADDRESS 440 N McKinley St #103, Corona, CA 92879				FACILITY DESCRIPTION oob change ownership		
PERMIT HOLDER Kefan Zhu				EMAIL minsdumpingjames@gmail.com		Major Violations 1
PERMIT # PR0065528	EXPIRATION DATE 09/30/2021	SERVICE Routine inspection	REINSPECTION DATE 8/19/2021	FACILITY PHONE # (951)808-8886	PE 3620	DISTRICT 0054
				INSPECTOR NAME Jillian Van Stockum	Points Deducted 27	

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
In	N/A	1. Food safety certification Weiman Zhu - exp. 02-02-2023			2
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	+	4	2
In	N/O	N/A		4	2
In	N/O	N/A	+	4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination	+	4	2
In	N/O	N/A		4	2
50 ppm chlorine (dish machine) /					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In				4	2
Water Temperature above 120 F°F					
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				4	2
In	N/A				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	1
55. Impound	1



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

0

Inspector Comments:

NOTE: Observed evidence of smoking in the rear dry storage areas (ashes on the floor and storage table, lighter, box of cigarettes, heavy smell of smoke) and in the prep area (can of ashes and cigarette butts on the floor under the shelving rack next to the bulk bins). Ensure employees do 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)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments:

Observed an employee to wash their hands for less than 10 seconds and resume food preparation after handling unsanitary items. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100°F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated.

*NOTE: This is a chronically repeated violation.

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:

1) Observed internal temperatures of potentially hazardous foods in the top section of the 2-door cold-top prep cooler to measure 50 - 51 F with the lids maintained open as well as the internal temperatures of foods held in the reach-in section of the cold-top cooler measured 44.1 - 49.2 F. The person in charge (PIC) advised the tofu (49.2 F) had been held in the cooler greater than 24 hours and voluntarily condemned and discarded (VC&D) the food (see violation 54). PIC stated all other potentially hazardous foods had been held in the cooler for less than 3 hours, relocating the foods in the reach-in compartment to the walk-in cooler and placing all foods in the cold-top section on ice. The unit is hereby impounded (see violation 55) and a red impound tag was posted. Do not resume use of this unit until the unit has been repaired, an employee of this Department has verified the repairs, and written approval to resume use of the unit has been provided. Failure to comply will result in further enforcement action, including but not limited to Administrative Citation.

*NOTE: At the conclusion of the inspection, the above listed cooler was checked to verify all potentially hazardous foods had been relocated or placed on ice. Numerous three containers of cooked vegetables were observed to still be stored inside the unit without ice and measuring 48 F. PIC discarded the foods (see violation 54). All other potentially hazardous foods were observed to be stored on ice.

2) Observed a bin of pooled eggs measuring 87 F on the lower shelf of the prep table adjacent to the rice cooker to be relocated into the inoperable 2-door cold-top prep cooler. PIC advised the eggs had been pooled greater than 4 hours prior. PIC VC&D the pooled eggs (see violation 54).

3) Observed two containers of raw tilapia measuring 61.9 F stored unattended at the rear prep area. PIC advised they had been removed from temperature control about 1 hour prior and staff had left the tilapia unattended when orders were received. • Immediately discontinue this practice. Ensure employees practice diligent food preparation. Do not remove potentially hazardous foods from temperature control until it is needed for preparation. Once removed from temperature control, potentially hazardous foods must be prepared and either cooked, served, or returned to temperature control within 2-hours. Maintain cold-held potentially hazardous foods at or below 41 F.

*NOTE: The above listed are chronically repeated violations.

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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9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments:

Observed a large mixing bowl filled with onion pancake dough containing eggs to be stored unattended on the floor in the dry storage area with an internal food temperature measuring 96.8 F. Upon inquiry, PIC advised the dough had been made one hour prior and staff had not resumed preparation. PIC relocated the dough to the walk-in freezer for rapid cooling. Two hours after being made and held, the internal temperature measured 95.3 F and the PIC VC&D the dough (see violation 54). Immediately discontinue this practice. Ensure employees practice diligent food preparation. Do not remove potentially hazardous foods from temperature control until it is needed for preparation. Once removed from temperature control, potentially hazardous foods must be prepared and either cooked, served, or returned to temperature control within 2-hours. Maintain cold-held potentially hazardous foods at or below 41 F. After heating/cooking or hot holding, potentially hazardous food shall be cooled rapidly from 135 F to 41 F or below within six hours. During this time, the decrease in temperature from 135 F to 70 F shall occur within two hours. Utilize one or more of the following methods. Rapid cooling methods:

- a) placing the food in shallow, heat-conducting pans
- b) separating the food into smaller or thinner portions
- c) using rapid cooling equipment
- d) using containers that facilitate heat transfer
- e) adding ice as an ingredient
- f) using ice paddles
- g) inserting appropriately designed containers in an ice bath and stirring frequently
- h) utilizing other effective means that have been approved by the enforcement agency

When placed in cooling or cold holding equipment, food containers shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period. Liquid or semi-liquid foods shall be stirred as necessary in order to evenly.

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

POINTS
2

Inspector Comments:

Observed the following regarding adulterated foods at the cooks line spice and sauce cart:

- 1) chili oil and chili paste measuring 89 - 91 F with cooked meat inside the sauces. PIC stated the sauces had been held outside of temperature control on the cart for greater than 24 hours and was unable to advise when the sauces had become contaminated with the meat.
- 2) several bins of spices to be contaminated with miscellaneous droplets, debris, and heavily soiled with encrusted buildup. PIC voluntarily discarded the spices and relocated the bins to the 3-compartment sink for warewashing.

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

POINTS
2

Inspector Comments:

1) Observed the following regarding soiled food contact surfaces:

- a) knives with soiled blades stored as clean on the magnetic knife rack above the food prep sink
- b) aged food debris and residues encrusted on the food contact underside of the meat slicer

Ensure all equipment and utensils are properly washed, rinsed, and sanitized as well as clean to sight and touch prior to being stored as clean.

2) Observed the bulk bin ingredient scoops to be excessively encrusted with caked food debris. Ensure all food contact surfaces shall be properly washed, rinsed, sanitized, and air dried at the required frequencies. Food equipment used with potentially hazardous foods held outside of temperature control must be warewashed at least once every 4 hours. Food equipment used with non-potentially hazardous foods shall be warewashed at least once every 24 hours.

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

POINTS

2

Inspector Comments:

Observed excessive numbers of house flies to be landing on equipment and non food related surfaces throughout the facility (NOTE: no visible contamination of flies landing on food was observed at the time of inspection) as well as numerous ants observed on the base cove tiles in the rear prep area under the rear handwash station. Eliminate the activity of flies and ants from the food facility by using only approved methods. Remove all evidence of activity and thoroughly clean and sanitize all affected surfaces. Maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

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 the following regarding the rear delivery door:
 - a) door to be propped open and not self-closing
 - b) screen door to not be self-closing and to have gapping under the bottom of the door

Exterior doors shall be self-closing, without gaps or openings, and maintained closed except during immediate passage to prevent vermin entry. An employee closed the screen door.

*NOTE: This is a chronically repeated violation.

- 2) Observed the following regarding unapproved pest control measures:

- a) a can of "Raid" at the front service area
- b) a sticky flying insect trap suspended over clean equipment and utensils at the beverage station

Remove unapproved pest control items; facility shall only use approved pest control measures. Insect-control devices shall not be located over food or a food-related area.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- 1) Observed a heavily soiled, unapproved, deteriorated wooden cutting board stored on top of a trash bin, used as an extension of the food prep table. Upon inquiry, an employee promptly stored the soiled cutting board directly on the ground, wedged between boxes of oil and the exterior wall of the walk-in cooler. Immediately discontinue this practice. An employee relocated the unapproved cutting board to be on the floor wedged between equipment and the stainless steel exterior wall of the walk-in cooler. Remove the unapproved cutting board from the facility. Only use designated food prep tables for food preparation. Never use a trash bin for food preparation due to contamination of food and equipment. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.).

*NOTE: This is a chronically repeated violation. Continued noncompliance will result in further enforcement action.

- 2) Observed trays of raw chicken stored uncovered and extending over a case of uncovered produce. Ensure all food items are covered with tight fitting lids or protective coverings at all times except when in immediate use to prevent potential contamination. Discontinue storing raw animal products over produce or ready-to-eat foods. Store all food items in accordance with cooking temperatures. All food shall be stored, prepared, displayed or held so that it is protected from contamination.

*NOTE: This is a repeat violation.

- 3) Observed an employee to be rinsing produce at the 3-compartment wareawash station. Immediately discontinue this practice. Ensure all produce is rinsed at the designated food prep sink. Education was provided regarding the importance of maintaining food preparation and warewashing in their designated stations. The dangers of cross contamination were discussed.

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 bulk ingredient bins to be unlabeled throughout the rear prep area. Working containers used for storing food items shall be clearly and individually identified with the common name of the food product.

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 used to line shelving at the cooks line and the underside of the beverage cooler at the front cashier station. Do not line 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 middle fan guard of the walk-in freezer fan box to be missing. Replace the fan guard in an approved manner and maintain in good repair.

*NOTE: The above listed are chronically repeated violations.

3) Observed soiled cardboard boxes reused for storage of foods and non food items throughout the facility as well as soiled, unapproved milk crates inverted and used as shelving by the rear dry storage area. Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

4) Observed the following regarding maintenance of equipment:
a) left cold-top lid of the impounded 2-door col-top prep cooler to be broken, with the insulated panel partially detached and gapping from the lid
b) walk-in freezer door gasket to be torn and heavily soiled
c) walk-in freezer door frame to be deteriorated, exposing raw wood
Make the necessary repairs in an approved manner to provide surfaces which are smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage. Maintain all equipment in good repair and free from accumulation.

5) Observed several soiled, unapproved plastic bins and bowls (not food grade) as well as reused single-use containers used for storing foods throughout the facility. Discontinue using unapproved containers not made of food grade materials. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

6) Observed a broken metal strainer with difficult to clean crevices storing produce at the prep line as well as the cutting boards throughout the facility to be extensively stained and scored. Discontinue using this utensil. All utensils and equipment shall be approved, properly installed, and in good repair. When utensils and equipment are no longer in good repair, remove from food service use to prevent potential contamination.

7) Observed an unapproved wooden table used as a prep table in the rear prep area adjacent to the food prep sink. Remove the unapproved table and replace with an approved prep table which is commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.).

8) Observed an unapproved surge protector in use at the prep table adjacent to the large mixer. Remove the surge protector. Ensure all equipment is directly plugged into wall outlets.

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

POINTS

1

Inspector Comments:

Observed the following regarding cleaning and maintenance of equipment:

- 1) excessive accumulation of buildup and debris on the exterior surfaces and handles of all equipment throughout the facility
- 2) accumulated biofilm on the right side of the deflector shield as well as accumulated mold growth and mineral buildup on the left side of the deflector shield in the ice machine
- 3) excessively encrusted accumulation on the exterior surfaces of the bulk ingredient bins

All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

*NOTE: This is a repeat violation.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

1) Observed bulk ingredient scoops stored with the handles in contact with the foods Discontinue storing utensils in unapproved, unsanitary manners. Ensure scoops are stored either inside the food containers in a manner where the handle is not in contact with the food or in a separate sanitary container. Clean equipment and utensils regularly.

2) Observed the cooked rice scoop to be stored in stagnant water measuring 76.9 F at the prep line. Utensils used with potentially hazardous foods shall be held in water measuring greater than 135 F, a dipper well with constant moving water, or stored dry and exchanged with clean utensils at least once every 4 hours.

*NOTE: The above listed are chronically repeated violations.

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 inadequate lighting in the rear storage room. Provide adequate lighting. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.

2) Observed the shatterproof light guard to be missing from the light fixture above the steamer at the cooks line. Provide lighting in good repair, which is adequate (at least 20 foot candles), 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.

*NOTE: The above listed are chronically repeated violations.

3) Observed excessive accumulation of coagulated grease, dust, and debris on the ventilation hood filter pads, canopy, and walls. Ensure hood vent filters are maintained clean and free of accumulation of grease, dust, dirt, food residues, and other debris to ensure proper ventilation.

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)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility as well as lining the underside of cutting boards. Store wiping cloths fully submerged in an approved sanitizer solution (100 ppm chlorine) between uses, or provide a clean cloth for each use. Do not line with any materials which are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material that is easily cleanable.

*NOTE: This is a chronically repeated violation.

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 trash dumpster lids to be propped open. Maintain the trash lids closed at all times, except when discarding refuse, to prevent insect and rodent development, including odors.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

Observed employee jackets and soiled aprons stored amongst food containers on the metal storage rack between the walk-in units as well as employee vitamins stored amongst packaged food items and employee items (i.e. beverages, glasses, etc.) stored on the shelving and prep tables throughout the facility. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

*NOTE: This is a chronically repeated violation.

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:

Observed gapping between the stainless steel wall panels where sealant has deteriorated throughout the facility as well as between the rear handwash station back splash and wall and between the base cove tiles and wall under the rear handwash station. Make the necessary repairs in an approved manner to remove deteriorated sealant, eliminate gaps, and provide an approved surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage.

*NOTE: This is a repeat violation.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

Observed excessive accumulation of buildup, aged food debris, and greasy residues along the floor-wall juncture, walls, and ceiling tiles throughout the facility as well as on the screen door installed at the rear delivery door and the underside of shelving throughout the facility. The floors, walls, ceilings of a food facility shall be maintained clean.

*NOTE: This is a chronically repeated violation.

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



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Min's Dumpling House-OOB	DATE 8/12/2021	PERMIT # PR0065528
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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS
1

Inspector Comments:

Valid Food Handler Certificates missing for PIC. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection.

*NOTE: This is a chronically repeated violation.

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)

54. VOLUNTARY CONDEMNATION

POINTS
0

Inspector Comments:

The following were discarded into the trash:

- 2 c. tofu
- 8 c. pooled egg
- 15 lbs. assorted cooked vegetables
- 25 lbs. onion pancake dough
- 6 c. assorted sauces
- 1 c. spices

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS
0

Inspector Comments:

You are hereby notified that the 2-door cold-top prep cooler at the prep line has been determined to be in disrepair, and therefore, is impounded on 08/12/2021 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice (09/11/2021), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 7).

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.

Overall Inspection Comments

A joint routine inspection was conducted with D. Rios, of this Department.

An investigation for an alleged complaint was conducted this date. Refer to the complaint investigation report for details (CO#0080130).

This facility has failed to meet the minimum requirements of the California Health and Safety Code (73 = C). Due to on-going non-compliance and failed inspections, the permit may be suspended or revoked. Detailed information regarding your right to a hearing will be provided within 5 business days. "C" card posted. "A" card removed. "C" card must remain posted until removed by an employee of this Department. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

A one-week reinspection has been scheduled for 08/19/2021 to verify the repair of the impounded cooler (see violation 7). The reinspection date for the regrade inspection will be set at the hearing.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Min's Dumpling House-OOB	DATE 8/12/2021	PERMIT # PR0065528
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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

Xu Han
Person in Charge
08/12/2021

Jillian Van Stockum
Environmental Health Specialist
08/12/2021

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



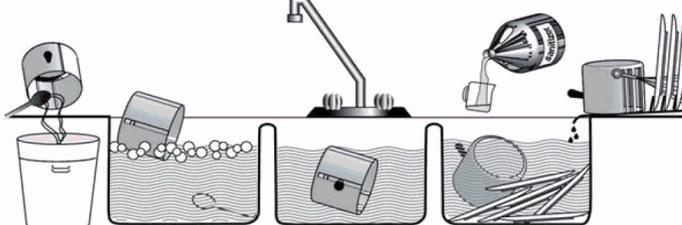
Raw Meat, Raw Eggs



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.



1 SCRAPE 2 WASH 3 RINSE 4 SANITIZE 5 AIR DRY

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

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
 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