



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Super Happy Buffet					DATE 5/17/2018		TIME IN 11:00 AM		TIME OUT 1:30 PM	
LOCATION 5600 Van Buren, Riverside, CA 92503					Facility Description Not Applicable					
PERMIT HOLDER					E-MAIL Not Specified				Major Violations 0	
PERMIT # PR0065215	EXPIRATION DATE: 11/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)688-1999	PE 3622	DISTRICT 0003	INSPECTOR NAME Randell George		Points Deducted 19	

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 81

○ 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/O	1. Food safety certification Ming W Chen			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & exclusions		4	2
○ In	N/O	3. No 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 & 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 & records	+ 4 2
○ In	N/O	N/A	9. Proper cooling methods	4	2
○ In	N/O	N/A	10. Proper cooking time & temperatures	4	2
○ In	N/O	N/A	11. Proper reheating procedures for hot holding	4	2
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A	12. Returned and reserve of food		2
	In	13. Food: unadulterated, no spoilage, no contamination	4		2
	In	○ N/A	14. Food contact surfaces: clean and sanitized chlorine /	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	2
	In	○ N/A	16. Compliance with shell stock tags, condition, display		1
	In	○ N/A	17. Compliance with Gulf Oyster Regulations		1
CONFORMANCE WITH APPROVED PROCEDURES					
	In	○ N/A	18. Compliance with variance, specialized process, and HACCP Plan		2
CONSUMER ADVISORY					
	In	○ N/A	19. Consumer advisory provided for raw or undercooked foods		1
HIGHLY SUSCEPTIBLE POPULATIONS					
	In	○ N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		2
WATER / HOT WATER					
○ In		21. Hot and cold water available 164 F		4	2
LIQUID WASTE DISPOSAL					
○ In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
	In	23. No rodents, insects, birds, or animals		4	2
	In	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
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. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repair	2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 cards available; current, valid	1
50. Grade card and signs posted, visible	1
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Adequate approved facilities shall be provided for hand washing. Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Use hand wash sinks only for hands and preparation sinks only for preparation of foods. Use warewash or 3 compartment sinks to clean utensils.

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES. & RECORDS

POINTS

2

Inspector Comments: When time is used as a public health control, records and documentation must be maintained. Develop time record for when food must be disposed of.

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

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

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

Inspector Comments: Each food facility shall be kept free of vermin. Mouse droppings in kitchen and storage area, Roach discovered in kitchen. Immediate pest control required and clean and sanitize all affected areas.

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

2

Inspector Comments: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination. Food has mouse feces throughout kitchen and storage area. Provide pest control and clean and sanitize affected areas.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Ice machine next to mop sink requires cleaning of inner ceiling area around chute. Large ice machine in dining area ice scoop improperly stored on top of machine. Use of bowl in ice to remove ice not approved. Use only handled scoops in ice machine and stored correctly.

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination. Sushi knife on top of sneeze guard. Store knife on cutting board. Cold preparation tables have containers stacked on top of other foods.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: All clean and soiled linen shall be properly stored. Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. Cloths can not be used under cutting boards. Observed wiping cloths left on counters and sanitizer in buckets without adequate sanitizer strength.

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet paper in employee restroom loose and not on dispenser. Exhaust fan not operating in employee restroom. Repair exhaust fan, keep toilet paper on dispenser.



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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair. Tile missing under fryers. Repair all missing and damaged tiles. Soda closet door damaged and requires repair or replacement.

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work.

Overall Inspection Comments

No summary comments have been made for this inspection.

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

David Chen
Person in Charge
05/17/2018

Randell George
Environmental Health Specialist
05/17/2018