



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sapporo Mex Sushi				DATE 4/11/2022	TIME IN 12:50 PM	TIME OUT 2:40 PM
ADDRESS 539 S D St, Perris, CA 92570				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Almontes Villa Leonel				EMAIL danielalmontes2103@gmail.com		Major Violations 2
PERMIT # PR0083120	EXPIRATION DATE 10/31/2023	SERVICE Routine inspection	REINSPECTION DATE 8/11/2022	FACILITY PHONE # (951)238-1871	PE 3621	DISTRICT 0016
					INSPECTOR NAME Leslie Aranda	Points Deducted 29

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 60 days to register and pass			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	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods	+	4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding	+	4	2
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized Bleach 100ppm manual or 50ppm machine / Discussed water	+	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display	N/A		2
In	N/O	17. Compliance with Gulf Oyster regulations	N/A		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 Water Temperature 3-comp sink: 126°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	N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	1
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, and complete	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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1. FOOD SAFETY CERTIFICATION

POINTS
0

Inspector Comments: Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. At time of inspection, observed that no one on site had a valid food manager's certificate.
 Information was given to person in charge to ensure registration within 1 week (4/18/2022) and ensure the course is passed within 60 days.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS
2

Inspector Comments: Observed latex glove boxes throughout the food facility. Instruction given to person in charge that latex gloves are not permitted for use within the food facility. Instruction given to use food grade gloves for use within the food facility (i.e. nitrile, vinyl, etc).

During the inspection, observed soiled latex gloves on the food preparation tables. When pointed out, the person in charge discarded of them in the trash. Ensure soiled gloves are properly discarded to the trash and NOT placed on areas where food preparation is being conducted. No cross contamination of soiled gloves onto nearby equipment or utensils observed.

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: At start of the inspection, observed the handwashing sink to have a dirty whisk, a dirty plastic bag, and miscellaneous food debris on the basin, faucet, and handles. Ensure the handwashing sink is cleaned and maintained clean for employees to use. The handwashing sink shall be maintained clean, unobstructed, and accessible at all times for employee use.

Observed the paper towels for the handwashing sink placed on the food prep table next to the handwashing sink. One of the employees was informed of this and immediately relocated the paper towels inside the dispenser. Ensure the paper towels are stored inside the dispenser at all times and that the handwashing sink is fully stocked for proper handwashing.

Observed the employee restroom to not have a paper towel dispenser. Install a paper towel dispenser to ensure the paper towels are stored inside, protected from possible contamination.

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))



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7. PROPER HOT & COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Potentially hazardous food shall be held at 135F and above or 41F and below. Potentially hazardous food removed from proper holding temperature shall be returned to proper temperature within 2 hours. Observed the following:

-A 5-lb metal container insert of raw shrimp out on the food preparation table measuring an internal temperature of 54F. One of the cooks stated they were in the middle of peeling the raw shrimp but they had gotten busy with another task. The employee stated the raw shrimp had been out at room temperature for about 20 minutes. Instruction was given to relocate the raw shrimp to the walk-in cooler to rapidly cool to 41F and below.

-An unattended blender with red salsa inside with an internal temperature of 99F. One of the cooks stated he was working on it as of 30 minutes prior and got occupied with another task. Instruction given to immediately relocate the salsa and rapidly cool it. The cook made an ice bath and surrounded the salsa with an ice water slurry to rapidly cool the salsa.

-A container of mayonnaise (with the label stating to refrigerate after opening) stored out at room temperature measuring an internal temperature of 70F. One of the cooks stated they were just using it and it had been out no more than 1-2 hours. Instruction given to relocate to the refrigerator and ensure it is maintained at 41F and below at all times.

-Cooked shrimp inside an insert on the right side of the cold top unit with an internal temperature of 46F. The cook stated it had been placed there approximately 2 hours prior. Instruction given to relocate the shrimp to the bottom doors of the cold top unit to rapidly cool to 41F and below. Ensure all potentially hazardous food is monitored regularly to ensure the temperature is at 41F and below.

-Shredded mozzarella inside an insert on the left side of the cold top unit with an internal temperature of 46F. The cook stated it had been placed there for approximately 3 hours prior. Instruction given to relocate the mozzarella cheese to the bottom doors of the cold top unit to rapidly cool to 41F and below. Ensure all potentially hazardous food is monitored regularly to ensure the temperature is at 41F and below.

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: All potentially hazardous foods shall be rapidly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Cooling shall be done by one of the following methods.

- In shallow containers
- Separating food into smaller portions
- Using an ice bath, stirring frequently
- Using rapid cooling equipment or containers that facilitate heat transfer

Observed the following:

-An unattended metal container of cooked rice sitting on the food preparation table measuring an internal temperature of 115F-145F. One of the cooks stated it was just cooked as of an hour prior. The cook was unsure how to cool it. Education given on site. One of the cooks relocated the cooked rice to the walk-in cooler to rapidly cool and to stir frequently to ensure it is cooled rapidly.

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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: At time of inspection, observed the hot holding unit to contain the following foods with the measured internal temperatures:

- Cooked meat in red sauce measuring an internal temperature of 110F
- Refried beans measuring an internal temperature of 114F
- Cooked rice measuring an internal temperature of 116F

When asked, the cook stated the food was placed in the hot holding unit to reheat. Education given on site where the hot holding unit is NOT to reheat, but to maintain temperature. The cook stated the cooked meat, rice, and beans had been placed there for about 3.5 hours, therefore, instruction was given to reheat the food to 165F and place back in the hot holding unit. Inspector verified the reheated temperature and it was 165F and above. Ensure all potentially hazardous food are properly reheated on the stove to 165F and maintained in the hot holding unit at 135F and above.

Violation Description: Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
2

Inspector Comments: At time of inspection, observed MANY dirty dishes piled up all around the 3-compartment sink, on the food preparation sink, along the food prep counters near the warewashing station, and on the floor. Instruction given to the person in charge to wash the dishes regularly to prevent a build-up of dirty dishes of this amount. Discontinue the storage of dirty dishes on the floor, on the food preparation sink, and throughout the food preparation tables. Instruction given to the owner to ensure dishes are washed regularly.

Also observed a clean utensil drawer in which the drawer was soiled and where multiple utensils were observed soiled. The utensils were picked and relocated to the 3-compartment sink to be properly warewashed. Ensure all utensils are properly scraped of food debris and properly washed, rinsed, and sanitized, prior to placement and storage in a drawer.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

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

POINTS
1

Inspector Comments: Observed deteriorated weatherstripping at the back delivery door. Replace the deteriorated weatherstripping in an approved manner with an approved material to prevent entry vermin entry. Each food facility shall be constructed, equipped, maintained, and operated to prevent the entry and harborage of animals and vermin.

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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS
2

Inspector Comments: When the inspector asked the employees on the process of how to cool potentially hazardous food, the proper reheating temperature of food, the proper hot and cold holding temperature, and the concentration of the sanitizer, they were unaware of this information as it pertains to their job duties. Education provided on site and the relevant infobulletins will also be sent via email for further education.

The person in charge and all food employees shall have adequate knowledge in food safety as it relates to their assigned duties.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: All food shall be separated and protected from contamination. Observed the following:

-Uncovered bulk food containers throughout the food facility. Examples include bulk food of salt, sugar, crushed pepper, brown sugar, flour etc. Inside the walk-in cooler, observed uncovered rice, beans, red chile meat, meatball soup, lard, and cooked tamarindo. Instruction given to either cover in plastic wrap, aluminum foil, a lid, etc. Ensure all food is properly covered to prevent possible contamination onto the food.

-Bacon and fish head stored in the same container inside the walk-in freezer. Observed frozen chicken nuggets stored next to raw shrimp. Observed an opened bag of cheese next to raw shrimp. Owner voluntarily discarded the food items. Ensure beef, chicken, and seafood, are stored in separate areas to prevent possible cross contamination.

-Observed a dented can (dented at the seam) of Hoisin sauce inside the dry storage room. Instruction given to the owner to discard of the dented can of food. Ensure to inspect all cans of food and ensure they are safe to use and eat.

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: Food shall be stored in approved containers and labeled as to its contents. Food shall be stored at least 6 inches above the floor on approved shelving. Observed the following:

-Unlabeled bulk food containers and bottles throughout the food facility (sugar, salt, soy sauce, pepper flakes, brown sugar, flour). Instruction given to ensure all bulk food containers are properly labeled as to its contents.

-A large metal pot of menudo, beans, and live oysters stored on the floor of the walk-in cooler. Instruction given to elevate all food items 6 inches above the floor.

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: All utensils and equipment shall be approved and in good repair. Observed the following:

-A teal kitchen aid mixer and unused microwave near the dishmachine sprayer that the owner stated they do not use. If those items are no longer needed/ used, ensure to remove these items from this food facility.

-Deteriorated caulking from the sink to the wall adjacent to the dishmachine sprayer, along the 3-compartment sink, along the food preparation sink, and along the handwashing sink. Re-caulk the sinks in an approved manner with an approved material.

-A strainer with frayed wires. When pointed out, the owner discarded of the strainer. Ensure all utensils are kept in good repair.

-Rusted shelving holding the clean utensils across from the door into the walk-in cooler. Repair/ replace the shelving in an approved manner with an approved material.

-"THANK YOU" plastic grocery bags used to stored food (ex: shrimp outer shell) inside the walk-in freezer. Instruction given to discontinue the use of these unapproved bags and to only use approved food grade equipment (bags).

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: All utensils and equipment shall be maintained clean and installed in an approved manner. Observed the following:

- The utensils drawer in need of cleaning, as observed the drawer to be soiled. Clean the drawer prior to placing clean utensils inside.
- All of the food preparation tables and the shelves below as observed them to be soiled with food residue and food debris. Remove the food residue and debris.
- The microwave, as observed spilled food residue and debris inside. Remove the spilled food residue and debris. Maintain clean.
- The fryer, the stove, salamander, and hood, as observed excess food debris, grease, and grime throughout the kitchen cookline. Remove the excess food debris, grease, and grime and maintain clean.
- The large single-burner half inside the ventilation hood and half sticking out of the ventilation hood. Instruction given to the owner to adjust the cookline equipment and ensure it all fits with a 6 inch clearance of the ventilation hood.
- The reach-in doors to the walk-in freezer to be soiled (the handles, window, and the inside tract). Remove the excess food debris and maintain clean.
- A tray holding containers of food inside the walk-in cooler and walk-in freezer that was observed soiled. Remove the food debris and maintain clean at all times.
- The bulk food containers inside the dry storage room as observed them to soiled. Remove the food residue and debris and maintain clean.
- The bulk flour scoop, as observed it to be soiled. Ensure to regularly clean the scoops and utensils to prevent build-up and caking.
- In/around the low temp dishmachine as observed excess food debris. Remove the food debris and maintain clean at all times.

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: All clean and soiled linens shall be properly stored. Observed a soiled linen placed on top of a plastic bag of hibiscus leaves (no contamination of the soiled linen observed onto the food). Also observed a soiled sushi chef uniform placed on top of the food counter near the sushi cases. When asked about it, the owner stated they currently do not have a company that cleans the wiping cloths and linens. Instruction given to obtain a contract with a linen company to take care of the soiled linens.

Observed 2 sets of tongs stored in front of the stove along the cookline. Instruction given to immediately discontinue the storage of food contact surfaces (utensils) in this manner and to stored in an approved manner, protected from possible contamination. They were relocated to a container inside the kitchen.

- The ice machine ice scoop stored directly on the soda machine catch tray. Ensure to properly store the ice scoop in an approved manner.
- The soda cup lids stored with the food contact surface exposed to overhead contamination. Ensure to store in an approved manner (ex: upsidedown) to prevent possible contamination.
- The plastic forks and spoons near the front sushi display case with the food contact surface upright exposed to overhead contamination. Ensure to store in an approved manner (ex: upsidedown) to prevent possible contamination.

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)



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS
0

Inspector Comments: NOTE: Observed a nonfunctional light bulb inside the walk-in freezer. Repair/ replace the light bulb in an approved manner to ensure there is adequate lighting inside the walk-in freezer.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
0

Inspector Comments: NOTE: Observed display thermometers inside the coolers/ refrigerator units to be missing. Ensure to provide display thermometers inside ALL refrigeration units to ensure they are properly holding potentially hazardous food at 41F and below.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: During the inspection, observed multiple soiled wiping cloths out on the food preparation tables/ areas. As they were pointed out, they were relocated to a bucket to be placed with bleach to store in the meantime. The bucket did not have water and bleach at that time. Ensure wiping cloths used more than once are stored in a sanitizer bucket of an approved concentration (bleach 100ppm) to prevent 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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS
1

Inspector Comments: All plumbing shall be installed and maintained to prevent contamination, kept clean, fully operative, and in good repair. Observed the following:

-The employee restroom handwashing sink to be slow draining. Repair the handwashing sink to ensure it is in good repair and properly draining.

-A leak at the mop sink faucet when the hot water and cold water were turned on. Repair the leak in an approved manner.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
0

Inspector Comments: NOTE: Observed the employee restroom to have the toilet paper on the sink table and not on the dispenser provided. Ensure to store the toilet paper inside the dispenser at all times to prevent possible contamination.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: All personal items shall be properly stored in a designated location to prevent possible cross contamination onto food, food contact surfaces, and food equipment. Observed the following:

-An extension cord with a connected personal phone charger and radio next to where shrimp was being peeled. Instruction given to employees to remove the extension cord, the phone charger, and radio as these are all personal items that should be relocated to a designated location.

-A personal orange juice on the food preparation counter next to the blender. One of the employees stated it was theirs. Instruction given to immediately relocate it to a designated location to prevent possible cross contamination.

-2 nutribullet plastic containers on the food preparation table. One of the employees stated it belonged to her. Ensure to keep all personal items separate and away from food preparation, food contact surfaces, and equipment to prevent possible contamination.

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

0

Inspector Comments: NOTE: Observed the epoxy-coated floor along the cookline damaged and pitted. Person in charge stated he would place mats above the flooring to help so the floor does not damage as quickly. Ensure the floors, walls, and ceilings are maintained in good repair.

Observed missing metal cove base panels on the wall where the walk-in cooler and walk-in freezer doors are located. Provide the missing metal cove base panels with the approved 3/8 inch radius to facilitate cleaning.

Observed lifted flooring from the transition metal panel entering the walk-in cooler. Repair/ seal the metal panel transition into the walk-in cooler.

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

0

Inspector Comments: Observed food debris throughout the kitchen, inside the dry storage room, under food preparation tables, equipment, behind the cookline, inside the walk-in cooler, and inside the walk-in freezer. Remove the excess food debris and maintain the floors clean at all times.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Observed 2 expired, 1 invalid, and 2 employees without food handler cards. Ensure all employees obtain a valid County of Riverside food handler card within 1 week (4/18/2022).

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 has failed to meet the minimum health standards of the California Health and Safety Code (71 =C). A re-inspection has been set for 1 week (4/18/2022). Ensure all violations listed on this report are corrected by this date in order to be re-scored. This is the first inspection for the change of ownership facility. "A" card removed. If you have any questions, contact Leslie Aranda at LAranda@rivco.org or call 951-766-2824.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Sapporo Mex Sushi	DATE 4/11/2022	PERMIT # PR0083120
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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.

Juan (owner)- Report Emailed
Person in Charge
04/11/2022

Leslie Aranda
Environmental Health Specialist
04/11/2022

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 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



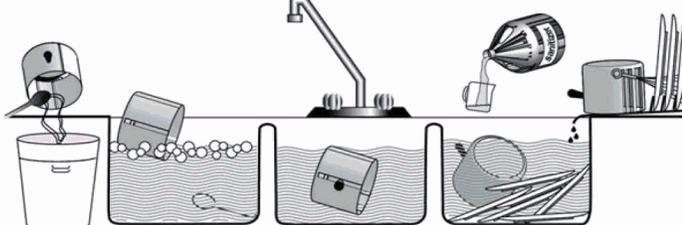
Raw Meat, Raw Eggs



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

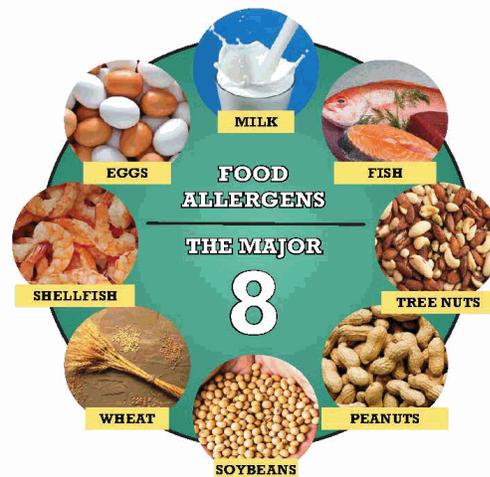


INTERNAL COOKING TEMPERATURES

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