



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Pho Anam</b>				DATE 1/13/2021		TIME IN 11:00 AM		TIME OUT 1:00 PM	
ADDRESS 440 N McKinley Ste #102, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Pho Anamico, Inc				EMAIL phoanam440n@gmail.com				Major Violations 3	
PERMIT # PR0073267	EXPIRATION DATE 04/30/2023	SERVICE Routine inspection	REINSPECTION DATE 5/13/2021	FACILITY PHONE # (951)735-2629	PE 3620	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum		Points Deducted 20

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

**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

**B**  
SCORE 80

☒ 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
<input checked="" type="radio"/> In	N/A	1. Food safety certification Buu Nguyen - exp. 06/13/2023			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O	14. Food contact surfaces: clean and sanitized	+	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/> In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed	+	4	2
VERMIN					
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/> 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		1
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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed an employee to repeatedly conduct the following violations regarding handwashing and glove usage, even after numerous interventions and reminders by the inspector to wash their hands:

- a) handle unsanitary items with gloves, remove soiled gloves, and don clean gloves without washing their hands
- b) remove gloves, handle soiled wiping cloths and refuse, don clean gloves, handle containers of food items, and return to food preparation without washing their hands
- c) handle mop and sponges to clean wastewater from the flooring with bare hands, don clean gloves, and handle containers of food items without washing their hands

The usage of gloves does not replace the necessity of handwashing. Ensure gloves are changed at any time tasks change or the gloves have been contaminated. Any time gloves are removed, the hands are to be washed prior to a new pair being donned. 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. Extensive education was provided and the employee washed their hands properly.

\*NOTE: This is a chronically repeated violations. Continued noncompliance will result in further enforcement action, including but not limited to Administrative Citation.

2) Observed the all handwash stations to be obstructed in the following manners:

- a) a bucket stored in the cooks line handwash station basin as well as no soap in the dispenser at this station

\*NOTE: This is a repeat violation.

- b) a strainer stored in the basin of the rear handwash station basin

Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100°F) at all times during operation.

**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, 113953.4, 113961, 113968, 113973)

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments:

Observed the following regarding improper holding temperatures of potentially hazardous foods:

1) a bin of hydrated rice noodles stored out of temperature control at the cooks line measuring 71.2 F (NOTE: The noodle packages are delivered under refrigeration and the packaging is labeled "PERISHABLE KEEP REFRIGERATED.") PIC stated they had been removed from temperature control one hour prior and the facility practice is to keep them out of temperature control at ambient temperature until a customer orders the noodles, at which time they are placed in hot broth to cook. Education was provided regarding the set up of proper ice baths as well as maintaining noodles inside a cooler under temperature control or using Time as a Public Health Control. PIC relocated the noodles into the walk-in cooler.

2) a bin of cooked egg rolls stored out of temperature control on the shelving above the prep line measuring 83.7 F. PIC stated they were made one hour prior and the facility practice is to cook the egg rolls and maintain out of temperature control at ambient temperature until a customer orders the noodles, at which time they are packaged and served. PIC relocated the egg rolls into a walk-in cooler. Discontinue these practices. Cold-held potentially hazardous foods are to be maintained at or below 41 F. Hot-held foods must be held at or above 135 F.

\*NOTE: This is a chronically repeated violation. Extensive education was provided on 12/10/2019 and on 10/22/2020. Continued noncompliance will result in further enforcement action, including but not limited to Administrative Citation.

**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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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed an employee to manually warewash in soapy wash water measuring 97 F, rinse with clear water, and place on the drying rack; no sanitizer step was taken. Upon inquiry, the employee filled the sink basin less than 1/4 of the way with 300 ppm Quaternary Ammonium and placed the dishes in the solution in an unsubmerged manner where the food contact surfaces of many dishes were not in contact with the sanitizer solution. Education was provided and the employee increased the water temperature of the soapy wash basin to 100 F and increased the amount of sanitizer solution to allow for fully submerged sanitization of dishes.

Handwash multi-use utensils in the following manner:

- wash fully submerged in warm soapy water (minimum 100°F at dish level)
- rinse fully submerged in clear water
- fully submerge in a warm final sanitizing solution of 200 ppm Quaternary Ammonium for a minimum of 1 minute
- allow utensils to air dry

\*NOTE: This is a repeat violation.

**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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding improper disposal of wastewater:

- the floor sink under the warewash station to overflow, resulting in wastewater flowing on the floor throughout the warewash area and into the rear prep area
- the floor sink below the food preparation sink and ice machine to be excessively slow draining with wastewater water less than 1 inch from the flood rim of the floor sink and drainage to stop once it was 2 inches from the flood rim of the floor sink
- stagnant standing green water and debris less than 2 inches from the flood rim of the floor sink below the refrigeration units at the prep line
- janitorial sink basin to be excessively slow draining

A facility cannot operate with a systemic sewage backup. All wastewater must be disposed of into the approved sewage system. The facility ceased all food preparation activities until an employee was able to eliminate the backup and all floor sinks drained fully.

**Violation Description:** A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments:

Observed the following regarding improper thawing:

- raw shrimp measuring 52 F stored unattended in stagnant water on the drainboard of the food preparation sink. PIC advised it was removed from the walk-in freezer less than one hour prior.
  - a metal bin of partially frozen broth stored unattended on the floor in front of the cooks line handwash station. PIC advised it as removed from the walk-in freezer less than 1 hour prior.
- The above listed were relocated to the walk-in cooler for proper thawing procedures and holding temperatures. Discontinue improperly thawing potentially hazardous foods. Thaw all frozen potentially hazardous foods by one or more of the following methods:

- in refrigeration units
- in a microwave oven if immediately followed by preparation
- as part of the cooking process
- completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below and with sufficient water velocity to agitate and flush off loose particles into the sink drain.

**Violation Description:** Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed raw shell eggs stored above carrots in the walk-in cooler as well as raw meat stored above uncovered egg rolls in the 2-door upright freezer. 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.

2) Observed numerous containers of food items in the 2-door upright freezer and in the cold-top reach-in refrigeration units at the prep line to be stored without lids or protective coverings. Ensure all food items are stored in approved, smooth, easily-cleanable containers covered with tight fitting lids or protective coverings at all times except when in immediate use to prevent potential contamination.

3) Observed multi-use wiping cloths and newspaper used to line food bins storing produce and to be layered with herbs in food containers in the cooler units throughout the facility. Discontinue this practice. Ensure approved materials are used.

\*NOTE: This is a repeat violation.

**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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

0

Inspector Comments:

NOTE:

1) Observed numerous soiled, unapproved plastic bins with extensive gaps and crevices used to store food and non-food items at the rear dry storage shelving by the back door as well as an unapproved styrofoam container used to store ice at the front service counter and unapproved, heavily soiled peelers on the magnetic knife strip above the food preparation sink. 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 repeat violation.

2) Observed the shelf under the rear prep table to be rusted. Make the necessary repairs in an approved manner to eliminate rust and provide a surface which is smooth, durable, nonabsorbent, and easily cleanable.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

Inspector Comments:

Observed the following regarding the maintenance of the warewash station:

1) the drainage/plugging levers of the left and middle sink basins to be broken and the employee to use waded up paper towels as makeshift drain plugs. Discontinue this practice. Repair the levers or provide 3- functional drain plugs for the warewash station.

2) the left faucet to have been removed from the 3-compartment warewash station (NOTE: a spray nozzle as well as detergent and sanitizer dispensing tubes were installed. the right faucet is only able to reach the right and middle sink basin). Install an approved faucet at the 3-compartment warewash station so a faucet is able to reach all 3 basins.

3) the auto-mixing sanitizer dispenser at the warewash station to provide a solution measuring greater than 400 ppm Quaternary Ammonium and the employee to manually adjust the concentration by adding water.

4) the sanitizer test strips on site to be expired and severely discolored. Provide valid sanitizer test strips and ensure employees verify solution concentrations regularly.

5) the dish machine to be inoperable. Repair or remove the dish machine. The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

0

Inspector Comments:

NOTE: Observed the ice scoop stored with the handle in contact with the ice. 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 scoops regularly.

**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 the 2-burner range to extend past the ventilation hood. Ensure all cooks line equipment is located within the coverage of the hood. Canopy-type hoods shall extend 6 inches beyond all cooking equipment.

\*NOTE: This is a chronically repeated violation.

**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 thermometers to be lacking from all reach-in coolers as well as from the front beverage cooler. An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

\*NOTE: This is a chronically repeated violation.

**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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

- 1) Observed the following regarding employee items:
  - a) jacket and a box of medications on shelf with noodles
  - b) beverage stored on the top shelf of a rolling unit above the microwave and packaged food items
  - c) first aid items and listerine stored next to and above equipment in the dry storage area
  - d) soiled shoe stored on a shelf next to a food scale and packaged food ingredients (i.e. oil)

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.

2) Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

3) Observed soiled multi-use wiping cloths used to line shelving and trays throughout the facility. Do not line with any materials which 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.

**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)

48. LAST INSPECTION REPORT AVAILABLE

POINTS

0

Inspector Comments:

The last inspection report was not available for review at the time of inspection. Ensure a copy of the most recent inspection report is available for review by the public upon request.

**Violation Description:** A copy of the most recent routine inspection report shall be made available upon request. (113725.1)



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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Observed all Food Handler Certificates to be unavailable for review. 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)

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments:

Observed in compliance with Industry Guidance.

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). 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. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivcoeh.org.

**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.

Thuy Nguyen  
Person in Charge

01/13/2021

Jillian Van Stockum  
Environmental Health Specialist

01/13/2021



## 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.



## 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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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**HEMET**  
800 S Sanderson Ave #200  
Hemet, CA 92545  
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**INDIO**  
47-950 Arabia St #A  
Indio, CA 92201  
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**MURRIETA**  
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Murrieta, CA 92563  
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**PALM SPRINGS**  
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Palm Springs, CA 92264  
Phone 760-320-1048  
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**RIVERSIDE**  
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