**Taste**

**FACILITY NAME**

168 E 4th St, Perris, CA 92570

**ADDRESS**

Dong Uk Wang

**PERMIT HOLDER**

PR0003842

**PERMIT #**

Expiration Date: 08/31/2023

**PERMIT EXPIRATION DATE**

Follow-up inspection

**SERVICE**

Next Routine

**REINSPECTION DATE**

Facility Phone #: (951) 657-5018

**FACILITY PHONE #**

PE: 3620

**PE**

District: 0016

**DISTRICT**

Inspector Name: Miranda Ramirez

**INSPECTOR NAME**

**OUT = Out of compliance**

**MAJOR VIOLATIONS**

**COS = Corrected on-site**

**N/A = Not applicable**

**N/ O = Not observed**

**N/A = Not applicable**

**OUT = Out of compliance**

**SCORE 98**

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.

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GRADE REPLACES 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.

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

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**Inspector Comments:** Observed one hole to not be patched at the back delivery door near the bottom corner directly below the door handle. Seal the hole in an approved manner.

Observed the air curtain direction of air flow blowing inwards, towards the food facility. Ensure to adjust the air curtain vents and ensure the air blows outwards, away from the food facility, 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)

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**30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

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**Inspector Comments:** Observed one unlabeled squeeze bottle with clear liquid in the toxics designated storage area (near the 3-compartment sink). Ensure all spray bottles of toxic substances are properly labeled as to its contents.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

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**Overall Inspection Comments**

This reinspection was conducted at operator request due to the downgrade and closure of the facility on 10-04-22. At this time, all violations from the previous inspection report have been corrected except for the violations listed above and found all evidence of cockroach infestation to have been abated, pest receipts provided at time of inspection and all areas of the facility affected by the infestation to have been properly cleaned and sanitized. Maintain approved pest control measures and treat facility as necessary. B placard removed, A placard posted. Correct all remaining violations to prevent illness or injury. Facility closure signs removed, facility approved to open and permit reinstated.

**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.

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**Signature**

Don Wang  
Person in Charge  
10/07/2022

Miranda Ramirez  
Environmental Health Specialist  
10/07/2022
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 an 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.”

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:
   - 100 ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
   - 200 ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
   - 25 ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
5. AIR DRY all items on the drain board.

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

- Fruit and Vegetables
  - Eggs Cooked to Order
  - Fish
  - Single Piece Meat
  - Puddled Eggs
  - Ground Meat and Sausage
  - Poultry and Stuffed Meat
  - Reheated Foods

Food temperature cannot be felt - use your probe thermometer!

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

- Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

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 40°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

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTHE**
261 Waverly
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

**CORONA**
2275 S Main St
Corona, CA 92882
Phone 951-273-9140
Fax 951-530-8319

**HEMET**
800 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-798-2824
Fax 951-766-7874

**INDIO**
47-450 Arabia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

**MURRIETA**
50335 Technology Dr #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

**Palm Springs**
554 S Palm Desert
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

**RIVERSIDE**
4065 County Circle #19
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017