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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Poke Port Temecula						DATE TIME 3/23/2021 12:3			TIME OUT 2:45 PM		
					FACILITY DESCRIPTION Not Applicable						
PERMIT HOLDER						EMAIL					
Hyun Kim						tedkim917@	hotmail.com		Major Vi	olations	1
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0067801	04/30/2023	Routine inspection	7/23/2021	(951)303-0799	3621	0041	Beatriz Cornejo		Points De	ducted	20

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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



SCORE 80

OUT = Out of compliance

In		N/A	1. Food safety certification			0
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
ln			2. Communicable disease; reporting, restrictions and exclusions		4	
<u>(=)</u>	N/O		3. No persistent discharge from eyes, nose, and mouth			2
(=)	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
ln			6. Adequate handwashing facilities supplied and accessible			2
			TIME AND TEMPERATURE RELATIONSHIPS			
(=)	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
ln	N/O	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
ln	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
(h)	N/O	N/A	12. Returned and re-service of food			2
(=)			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	4	2
			Dish Machine: Chlorine 50ppm /			

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
ln	N/O	(N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
In		(N/A	Compliance with variance, specialized process, and HACCP plan			2
			CONSUMER ADVISORY			
ln		N/A	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			
(h)			21. Hot and cold water available		4	2
			Water Temperature 120F°F			
			LIQUID WASTE DISPOSAL			
(ln)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
(ln)			23. No rodents, insects, birds, or animals		4	2
In		N/A	24. Vermin proofing, air curtains, self-closing doors			0

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT	I
25. Person in charge present and performs duties, demostration of knowledge	2	
26. Personal cleanliness and hair restraints	1	ŀ
GENERAL FOOD SAFETY REQUIREMENTS		l
27. Approved thawing methods, frozen food storage	0	
28. Food separated and protected from contamination	2	l
29. Washing fruits and vegetables	1	Ī
30. Toxic substances properly identified, stored, used	1	ľ
FOOD STORAGE / DISPLAY / SERVICE		l
31. Adequate food storage; food storage containers identified	1	ľ
32. Consumer self-service	1	İ
33. Food properly labeled; honestly presented; menu labeling	1	

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	0
 Warewashing: installed, maintained, proper use, test materials 	0
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

Inspector Comments: Maintain at least one valid food manager certification on-site. Person in charge was unable to locate the food manager certification at time of inspection.

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

Inspector Comments: Employees are to properly wash hands when gloves are changed.

2

- 1. Observed employee wearing gloves while rolling a sushi roll then handling front register area with the same gloves and then return to prep station with the same gloves to directly handle sushi roll.
- 2. Observed all employees applying gloves without adequate hand washing prior to donning a new set of gloves.

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

Inspector Comments: Soap and paper towels (or drying device) shall be provided in approved dispensers.

2

All three hand sinks at food facility observed to be inadequately supplied for employees to wash their hands as often as needed, at the beginning of the inspection.

- 1. Restore hot and cold water at the left hand sink located at the front prep area. Paper towel dispenser observed to be non-functional at this sink as well. Repair paper towel dispenser immediately.
- 2. Paper towel dispenser at the right side located at the front prep area observed non-functional. THIS WAS THE ONLY SINK THAT WAS observed to have adequate warm water and cold water and soap from the dispenser. Person in charge added a paper towel roll until a repair is made as this is the ONLY functional hand sink at the facility.
- 3. Restore hot water at the hand sink located in the back prep. Hot water valve observed with soap encrustations. Clean and sanitize cold/water valves prior to use.

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))

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 and available for inspection. Observed 3 containers of vinegar rice lacking the required time as a public health label indicating the time that the food item was placed out of temperature controls and the time by which the food must be used or discarded, not to exceed four hours. Citation #09465 was issued by P.Sinclair during the last routine inspection. Facility was advised that any future repeat violations may result in revoking this procedure.

Violation Description: When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

△ CRITICAL △



Inspector Comments: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. Observed person in charge rinsing a mixing bowl at the food prep sink and then proceeding to store the un sanitized mixing bowl with previously sanitized utensils. Violation was corrected when inspector addressed the violation with employee.

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)

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS

0

Inspector Comments: Note: When a facility serves raw or undercooked animal products, a DISCLOSURE and a REMINDER shall be provided in such a way that all customers are likely to view them.

- 1. A "DISCLOSURE" is a written statement indicating which food(s) is/are served raw or undercooked.
- 2. A "REMINDER" is a statement which indicates that consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions or a statement that such food safety information is available upon request.

No disclosure observed on menu or posted with regards to raw proteins served at facility.

Violation Description: When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)

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

POINTS

1

Inspector Comments: Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. Observed customer entry doors and facility exterior door propped open throughout the entirety of the inspection.

Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Air curtain above the facility exterior door was observed turned off while door was propped open.

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS



Inspector Comments: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. Discontinue the practice of thawing out tuna by allowing it to sit on the drainboard of the food prep sink at room ambient temperature. Use approved thawing methods.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination.

2

- 1. Observed facility soaking sliced purple onions in a bowl on the wash (soiled utensils) drainboard of the 3-compartment sink next to a sanitizer bucket.
- 2. Re-locate boxes of tuna stored on the unclean floor of the walk-in cooler to at least 6" above the floor.
- 3. Transfer open bulk sugar to an approved container with a tight-fitting lid.
- 4. Transfer open bulk potato starch from the floor (dry storage area) to an approved container with a label and tight-fitting lid.
- 5. Re-locate bottle of Windex chemical cleaner stored next to vinegar rice to an area away from food prep/food storage areas.

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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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

- 1. Observed standing water in the inside of the ice machine. Make a repair to the ice machine if needed.
- 2. Replace missing leg on the damaged food prep table in the back area.
- 3. Re-secure and re-seal/re-caulk food prep sink with an approved waterproof sealant.
- 4. Observed water damaged particle board shelving above the 3-compartment sink. Shelving must be constructed of non-absorbent, easily cleanable, and approved finishes.
- 5. Replace rusted shelving in the walk-in cooler. Maintain equipment in good repair.

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

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

POINTS

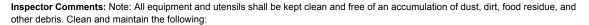
1

Inspector Comments: Testing equipment and materials shall be provided to measure the applicable sanitization method. Person in charge was unable to locate test strips. Person in charge stated that dish machine was not tested because service technicians verifies proper sanitizer used at the equipment. Facility must have testing equipment and regularly ensure proper sanitizing.

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, 114109.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

POINTS





- 2. Heavy grime and debris under shelving at the walk-in cooler.
- 3. Food debris and grime in the interior of the single door Fridgeon reach-in freezer.
- 4. Grime and grease in the interior of the Oster toaster oven.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

Inspector Comments: Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution. Transfer all wiping cloths to a sanitizer bucket with adequate sanitizer in between use.

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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

Inspector Comments: All personal drinks are to be maintained covered and stored in a manner to prevent contamination. Observed open employee drink (water) next to mandolin slicer at the prep table.

Designated areas/lockers shall be provided for personal belongings. Observed employee cell phone on food prep table.

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, 114279, 114281, 114282)

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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

Inspector Comments: Note:

All employees must have valid and current Riverside County Food Handler cards. Observed one expired food handler card.

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

This facility has failed to meet the minimum sanitation requirements of the California Health and Safety Code (80 = B). Due to repeated failed inspections within a two year period an Administrative Hearing will be (held at 30135 Technology Dr., Ste 250 Murrieta, CA 92563 on 3-30-21 at 8:30 AM. "B" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions contact Beatriz Cornejo at (951) 461-0284.

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			
Signature not captured due to COVID 19 pandemic.	Beating Comizo		
Rebecca Han	Beatriz Cornejo		
Person in Charge	Environmental Health Specialist		
03/23/2021	03/23/2021		

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

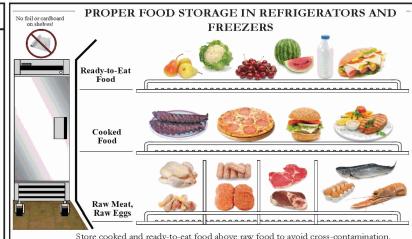
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath 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."



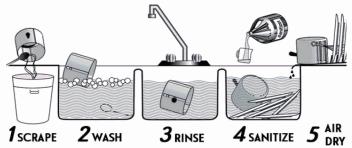
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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 rapodly 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

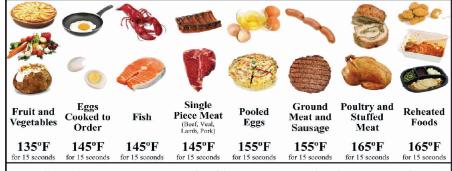
PROPER FOOD THAWING METHODS

- Under refrigeration
- In a microwave oven on "defrost"
 - Submerged under cold running water in an approved preparation sink for no longer than 2 hours
 - As part of the cooking process



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 260 N Broadw

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

DES-31 (REV 10/18)