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

<table>
<thead>
<tr>
<th>PERMIT HOLDER</th>
<th>Email</th>
<th>Major Violations</th>
<th>Points Deducted</th>
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<tr>
<td>Seung Won Lee</td>
<td><a href="mailto:brucole9603@yahoo.com">brucole9603@yahoo.com</a></td>
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<tr>
<th>FIELD</th>
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<th>IN/OUT</th>
<th>CR</th>
<th>ITEM</th>
<th>DEVIATION</th>
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<tr>
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<td>N/A</td>
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<td>No persistent discharge from eyes, nose, and mouth</td>
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<td>5.</td>
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<td>6.</td>
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</table>
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: Sushi Ray Japanese Restaurant
DATE: 7/27/2022
PERMIT #: PR0067988

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS: 2

Inspector Comments: Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result. Observed an employee drinking out of a cup with no lid, while cooking. Employee continued to hold drink while cooking. Once employee saw inspector she stopped what she was doing. Discontinue drinking or eating while handling food. Provide a designated area for employees to eat and drink during their shift. Education was provided.

Violation Description: No employees shall eat, drink, or smoke in any work area. (113977)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS: 2

Inspector Comments: Soap and paper towels (or drying device) shall be provided in approved dispensers. Observed the following:
1) No paper towels at the front handwashing sink at the sushi bar.
2) No soap at the front handwashing sink at the sushi bar.
3) Handwashing sink near the restroom is being used as a dump sink for drinks.
Provide soap and paper towels at all handwashing sinks at all times. Discontinue to use handwashing sink as a dump sink. Use the 3-compartment sink as a dump sink if needed.

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))

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS: 2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Measured the following at the sushi bar:
1) Ahi tuna at 44-45F
2) Yellow tail at 45F
3) Octopus at 45F
4) Shrimp at 44F

According to the sushi chief all raw fishes were placed in cold holding unit 2 hours and 30 minutes ago. Sushi chief was instructed to place all raw fishes back into the walk-in. Maintain all raw fish at 41F degrees or below at all times.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS: 4

Inspector Comments: Wash water shall be maintained at a minimum of 100°F to facilitate proper washing of food contact surfaces. Observed an employee actively washing dishes with wash-water measured at 82F.
Ensure to always wash dishes with water at a minimum of 100°F at all times. Employee was instructed to add hot water into the first compartment. Education was provided at time of inspection.

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, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS: 2

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed numerous rodent droppings in the dry storage area.
Remove all rodent droppings and cockroaches. Clean and sanitize area. According to the operator the facility receives pest control once a month. Observed no other rodent active in other areas of the facility.
Provide inspector a pest control receipt on re-inspection.
Re-inspection to check that all rodent droppings have been eliminated from the facility scheduled for 8/10/2022.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)
### 24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

**Points:** 1

**Inspector Comments:** A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.

1. Observed eight (8) unapproved rodent traps stored beneath equipment throughout the facility. Remove all unapproved rodent traps.
2. Observed three (3) Hot Shot spray cans stored throughout the facility. Remove all unapproved Hot Shot spray cans from facility.
3. Observed one (1) fly swatter stored in the stored area. Remove fly swatter from facility.
4. Observed one (1) pest killer zapper stored near the restroom. Remove pest zapper from facility.

**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)

### 31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

**Points:** 1

**Inspector Comments:** Observed a few food items in walk-in without a cover. Provide lids or covers to all open foods. To prevent any possible contamination.

**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, 114067(h), 114069(b))

### 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**Points:** 1

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair. Observed facility using cardboard boxes over shelves in the back storage area. Discontinue to use cardboard boxes as shelf protection. Cardboard boxes are not approved to be used in any facility. Cardboard boxes are not smooth or easy to clean.

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

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

**Points:** 1

**Inspector Comments:** All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Observed a accumulation of grease, dust and food debris on the inside and outside of equipment on the following:

1. Fan guards in the walk-in.
2. Air-curtain
3. Kitchen equipment

Clean all equipment, shelving, containers and tables.

**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, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

### 37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

**Points:** 1

**Inspector Comments:** Pressurized cylinders must be securely fastened to a rigid structure.

1. Observed three (3) unsecured CO2 tanks stored without a chain in the back storage area. Secure the CO2 tanks.
2. Observed a bowl being used to scoop pickled ginger out of container. Discontinuing using a bowl as a scoop. Ensure all scooping utensils have handles and the handles are stored upright and not in contact with food to prevent 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)

### 39. THERMOMETERS PROVIDED AND ACCURATE

**Points:** 0

**Inspector Comments:** Note: An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location. Observed the facility not having a thermometer on hand to check food temperatures. Provide a thermometer for the sushi chiefs and cooks.

**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)
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: Sushi Ray Japanese Restaurant
DATE: 7/27/2022
PERMIT #: PR0067988

40. WIPING CLOTHS: PROPERLY USED AND STORED

Inspector Comments: Note: All clean and soiled linen shall be properly stored.
Observable the following:
1) One chlorine sanitizer bucket behind the sushi bar measuring above 200ppm.
2) Third compartment sink filled with sanitizer measuring above 200ppm.
Inspector instructed operator to fill up the bucket and third compartment with more water for a measurement of 100ppm.

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))

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

Inspector Comments: Note: Toilet facilities shall be maintained clean, sanitary and in good repair.
Observed restroom ventilation non-functional in the employee restroom.
Provide ventilation in the employee restroom.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

Inspector Comments: All personal drinks are to be maintained covered and stored in a manner to prevent contamination.
The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility.
Observed the following:
1) Observed one (1) bottle of Advil stored in the kitchen on the cook line.
2) Observed one (1) vitamin bottle stored in the kitchen on the cook line.
3) Observed one (1) personal phone stored in the kitchen on the cook line that belonged to the cook.
4) Observed one (1) personal drink stored in the kitchen on the cook line tat belonged to the cook.
5) Observed numerous unnecessary items in the facility.
6) Personal food stored in the walk-in above customers foods.
Ensure all personal items are stored in a designated area away from the cooking line to prevent cross contamination.
Remove all unnecessary items from the facility. Provide a designated container or area in the walk-in cooler for all personal foods to be stored at the bottom of the storage rack.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean.
Observed the following:
1.) An accumulation of food debris under equipment throughout the facility. Clean the floors.
2.) An accumulation of dirt and grease on the walls throughout the facility. Clean the walls.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

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 six (6) expired Food Handler Certificates on site. Provide current Riverside County Food Handler Certificates by 8/3/2022 and email to MaxMartinez@rivco.org.

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)
The report was discussed with Valeria Guerrero and will be sent via email. At the time the facility has failed to meet the minimum requirements of the California Health and Safety Code. “A” card removed, “B” card posted. “B” must remain posted until removed by a member of this department. Failure to maintain “B” posted may result in further legal action. Reinspection for correction of violations noted on this report set for 8/10/22.

**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**

Valeria Guerrero  
Person in Charge  
07/27/2022

Maxine Martinez  
Environmental Health Specialist  
07/27/2022
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 with 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:
   • 1.00ppm 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
5. AIR DRY all items on the drain board.

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Temperature</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables</td>
<td>135°F</td>
<td>15 secs</td>
</tr>
<tr>
<td>Eggs Cooked to Order</td>
<td>145°F</td>
<td>15 secs</td>
</tr>
<tr>
<td>Fish</td>
<td>145°F</td>
<td>15 secs</td>
</tr>
<tr>
<td>Single Piece Meat (禽, 獣, 魚, 鶏)</td>
<td>145°F</td>
<td>15 secs</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>155°F</td>
<td>15 secs</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>155°F</td>
<td>15 secs</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F</td>
<td>15 secs</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F</td>
<td>15 secs</td>
</tr>
</tbody>
</table>

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.

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. At part of the cooking process

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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266 Waverly
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

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Corona, CA 92882
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Hemet, CA 92545
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Fax 951-766-0830

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47-456 Aruba St #A
Indio, CA 92201
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Fax 760-863-8208

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30135 Technology Dr #250
Murrieta, CA 92563
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Fax 951-461-0285

PALM SPRINGS
545 S Palm Desert
Palm Springs, CA 92264
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RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
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