



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Sapporo Seafood Buffet						DATE 5/3/2018		TIME IN 3:15 PM		TIME OUT 4:15 PM	
LOCATION 591 N McKinley St #100, Corona, CA 92879						Facility Description Not Applicable					
PERMIT HOLDER Sapporo Seafood Inc						E-MAIL fqu@hotmail.com				Major Violations 0	
PERMIT # PR0067046	EXPIRATION DATE: 03/31/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)272-1888	PE 3622	DISTRICT 0054	INSPECTOR NAME Octavio Gonzalez		Points Deducted 3		

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.

A
SCORE 97

○ 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/O	1. Food safety certification				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & exclusions			4	2
In	N/O	3. No 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 & accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures & records			2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In		13. Food: unadulterated, no spoilage, no contamination			4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
		Chlorine /				

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved source			4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
			120 F			
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	2
In			24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION		OUT
25. Person in charge present and performs duties		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		2
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. Self-service: utensils, food types, maintained		1
32. Consumer self-service		1
33. Food properly labeled and adequate storage		1

EQUIPMENT/UTENSILS/LINENS		OUT
34. Utensils and equipment approved, good repair		2
35. Warewashing facilities approved; testing materials		1
36. Equipment / Utensils properly installed, clean		2
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, in good repair, properly installed		2
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Personal and cleaning items storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floor, 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 cards available; current, valid		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available and current		
53. Permit suspended / revoked		



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FACILITY NAME

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DATE

5/3/2018

PR #

PR0067046

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Facility is to continue detail cleaning under all cooking equipment and sink basins. Remove all cardboard from mongolian BBQ and sushi bar as it is not cleanable and can harbor cockroaches.

45. FLOORS, WALLS, CEILING: GOOD REPAIR/FULLY ENCLOSED

POINTS

1

Inspector Comments: Food facilities shall be fully enclosed. Facility must continue to properly seal walls and cabinets through out facility to prevent harbor for cockroaches.

1) Seal all holes and gaps in stainless steel paneling under 3 compartment sink and automatic dishwasher.

2) Seal all gaps around piping and walls under all buffet hot and cold holding station.

3) Cabinets under mongolian BBQ and sushi bar have been lined with linoleum sheets. Ensure to replace deteriorated wood underneath and seal all opening in linoleum.

Overall Inspection Comments

This is a reinspection due to closure of facility for cockroach infestation during routine inspection on 5-2-2018. Facility conducted pest control treatment and worked to eliminated pest harbors. Today observed no live cockroach activity. Facility is to continue increased pest service to ensure issue has been eliminated. Facility received complaint regarding rodents and trash bin area not properly maintained. Ensure that Observed rodent droppings on top of electrical boxes in back storage area. Ensure facility continues pest control for cockroaches and rodents. Maintain all trash sealed in trash bags and placed inside bins with lids closed. Clean to remove any waste on the floor of trash bin enclosure. Facility has passed the reinspection with a score of 97 grade "A" and reopened. "Closed" sign removed and grade card replaced.

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

Herry Kusuma
Person in Charge

05/03/2018

Octavio Gonzalez
Environmental Health Specialist

05/03/2018