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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	TIME IN	TIME OUT
Morefire Thai Cuisine	7/25/2022	11:30 AM	1:40 PM

ADDRESS	FACILITY DESCRIPTION
2955 Van Buren Blvd F2, Riverside, CA 92503	Not Applicable

PERMIT HOLDER	EMAIL	
Kanokorn Darasawat	Not Specified	Major Violations 3

PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME	
PR0042640	06/30/2023	Routine inspection	11/25/2022	(951)359-1331	3621	0002	Brittany Porto	Points Deducted 18

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 82

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/A	1. Food safety certification			2
			Prasong Kittiyawat Prometric 12/13/23			
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
In			2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O		3. No persistent 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 and 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 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
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
In	N/O	N/A	12. Returned and re-service 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
			Discussed 100ppm Cl / Discussed min 100F			

			FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
In			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
			CONSUMER ADVISORY			
In		N/A	19. 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			
In			21. Hot and cold water available		4	2
			Water Temperature 3-comp 122ºF			
			LIQUID WASTE DISPOSAL			
In			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
In			23. No rodents, insects, birds, or animals		4	2
In		N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demostration 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	
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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7. PROPER HOT & COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Measured bowl of cooked beef in a bowl placed on top of an insert at cold top unit holding at 52F. Employee stated beef was there overnight. Discussed proper storage of food inside cold top unit with employee at this time. Beef was voluntarily discarded at this time.

Measured the following items in walk-in cooler holding at 43F-45F
1) Large containers of cut raw chicken.
2) Preportioned bags of raw chicken.
3) several containers of cooked chicken.
4) Bags of cooked chicken legs.
5) 3 bags of cooked noodles.
6) Two containers of portioned cooked rice.
7) Bag of cooked rice.
8) Carton of egg whites
9) Container of raw beef
All items that have been inside unit overnight were voluntarily discarded at this time.

Ensure all potentially hazardous food is maintained at proper holding temperature.

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION ⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Observed employee using cell phone and then touch cooked chicken with fingers that had not been washed. Instructed employee to discard contaminated chicken and to ensure hands are washed prior to handling food.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED ⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Measured sanitizer solution in dish machine to be 0ppm on dish surface of a pot that was inside dish machine. Observed sanitizer solution bucket to be empty. Employee stated they must be out and will need to contact the dish machine service company. Dish machine not approved for use until facility gets sanitizer to facilitate proper warewashing.

Employee were asked to explain how to wash dishes using the 3-compartmnet sink at this time. Employees were unable to demonstrate knowledge of warewashing procedure at this time. Education given on proper warewahsing procedure at this time.

Ensure all food contact surfaces are proper washed, rinsed, and sanitized.

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)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS
1

Inspector Comments: Observed unlabeled spray bottle stored on dry storage rack in back storage area.

Observed unlabeled chemical spray bottle stored on shelf below drain board of 3-compartment sink.

Properly label all spray bottles as to its contents and store din an approved manner.

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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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS 1

Inspector Comments: Measured walk-in cooler holding food at 43F-45F. This unit is not approved for used until repaired and verified by a member of this Department. This facility is closed due to inadequate refrigeration. Contact this Department when walk-in cooler is repaired to hold potentially hazardous food at 41F or below.

Observed missing 1 inch air gap between preparation sink drain line and floor sink. Ensure all plumbing drain line have a minimum 1 inch air gap from rim of floor sink.

Observed catch bucket stored below soda dispenser overfilling in cabinet. Instructed employee to discard water and to repair soda dispenser in an approved manner

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: Observed an accumulation of debris and residue in floor sink below soda dispenser. Properly clean and sanitize area in an approved manner.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS 1

Inspector Comments: Observed the following:
1) Utensils stored in 83F water adjacent to rice cooker. If storing utensils in water shall be running (dipper well) or kept at 135F or above.

2) Knifes stored in bulk rice container at dry storage area. Removed knives from bulk rice container.

3) Bowl used as scoop in bulk salt container and container wihtout a lid or covering. Ensure all food is properly covered when stored below the first shelf. Use an approved scoop with a handle and stored scoop in a manner to prevent handle from touching food surface to prevent any possible 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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1

Inspector Comments: Observed wet wiping cloths store on preparation table at cookline. properly store all wet wiping cloths in approved sanitizer solution when not in 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))

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS 1

Inspector Comments: Observed missing Food Handler Certificate.
All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate.

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 is facility is closed due to immediate health hazard, described as inadequate refrigeration. Facility is to abate violation, eliminating immediate health hazard prior to reopening. Facility to remain closed until verification of violation is abated and permission is granted by this Department. Facility closed sign posted, B placard posted. Do not move, remove, or block placard/sign to avoid penalty. No signature captured due to pandemic, inspection report emailed to Morefirethai2955@gmail.com

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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.

Phan Xayavoag
Person in Charge
07/25/2022

Brittany Porto
Environmental Health Specialist
07/25/2022

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."

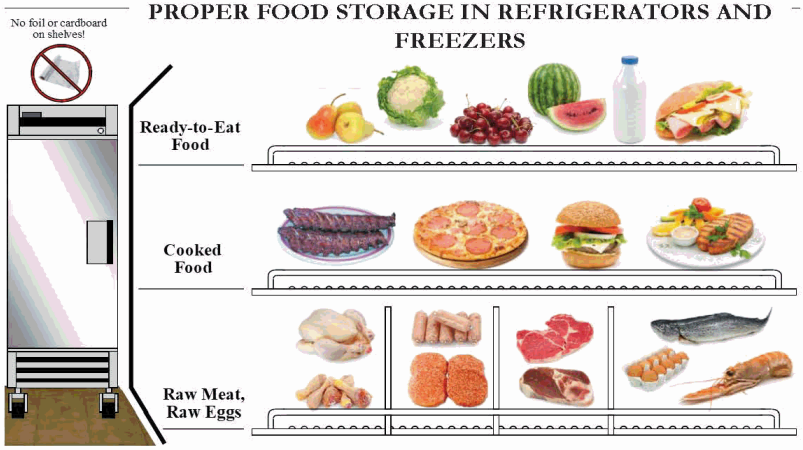
A food facility may be closed for any of the following reasons:

- 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 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."

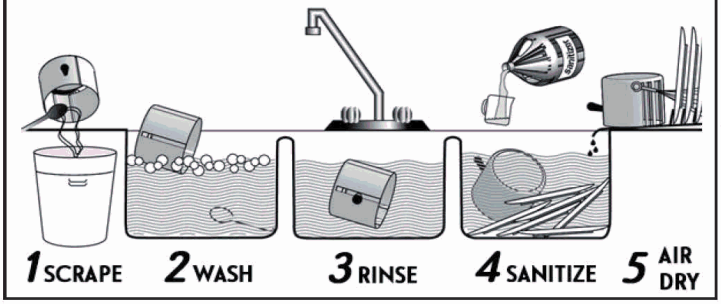
PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



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

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 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

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

Fruit and Vegetables	Eggs Cooked to Order	Fish	Single Piece Meat (Beef, Veal, Lamb, Pork)	Pooled Eggs	Ground Meat and Sausage	Poultry and Stuffed Meat	Reheated Foods
135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE	CORONA	HEMET	INDIO	MURRIETA	PALM SPRINGS	RIVERSIDE
260 N Broadway	2275 S Main St #204	800 S Sanderson Ave #200	47-950 Arabia St #A	30135 Technology Dr #250	554 S Paseo Dorotea	4065 County Circle Dr #104
Blythe, CA 92225	Corona, CA 92882	Hemet, CA 92545	Indio, CA 92201	Murrieta, CA 92563	Palm Springs, CA 92264	Riverside, CA 92503
Phone 760-921-5090	Phone 951-273-9140	Phone 951-766-2824	Phone 760-863-8287	Phone 951-461-0284	Phone 760-320-1048	Phone 951-358-5172
Fax 760-921-5085	Fax 951-520-8319	Fax 951-766-7874	Fax 760-863-8303	Fax 951-461-0245	Fax 760-320-1470	Fax 951-358-5017