# Food Establishment Inspection Form

## Facility Name
Morefire Thai Cuisine

## Address
2955 Van Buren Blvd F2, Riverside, CA 92503

## Permit Holder
Kanokorn Darasawat

## Inspection Details
- **Date:** 7/25/2022
- **Time In:** 11:30 AM
- **Time Out:** 1:40 PM

## Facility Description
Not Applicable

## Permit Information
- **Permit #:** PR0042640
- **Expiration Date:** 06/30/2022
- **Service:** Routine inspection
- **Reinspection Date:** Next Routine
- **Facility Phone #:** (951)359-1331
- **PE:** 3621
- **District:** 0002
- **Inspector Name:** Brittany Pego

## Score
B

## Food From Approved Sources
- **COS:** 4
- **MAJ:** 2

## Facilities
- **Food safety certification:** Prasong Kittiyawat Prometric 12/13/23
- **Communicable disease, reporting, restrictions and exclusions:** 4
- **No persistent discharge from eyes, nose, and mouth:** 2
- **Proper eating, tasting, drinking or tobacco use:** 2
- **Hands clean and properly washed, gloves used properly:** 4
- **Adequate hardwashing facilities supplied and accessible:** 2
- **Proper and cold holding temperatures:** 2
- **Proper time and temperature for hot holding:** 4
- **Returned and re-service of food:** 2
- **Food: unadulterated, no spoilage, no contamination:** 2
- **Food contact surfaces: clean and sanitized:** 2
- **Utensils and equipment approved, good repair:** 2
- **Washing: installed, maintained, proper use, test materials:** 1
- **Equipment: utensils: installed, clean, adequate capacity:** 1
- **Ventilation and lighting: designated areas, use:** 1
- **Thermometers provided and accurate:** 1
- **Wiping cloths: properly used and stored:** 1
- **Food: properly labeled, honestly presented, menu labeling:** 1
- **Plumbing: properly installed, good repair:** 1
- **Refuse properly disposed; facilities maintained:** 1
- **Toilet facilities: properly constructed, supplied, cleaned:** 1
- **Premises; personal item storage and cleaning item storage:** 1
- **Floors, walls, and ceilings: clean:** 1
- **Hot and cold water available:** 4
- **Compliance with Gulf Oyster regulations:** 2
- **Prohibited foods not offered:** 2
- **Licensed health care facilities / public and private schools:** 4
- **Written disclosure and reminder statements provided for raw or undercooked foods:** 2
- **Sewage and wastewater properly disposed:** 4
- **Compliance with variance, specialized process, and HACCP plan:** 4
- **Vermin:** 4
- **Sewage and wastewater properly disposed:** 4
- **Vermin proofing, air curtains, self-closing doors:** 4
- **Food obtained from approved sources:** 4
- **Compliance with shell stock tags, condition, display:** 4
- **Compliance with Variance, Specialized Process, and HACCP Plan:** 2
- **Vermin advisory:** 2
- **Written disclosure and reminder statements provided for raw or undercooked foods:** 2
- **Prohibited foods not offered:** 2
- **Licensed health care facilities / public and private schools:** 4
- **Written disclosure and reminder statements provided for raw or undercooked foods:** 2
- **Compliance with Gulf Oyster regulations:** 2
- **Prohibited foods not offered:** 2

## Conformity with Approved Procedures
- **Compliance with variance, specialized process, and HACCP plan:** 2

## Consumer Advisory
- **Compliance with variance, specialized process, and HACCP plan:** 2

## School and Healthcare Prohibited Foods
- **Licensed health care facilities / public and private schools:** 4
- **Prohibited foods not offered:** 2

## Water and Hot Water
- **Hot and cold water available:** 4
- **Water Temperature 3-comp 122°F:** 4

## Liquid Waste Disposal
- **Sewage and wastewater properly disposed:** 4
- **Vermin:** 4
- **Sewage and wastewater properly disposed:** 4
- **Vermin proofing, air curtains, self-closing doors:** 4

## Supervision / Personal Cleanliness
- **Person in charge present and performs duties, demonstration of knowledge:** 2
- **Personal cleanliness and hair restraints:** 1

## General Food Safety Requirements
- **Approved thawing methods, frozen food storage:** 1
- **Food separated and protected from contamination:** 2
- **Washing fruits and vegetables:** 1
- **Toxic substances properly identified, stored, used:** 1

## Food Storage / Display / Service
- **Adequate food storage; food storage containers identified:** 1
- **Consumer self-service:** 1
- **Food properly labeled; honestly presented; menu labeling:** 1

## Equipment / Utensils / Linens
- **Utensils and equipment approved, good repair:** 2
- **Washing: installed, maintained, proper use, test materials:** 1
- **Equipment: utensils: installed, clean, adequate capacity:** 1
- **Ventilation and lighting: designated areas, use:** 1
- **Thermometers provided and accurate:** 1
- **Wiping cloths: properly used and stored:** 1

## Compliance and Enforcement
- **Plans approved / submitted:** 1
- **Permit available / current:** 1
- **Permit suspended / revoked:** 1
- **Voluntary condemnation:** 1
- **Impound:** 1
### 7. PROPER HOT & COLD HOLDING TEMPERATURES

**Inspector Comments:** Measured bowl of cooked beef in a bowl placed on top of an insert at cold top unit holding at 52°F. 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 43°F-45°F:
  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.
  8. Carton of egg whites.

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

**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, 114035, 114254.3)

### 14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

**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-compartment sink at this time. Employees were unable to demonstrate knowledge of warewashing procedure at this time. Education given on proper warewashing procedure at this time.

Ensure all food contact surfaces are properly 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, 114099.4, 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

**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)
FACILITY NAME: Morefire Thai Cuisine
DATE: 7/25/2022
PERMIT #: PR0042640

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 use 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, 114137, 114197, 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) Knives 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 without 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
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]

Signature not captured due to COVID 19 pandemic.

Phan Xayavoag
Person in Charge
07/25/2022

Brittany Porto
Environmental Health Specialist
07/25/2022