



County of Riverside

DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME THAI BAY CAFE						DATE 10/18/2018		TIME IN 2:30 PM		TIME OUT 3:30 PM	
LOCATION 7549 ARLINGTON AVE, Riverside, CA 92503						Facility Description Not Applicable					
PERMIT HOLDER						E-MAIL Not Specified				Major Violation 0	
PERMIT # PR0002402	EXPIRATION DATE 06/30/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)324-339	PE 3620	DISTRICT 0003	INSPECTOR NAME Randell George		Points 1		

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.

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SCORE 99

○ 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 Aucharawan Buddharaqsri			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions & ex		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 pro		4	2
In	6. Adequate handwashing facilities supplied & accessi			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 & record			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 contaminatio		4	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized chlorine /		4	2

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, displa			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 126 F		4	2
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 storag	2
28. Food separated and protected from contamin	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	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 repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	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, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	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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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

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Inspector Comments: Toilet rooms shall be separated by a well-fitting self-closing door.

Overall Inspection Comments

Re-score remove B place "A". 459 re-open closed facility. Facility has sealed entry points for rodents and employed pest control.

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

Person in Charge

10/18/2018

Randell George

Environmental Health Specialist

10/18/2018