



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Tea Time				DATE 7/8/2019	TIME IN 12:00 PM	TIME OUT 1:45 PM
ADDRESS 31333 Temecula Pkwy #100, Temecula, CA 92592				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Charlie Wang				EMAIL Not Specified		Major Violations 2
PERMIT # PR0063587	EXPIRATION DATE 02/28/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)303-8818	PE 3620	DISTRICT 0041
INSPECTOR NAME Philip Sinclair					Points Deducted 20	

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.

B
SCORE 80

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

○ 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 Charlie Wang/Prometric/4-30-2024				2
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	7. Proper hot and cold holding temperatures	+	4		2
In	N/O	8. Time as a public health control; procedures and records		4		2
In	N/O	9. Proper cooling methods		4		2
In	N/O	10. Proper cooking time and temperature		4		2
In	N/O	11. Proper reheating procedures for hot holding		4		
PROTECTION FROM CONTAMINATION						
In	N/O	12. Returned and re-service of food				2
In		13. Food: unadulterated, no spoilage, no contamination		4		2
In	N/O	14. Food contact surfaces: clean and sanitized Chlorine 100ppm / Employee verified knowledge		4		2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources			4	2
In	N/O	16. Compliance with shell stock tags, condition, display	N/A			2
In	N/O	17. Compliance with Gulf Oyster regulations	N/A			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 Water Temperature 130.6F at 3-compartment sink faucet*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	N/A	24. Vermin proofing, air curtains, self-closing doors				1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration 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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS
2

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Observed an employee go the hand sink, turn on the water and quickly rinse hands without using soap before beginning food preparation. Ensure that all employees are trained on hand washing procedure and instances when hand washing is required.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Observed the wall mounted dispenser at the cook line area out of soap and facility using nearly empty bottled soap. Operator stated that soap should be in delivery later today. Directed operator to obtain more pump soap at time of inspection to allow for adequate hand washing facilities. Corrected on-site.

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

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: This is a MAJOR violation. Observed the facility to be using a warmer unit to hot hold the boba rather than use time as a public health control approved by this Department previously. Observed the temperature of the boba in the warmer between 115.7F and 122.3F. Operator stated that the container had been in the unit for 1.5 hours. Allowed to reheat boba to 165F and hot hold at 135F or above. Maintain all potentially hazardous foods at 135F or above 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

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried.

- Observed an employee rinse off a stirring utensil at the preparation sink without the proper wash, rinse, sanitize method. Ensure that employees are knowledgeable pertaining to the correct ware washing procedure.
- Observed mold build up and discoloration on the ice deflector shield inside the ice maker. Clean and maintain the deflector shield in approved manner as ice is a food item.

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)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS
1

Inspector Comments: Observed the back exterior door unable to self-close. Repair or replace self-closing mechanism on back delivery door so that door may properly self-close.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments:

- Observed several scoops inside bulk containers of product with the scoop handles touching the product. Maintain all scoop handles up and away from product as to minimize hand contact and prevent potential contamination.
- Observed open bulk bags of chai latte mix and Thai tea mix in the dry storage room. Provide commercial grade container with tight fitting lids and labeled as to the contents once product is open as to be protected from contamination.
- Observed boxes of boba product on the floor in the hallway near the dry storage room. Maintain all foods at least 6" above the floor at all times as to be protected from contamination.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS
1

Inspector Comments: Observed spray bottles unlabeled and stored on back panel to 3-compartment sink as well as drain board of 3-compartment sink. Provide labels as to the contents of all chemical spray bottles and store in designated cleaning supply area.

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)

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 the faucet to the preparation sink leaking. Repair or replace faucet in approved manner to eliminate the leak.
- Observed the caulking to the restroom hand sink deteriorating. Replace with approved sealant.
- Observed partitions on both sides of the mop sink, but the partitions do not extend full length of mop sink. Provide smooth, easily cleanable panels (stainless steel) that extend back to front of mop sink.
- Observed the light cover between the cook line and preparation area cracked. Replace cracked light cover in 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: Clean and maintain the following:

- Grease filters under exhaust hood
- Top of the pot burner
- Sides of fryer
- Fan guards inside reach in coolers
- Bottom shelf inside standing 2 door cooler to remove stains
- Vent cover inside the restroom
- Air curtain louvers
- Shelf below the pot burner to remove build up
- Floor sinks to remove stains
- Dish sprayer nozzle at 3-compartment sink
- Faucet to 3-compartment sink and line attaching sprayer to faucet
- Door gaskets to cold prep table and reach in coolers

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
0

Inspector Comments: NOTE: Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution. Observed wiping cloths sitting inside the sanitizer basin of the 3-compartment sink with soiled utensils at the other end. Ensure that if the 3-compartment sink is used to launder linens that it is not done concurrently with ware washing. Prior to beginning ware washing, ensure that the sink is cleaned and sanitized.

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))



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed mop stored inside mop sink basin with mop head on ground and mop bucket full of dirty, stagnant water. Promptly empty the mop bucket when not in use and store mop off the ground in approved wall mounted mop hanger with the mop head down to promote rapid drying and protect the handle from contamination.

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

POINTS

1

Inspector Comments: Observed several areas in need of detailed cleaning. Clean and maintain the following:

- Floor beneath the cook line equipment to remove build up
- Wall behind the ice maker and 2 door cooler to remove debris
- Floor under shelving inside dry storage room
- Wall below and behind the 3-compartment sink to remove stains

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: NOTE: Observed one expired food handler card at time of inspection and other employee cards not available. Ensure that all employees obtain a valid Riverside County food handler card and are made available for inspection. Recommend facility to organize food handler cards in a binder and made available for inspection.

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)



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Overall Inspection Comments

At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (B = 80). A re-inspection will be set for one week (07/15/2019). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by a member of this department. Removal will result in citation. Contact Philip Sinclair for any questions at (951) 461-0284.

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

Charlie Wang
Person in Charge
07/08/2019

Philip Sinclair
Environmental Health Specialist
07/08/2019

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."

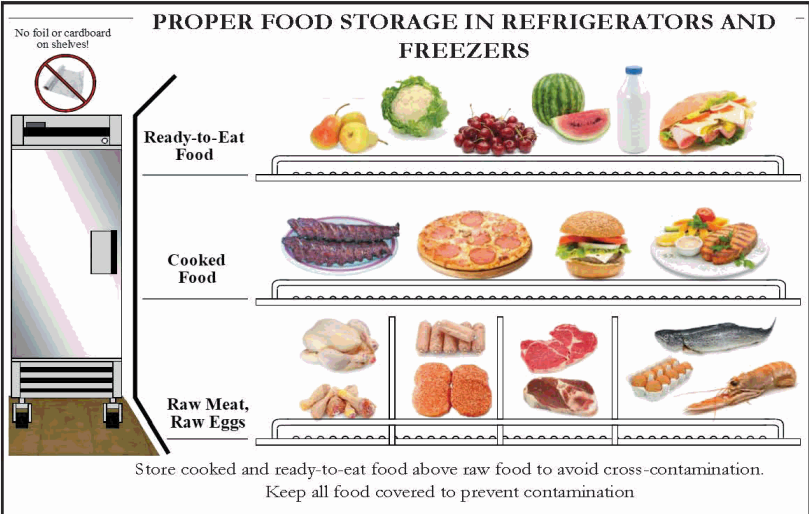
A food facility may be closed for any of the following reasons:

- 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 in the performance of the duty of the enforcement officer."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



No foil or cardboard on shelves!

Ready-to-Eat Food

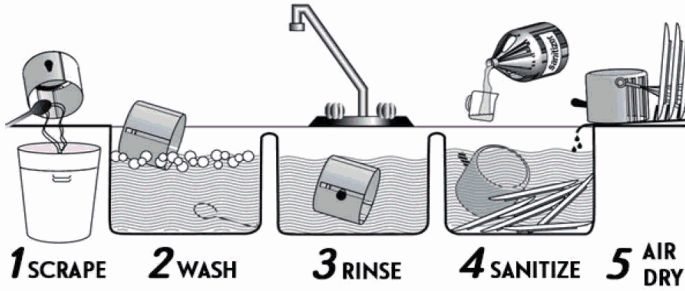
Cooked Food

Raw Meat, Raw Eggs

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 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 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

							
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!



8

MILK

EGGS

FISH

SHELLFISH

WHEAT

SOYBEANS

PEANUTS

TREE NUTS

FOOD ALLERGENS

THE MAJOR

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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