



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Mr You Express</b>				DATE 10/14/2022		TIME IN 10:30 AM		TIME OUT 1:00 PM	
ADDRESS 175 E Ontario Ave #101, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Brother Restaurant Inc				EMAIL xiulin1352@icloud.com				Major Violations 2	
PERMIT # PR0081942	EXPIRATION DATE 06/30/2023	SERVICE Routine inspection	REINSPECTION DATE 10/21/2022	FACILITY PHONE # (951)738-0310	PE 3620	DISTRICT 0053	INSPECTOR NAME Falaksher Hameed		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.

**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 80

☒ 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
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	2
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		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			2
In	N/O	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 °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	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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---------------------------------	--------------------	-----------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Observed multiple metal bowls stored directly in the basin of the hand washing sink located next to the prep sink. Discontinue this practice and allow unobstructed access to all hand washing sinks at all times.

**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:** 1. Measured the following foods in the walk-in cooler between 46-48F:

- 2 trays of cooked noodles
- 11 containers of deep fried chicken
- 4 containers of bbq chicken
- 1 large container of raw chicken
- 1 large container of raw beef

Operator stated the food had been held in the walk-in cooler overnight. Operator also stated that there have been previous issues with the walk-in cooler being unable to achieve 41F or below.

\*Violation has been corrected by the operator voluntarily discarding the food.  
See Violation #41.

2. Measured the following foods at the cooks line at the following temperatures:

- container of pooled eggs at 49F.
- container of cooked chicken between 55F-60F
- tray of cooked noodles at 53F.

Since the food had previously been held in the walk-in cooler, violation was corrected by the operator voluntarily discarding the food.  
See Violation #41.

At end of the inspection the internal ambient temperature inside the walk-in cooler measured 39F-40F. Instructed operator to provide proof of service repairs within 24 hours and to maintain temperature logs. Walk-in cooler will be reinspected on 10-17-2022.

**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)

10. PROPER COOKING TIME AND TEMPERATURE

POINTS

2

**Inspector Comments:** Cooked BBQ chicken was measured at 157F  
Employee stated BBQ chicken was cooked and ready for the steam table.  
Raw poultry must be cooked to a minimum of 165 F  
\*Violation was corrected by an employee cooking the chicken to 165F.

**Violation Description:** Food of raw animal origin or containing food of raw animal origin shall be cooked to meet minimum temperature requirements as follows: single pieces of meat, and raw shell eggs for immediate service, shall be heated to 145°F for 15 seconds; comminuted meat, injected meats, ratites, raw shell eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 seconds; poultry, comminuted poultry, stuffed meat, stuffed pasta, or stuffing containing meat shall be heated to 165°F for 15 seconds. Raw animal origin shall be properly cooked to 165°F when using a microwave. Refer to the chart "Mandatory Cooking Temperatures" for other temperature requirements. (114004, 114008, 114010, 114021(c))

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Measured multiple food items held at the display steam table between 101F-124F.  
Operator stated that the food items are reheated on the steam table.  
Discontinue reheating potentially hazardous food on the steam table. Potentially hazardous foods which are reheated for hot holding must be heated to a minimum of 165°F for a minimum of 15 seconds.  
\*Violation was corrected by an employee reheating the food to 165F.

**Violation Description:** Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)



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PERMIT #  
PR0081942

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** 1. Observed raw chicken stored on a shelf over cabbage inside the walk-in cooler.  
Store all food items in accordance with cooking temperatures. All food shall be stored, prepared, displayed or held so that it is protected from contamination.

2. Observed the cooked rice scoop across from the display steam table to be stored in stagnant water at room temperature. Utensils used with potentially hazardous foods shall be held in water measuring greater than 135°F, a dipper well with constant moving water, or exchanged with clean utensils at least once every 4 hours.

**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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

**Inspector Comments:** Observed 2 unlabeled spray bottles of liquid stored on a prep table next to the entrance of the walk-in cooler.  
Employee stated bottles contain soy sauce and water.  
Working containers used for storing food items shall be clearly and individually identified with the common name of the food product.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** Walk-in cooler was unable to maintain potentially hazardous foods at or below 41°F. See Violation #8.  
Repair the cooler so as to maintain an internal ambient temperature of 41°F or below.

**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:** 1. Clean to remove the heavy accumulation of grease, grime and dirt from the equipment at the cooks line, including, but not limited to the following:

- Deep fryer
- Wok Station
- Vertical BBQ oven
- Metal ANSUL pipes

Clean to remove all accumulations and maintain in a sanitary condition.

2. Clean to remove the accumulation of dust on the ventilation cover in the mens restroom.  
Maintain in a sanitary condition.

**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

0

**Inspector Comments:** Observed 2 unsecured CO2 tanks in the storage room behind the self-service soda machine.  
Pressurized cylinders must be securely fastened to a rigid structure.

**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

0

**Inspector Comments:** Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility.  
Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each 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))



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---------------------------------	--------------------	-----------------------

**41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR**

POINTS

1

**Inspector Comments:** Observed insufficient water pressure from the faucet at the hand washing sink located next to the prep sink. Repair the faucet so as to maintain adequate water pressure.

**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

POINTS

1

**Inspector Comments:** 1. Observed multiple wet mops stored directly on the floor next to the mop sink. Store all mops in a manner to facilitate rapid and thorough air drying and to prevent potential contamination.

2. Observed an employees glasses and cellphone stored on a shelf directly above the cold top island. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

3. Observed an employee drink stored on a prep table next to the walk-in cooler. All personal drinks are to be maintained covered and stored in a manner to prevent 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)

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

POINTS

1

**Inspector Comments:** Observed 3 Food Handler Certificates on file to be expired. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. (Certified Food Managers are exempted from this requirement)

**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**

The purpose of this visit was a routine inspection.  
This was a joint inspection with B. Lopez.  
A complaint investigation was also conducted. (CO0084746)

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (80 = B). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (10/21/2022). "A" card has been removed. "B" card posted and must remain posted until removed by someone from this Department. Contact this Department with questions or concerns (951) 273-9140 FHameed@Rivco.org or Bonnesalopez@Rivco.org.

**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](http://www.rivcoeh.org).



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**Signature**

X. Lin  
Person in Charge  
10/14/2022

Falaksher Hameed  
Environmental Health Specialist  
10/14/2022

## 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 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."

No foil or cardboard  
on shelves!



## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat  
Food

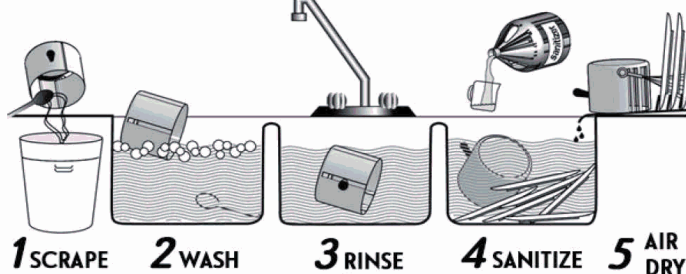
Cooked  
Food

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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTHE**  
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