



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

FOOD ESTABLISHMENT INSPECTION FORM

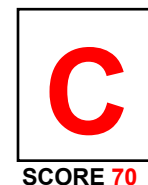
FACILITY NAME Big Skyy Bistro				DATE 3/15/2022		TIME IN 1:00 PM		TIME OUT 5:45 PM	
ADDRESS 1575 University Ave Ste.A, Riverside, CA 92507				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Chong Ao leong				EMAIL bp1113@hotmail.com				Major Violations 3	
PERMIT # PR0069313	EXPIRATION DATE 08/31/2023	SERVICE Routine inspection	REINSPECTION DATE 3/22/2022	FACILITY PHONE # (951)328-1688	PE 3621	DISTRICT 0007	INSPECTOR NAME Jillian Van Stockum		Points Deducted 30

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



☒ 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
<input checked="" type="radio"/> In	N/A	1. Food safety certification honkey Sum - exp. 10/25/2026			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> 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
<input checked="" type="radio"/> 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
<input checked="" type="radio"/> 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					
<input checked="" type="radio"/> In		21. Hot and cold water available		4	2
		Water Temperature above 120 F°F			
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/> 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		1
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		1
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		1
53. Permit suspended / revoked		
54. Voluntary condemnation		1
55. Impound		1



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed numerous employees to change tasks (i.e. cleaning, exit restroom, handling unsanitary items, touching hair face with single-use gloves, touching hat and soiled linens, etc.) and resume food preparation without removing the soiled single-use gloves or washing their hands. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100°F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated. The usage of gloves does not replace the necessity of handwashing. Ensure gloves are changed at any time tasks change or the gloves have been contaminated. Any time gloves are removed, the hands are to be washed prior to a new pair being donned. Education was provided and discussed. Employees were directed to wash their hands properly prior to resuming food preparation.

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:

- 1) Observed the following regarding the beverage prep area handwash station:
 - a) strainer stored inside the sink basin
 - b) covered bin of tea leaves stored less than 1 inch from the sink basin

Discontinue storing items in the handwash station basin. Maintain handwash station easily accessible at all times during operation. Ensure all equipment, utensils, and food preparation and storage is at least 24 inches from a handwash station or install a splash guard of at least 6 inches with rounded edges to prevent potential contamination. Ensure employees use handwash stations for handwashing only.

- 2) Observed the following regarding the rear handwash station by the 2-compartment sink:
 - a) soap dispenser to be filled with dish detergent and to be loose from the wall
 - b) deteriorated caulking and gapping between the sink basin and wall
 - c) wooden sticks wedged between the sink basin and soap dispenser and wall

Refill and maintain the soap dispenser filled with handsoap. Secure the soap dispenser and sink basin to the wall and eliminate all gaps and crevices. Discontinue wedging items between equipment and walls.

- 3) Observed the following regarding the front handwash station:
 - a) faucet to be leaking

Make the necessary repairs in an approved manner to eliminate and prevent leaks.

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:

Observed internal temperatures of potentially hazardous foods in the 2-door cold-top prep cooler at the sushi bar to measure 50 - 55 F. The person in charge (PIC) advised all foods had been placed in the unit anywhere from 3 to 28 hours prior. All potentially hazardous foods were voluntarily discarded (see violation 54) and non-potentially hazardous foods were relocated to the walk-in cooler. Ensure all cold-held foods are maintained at or below 41 F. Ensure employees regularly verify display thermometer readings and verify internal temperatures of foods held inside all cooler units. This unit is hereby impounded (see violation 55) and a red impound tag was posted. Do not remove the impound tag. Do not resume use of the equipment until corrections have been verified by an employee of this department, the impound has been lifted, and written approval to resume use of the unit has been received. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation.

*NOTE: A small, black domestic fan was observed to be placed inside the engine compartment of the unit in attempts to cool the unit. This is not an approved, permanent repair. Ensure repairs to the unit are completed in an approved, permanent manner.

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)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed the final sanitizing rinse cycle of the "Auto-Chlor" dish machine to measure 0 ppm chlorine and for the sanitizer bottle to be empty. Upon replacement of sanitizer, the dish machine continued to provide 0 ppm chlorine for the final sanitizing rinse cycle. The unit was impounded at this time. Ensure employees are trained on how to check sanitizer concentrations and regularly verify sanitizer concentrations of the dish machine throughout the day. The PIC was directed to ensure all equipment and utensils washed in the dish machine are properly washed, rinsed, and sanitized manually prior to resuming use. At the conclusion of the inspection, a technician for "Auto-Chlor" repaired the unit and the impound was lifted.

2) Observed an employee to rinse bowls from the cooks' line with clear water at the 3-compartment warewash station and return to the cooks' line for continued use (NOTE: no washing or sanitizing steps were conducted). Immediately discontinue this practice. Handwash multi-use utensils in the following manner:

- wash fully submerged in warm soapy water (minimum 100°F at dish level)
- rinse fully submerged in clear water
- fully submerge in a warm final sanitizing solution of 200 ppm quaternary ammonium for a minimum of 1 minute
- allow utensils to air dry

Ensure the above listed equipment is properly washed, rinsed, and sanitized prior to resuming use.

3) Observed no quaternary ammonium sanitizer test strips for manual warewashing use maintained on site. Testing equipment and materials shall be provided to measure the applicable sanitization method.

4) Observed the facility's only probe thermometer to be heavily soiled with encrusted buildup on the probe, gauge cover, and case. Ensure all components are maintained clean and that the food-contact probe is washed, rinsed, and sanitized after each use and when switching foods (i.e. going from raw to ready to eat, between vegetables and meats, between raw foods, etc.).

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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments:

Upon inquiry, the person in charge was unable to demonstrate adequate knowledge regarding thermometer use.

1) the PIC advised an infrared surface thermometer is used to monitor food temperatures. At this time, the PIC's infrared surface thermometer provided a reading of 45.2 F on the exterior of raw shell eggs. The inspector's infrared surface thermometer provided a reading of 50.1 F with an internal food temperature measuring 53.5 F, taken with calibrated thermocouple (see violation 7). Immediately discontinue using infrared surface thermometers for monitoring food temperatures. Ensure employees are regularly taking internal food temperatures using a calibrated probe thermometers.

2) after greater than 15 minutes of searching, the PIC provided a heavily soiled probe thermometer and advised employees did not know how to calibrate the thermometer to verify if the temperature readings are accurate. The inspector provided education and demonstrated how to calibrate the thermometer.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments:

Observed two cases of raw, frozen meat stored unattended on a prep table. Upon inquiry, the PIC stated they were removed from temperature control less than 1 hour prior to thaw. Discontinue improperly thawing potentially hazardous foods. Thaw all frozen potentially hazardous foods by one or more of the following methods:

- under refrigeration that maintains the food temperature at 41°F or below
- completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below and with sufficient water velocity to agitate and flush off loose particles into the sink drain
- in a microwave oven if immediately followed by preparation
- as part of the cooking process

The PIC relocated the cases of meat into the walk-in cooler.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed a case of uncovered, frozen, raw collar butt stored unattended on a rear prep table next to soiled equipment and utensils. Upon inquiry, the PIC advised it was pulled from the walk-in freezer for slicing less than 1 hour prior. Immediately discontinue this practice. Ensure employees practice diligent food preparation. Do not remove potentially hazardous foods from temperature control until it is needed for preparation. Once removed from temperature control, potentially hazardous foods must be prepared and either cooked, served, or returned to temperature control within 2-hours. Maintain cold-held potentially hazardous foods at or below 41 F. Never store foods uncovered and unattended. Ensure soiled equipment and utensils are stored separate from foods and clean equipment and utensils.

2) Observed encrusted bins of flour stored uncovered at the cooks line. Ensure all food items are stored in approved, smooth, easily-cleanable containers covered with tight fitting lids or protective coverings at all times except when in immediate use to prevent potential contamination. Ensure all food contact surfaces shall be properly washed, rinsed, sanitized, and air dried at the required frequencies. Food equipment used with potentially hazardous foods held outside of temperature control must be warewashed at least once every 4 hours. Food equipment used with non-potentially hazardous foods shall be warewashed at least once every 24 hours.

3) Observed containers of food stored directly on the floor at the cooks' line and an employee to relocate them into the reach-in cooler. Immediately discontinue this practice. Ensure food is always stored in a sanitary manner on the prep tables or designated shelving.

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 excessive boxes and tubs of food stored directly on the flooring of the walk-in freezer. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility. Ensure facility does not overstock, exceeding food storage capacity.

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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed cooler door gaskets to be torn throughout the facility. Replace the gaskets in an approved manner. Maintain clean and in good repair.

2) Observed an unapproved, soiled bamboo whisk broom for cleaning cooks' line equipment stored on the cooks' line. Replace with approved, commercial equipment. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

3) Observed an unapproved plastic liner covering the wood prep table adjacent to the cooks line as well as soiled multi-use wiping cloths used to line equipment and cardboard and fabric to line shelving throughout the facility. Do not line with any materials which are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable. (Note: Once the original contents of a cardboard box is used, discard the box; do not re-use since boxes are common harborage for cockroaches.)

4) Observed duct tape covering an outlet in the beverage prep area. Duct tape is not an approved repair method. Remove duct tape and make the necessary repairs in an approved manner to provide equipment surfaces which are smooth, non-absorbent, durable, and easily cleanable.

5) Observed a soiled, peeling blue film on the exterior of the microwave. Remove the film to provide a surface which is smooth, durable, non-absorbent, and easily cleanable.

6) Observed unapproved extension cords in use throughout the facility. Remove all extension cords from the facility and ensure all equipment is plugged into outlets or approved conduit.

7) Observed plastic wrap used as a rope to secure the cold-top lid in an open position at the prep line. Immediately discontinue this practice. Discontinue using unapproved materials. Ensure cold-top lids maintain closed at all times except during immediate use.

8) Observed a metal bucket wedged under the shelving unit in the rear storage area to elevate it from the floor. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving with approved legs, casters may be used for ease of mobility.

9) Observed a metal food trays wedged under the large cooks' line range to level the unit. Ensure food contact equipment is not used for uses other than with food and are not stored in contact with the floor. Repair the range in an approved manner to ensure it is level.

10) Observed several cutting boards to be extensively stained and scored. All utensils and equipment shall be approved, properly installed, and in good repair. When utensils and equipment are no longer in good repair, remove from food service use to prevent potential contamination.

11) Observed the rice cooker insert to be broken and replaced with a metal bin as well as encrusted buildup and mold growth in all crevices of the rice cooker. Remove the rice cooker from the facility and replace with a commercial grade, ANSI approved rice cooker. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.). Maintain clean and in good repair.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



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36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

1

Inspector Comments:

1) Observed accumulation of mineral buildup, mold growth, and biofilm throughout the front ice machine. Ensure all ice is burned and the ice machine is thoroughly cleaned in accordance with the manufacturers guidelines. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

2) Observed the following regarding the maintenance and cleaning of equipment and utensils:

- a) encrusted accumulation of aged food debris and miscellaneous residues on the shelving racks, fan guards, and flooring of the walk-in cooler
- b) encrusted debris and miscellaneous residues on the flooring of the walk-in freezer and employee restroom
- c) encrusted, lumpy, hardened residues on the underside of equipment handles throughout the facility
- d) accumulated buildup in the cooler and freezer door gaskets throughout the facility
- e) encrusted accumulation of aged food debris and miscellaneous residues on the shelving, tables, bulk ingredient containers, light switches, all surfaces of sinks (i.e. basin, underside of basins, pipes, legs, etc.), and fans throughout the facility
- f) excessive grease accumulation on the interior surface of the left swinging door at the cooks' line
- g) encrusted, flaking buildup on the table-mounted can opener

All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

*NOTE: This is a chronically repeated violation.

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:

1) Observed the cooked rice scoop to be stored in stagnant water. Utensils used with potentially hazardous foods shall be held in water measuring greater than 135 F, a dipper well with constant moving water, or stored dry and exchanged with clean utensils at least once every 4 hours.

2) Observed several pairs of tongs stored hanging on the side of the cooking equipment at the cooks line at the height of employee pants and hands. Discontinue storing food contact equipment in unsanitary ways. Relocate tongs to an approved storage location to prevent potential contamination.

3) Observed unapproved packaging stations storing to-go containers and equipment in the customer dining area. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. Ensure all food packaging is only stored inside the approved preparation and storage areas.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

1) Observed the sealant along the metal panel junctures of the cooks' line hood to be gapping as well as deteriorated and dangling. Remove the loose pieces of sealant and replace with new sealant to seal all gaps and crevices.

2) Observed accumulated buildup of grease, dust, and debris on the ventilation hood filter pads. Ensure all components of the ventilation system are maintained clean and free of accumulation of grease, dust, dirt, food residues, and other debris to ensure proper ventilation.

3) Observed the 2-burner pot range at the cooks' line to extend past the ventilation hood canopy. Rotate the range to ensure it is fully under the hood canopy. Ensure all cooks line equipment is located within the coverage of the hood. Canopy-type hoods shall extend 6 inches beyond all cooking equipment.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

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) 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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed unapproved black hoses attached to the mop sink and pre-wash sink faucets without backflow prevention devices and the hoses to be stored in unsanitary manners. Remove unapproved hoses from the facility. Ensure all plumbing is installed in an approved manner in accordance with local ordinances and requirements. Ensure all backflow devices are installed properly and approved materials are used.

*NOTE: This is a chronically repeated violation.

2) Observed inadequate air gaps between the drainage pipes and floor sink under the 3-compartment warewash station. Provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the flood rim of the floor sink basin.

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:

Observed numerous employee beverages stored at the prep tables throughout the facility as well as an employee bike stored in the rear food storage area and employee jackets stored hanging on food storage shelving throughout the facility. 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.

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)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

1

Inspector Comments:

1) Observed a ceiling tile above the entrance to the kitchen from the dining area to be missing. Replace the ceiling tile in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable as well as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

2) Observed deterioration of the pony wall in the rear storage area resulting in the exposure of the metal corner framing and the drywall. Make the necessary repairs in an approved manner to provide an approved surface which is smooth, durable, nonabsorbent, and easily cleanable.

3) Observed unsealed particle board attached to the glass door as well as fabric lining the window behind the pony wall and food storage in the rear storage area. Ensure all surfaces (including window coverings) are constructed of approved surfaces which are smooth, durable, nonabsorbent, and easily cleanable.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

Observed the following regarding maintenance of the floors, walls, and ceilings:

- 1) excessive accumulation of encrusted food debris, grease, and miscellaneous residues on the floors and walls throughout the facility, including but not limited to under and behind equipment and along the floor-wall junctures
 - 2) excessive accumulation of dust and debris on the exterior of the ventilation hood canopy as well as on the ceiling tiles surrounding the make-up air vents
 - 3) copious amounts of uncooked rice on the flooring under equipment and shelving in the rear storage area
 - 4) excessive accumulation of buildup and debris on the wall surfaces throughout the facility
- Maintain the floors, walls, and ceilings clean and free from accumulation.

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

48. LAST INSPECTION REPORT AVAILABLE

POINTS

0

Inspector Comments:

The last inspection report was not available for review at the time of inspection. Ensure a copy of the most recent inspection report is available for review by the public upon request.

Violation Description: A copy of the most recent routine inspection report shall be made available upon request. (113725.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Valid Food Handler Certificates were not available for review during this inspection. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. (Certified Food Managers are exempted from this requirement)

*NOTE: This is a repeat violation.

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)

50. GRADE CARD AND SIGNS POSTED, VISIBLE

POINTS

0

Inspector Comments:

Observed the public notification placard to be missing from the front window next to the grade card. Facility shall have Department issued letter grade and public notification placards posted in a conspicuous place selected by the enforcement officer. Placards are not to be moved, removed or blocked. New public notification placard posted by the inspector.

Violation Description: Grade card shall be posted in a conspicuous place. Approved signs that notify food employees to wash their hands shall be posted at all handwashing lavatories. "No smoking" signs shall be posted in all food-related areas. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The health permit shall be posted in a conspicuous location. (113725.1, 113953.5, 113978, 114276 (f)(1), 114381 (e), Riverside County Ordinance 492)

52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments:

A copy of the current Health Permit was not available for review. A food facility shall obtain and post a valid permit in a conspicuous location.

Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)



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54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following were discarded into the trash:

- 144 raw shell eggs
- 20 lbs. noodles
- 5 lbs. cooked mushroom
- 5 lbs. cooked scallops
- 10 lbs. raw beef
- 10 lbs. raw chicken
- 10 lbs. raw pork
- 10 lbs. raw shrimp
- 10 lbs. fish
- 10 lbs. tofu

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS

0

Inspector Comments:

You are hereby notified that the 3-door cold-top cooler at the prep line has been determined to be in disrepair, and therefore, is impounded on 03/15/2022 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice (04/15/2022), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 7).

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

A joint routine inspection was conducted with B. Barone, of this Department.

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (70 = C). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (03/22/2022). "A" card has been removed. "C" card posted and must remain posted until removed by someone from this Department. Do not relocate, remove, or visually obstruct the "C" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact this Department with questions or concerns (951) 358-5172 or JVanStockum@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.



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Signature

John Ai
Person in Charge
03/15/2022

Jillian Van Stockum
Environmental Health Specialist
03/15/2022

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

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

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Fax 760-921-5085

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