



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Hwy 74 Donuts				DATE 9/13/2022		TIME IN 10:05 AM		TIME OUT 1:30 PM	
ADDRESS 540 W 4th St #3, Perris, CA 92570				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Sengyou Tang				EMAIL sengyou_tang@hotmail.com				Major Violations 1	
PERMIT # PR0084655	EXPIRATION DATE 04/30/2023	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)657-9034	PE 2620	DISTRICT 0016	INSPECTOR NAME Leslie Aranda	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
<input checked="" type="radio"/>	N/A	1. Food safety certification Sengyou Tang, Prometric, 1/30/23			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible	+		2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/>	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/>	N/O	9. Proper cooling methods	+	4	2
<input checked="" type="radio"/>	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/>	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	12. Returned and re-service of food			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/>	N/O	14. Food contact surfaces: clean and sanitized Discussed chlorine 100ppm / Discussed water >100F	+	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/>	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>		18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/>		19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/>		20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available Water Temperature 2-comp sink: 140°F		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>	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: At the start of the inspection, the inspector was to wash their hands and one of the employees pointed towards the mop sink. This is NOT an approved sink to wash hands. Once the owner directed the inspector towards the kitchen handwashing sink, the inspector observed the single handwashing sink within the kitchen to be blocked. The handwashing sink was blocked by gloves, containers inside the basin, and a trash container in front of the basin. The owner removed the items from the sink. In addition, it was difficult to get soap from the provided soap dispenser in the wall. Either repair the soap dispenser or provide a different pump soap or soap dispenser for the sink. Ensure the handwashing sink inside the kitchen is readily accessible and fully stocked for handwashing at ALL TIMES.

Handwashing soap, paper towels, or drying device, shall be provided and the handwashing sink shall be clean, unobstructed, and accessible at all times for employee use.

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: Potentially hazardous food shall be maintained at 135F and above or 41F and below. Observed the following:

-In the back prep area, observed omelets that had been made on a portable burner. The omelets had been left out (owner stated for a few minutes) and measured an internal temperature between 93-122F. Instruction was given to relocate the omelets inside the reach in cooler. Ensure that once the omelets are made, they are properly stored either at 135F and above or 41F and below.

-Approximately 1/3 of the tray of eggs used for the omelets sitting out on the metal prep table with the internal temperature measuring between 66-67F. The owner stated they had been out for few minutes prior to the inspector beginning the inspection and the corrective action was to relocate inside the reach in cooler.

-The sliding door True refrigerator holding potentially hazardous food at an internal temperature between 50-53F. The owner stated that the food had been out since the day before. The following items were voluntarily discarded due to being out of temperature for over 4 hours:

- 4 coffee mate hazelnut creamers
- 4 coffee mate french vanilla creamers
- 12 bottles of orange juice
- 8 bottles of whole milk
- 3 bottles of 2% milk
- 7 bottles of chocolate milk
- Box of 12 cans of whipped cream
- 1 container of cream cheese spread
- 2 boxes of cream cheese
- 3 cans of whipped topping
- 1 croissant sandwich with ham, egg, and cheese

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)

9. PROPER COOLING METHODS

POINTS

2

Inspector Comments: During the inspection, observed a plastic container of boba out on the countertop across from the cash register. The owner stated that they were cooling the boba prior to placing it in the refrigerator. The boba measured an internal temperature of 100F. The inspector instructed the owner to place the boba in an ice bath and educated the owner on how to properly cool the boba prior to placing it in the refrigerator. This was done on site and within an hour of the inspection, the boba had cooled to approximately 70-80F. This was demonstrated to the owner and instruction given to properly cool the boba in this manner for the future.

All potentially hazardous food shall be rapidly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. It shall be done by separating into shallow containers, separating into smaller portions, using ice as an ingredient, using rapid cooling equipment, or using an ice bath.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: During the inspection, the inspector observed that the facility had a lavender scented bleach that the owner stated they use for warewashing. The inspector asked the owner if they had any other sanitizer available. The owner stated they didn't and the inspector instructed him to get an unscented bleach sanitizer immediately. The owner left and immediately purchased an unscented bleach sanitizer. Ensure that the facility ALWAYS has unscented bleach sanitizer for proper warewashing. All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Inspector Comments: During the inspection, observed that the used mop water was left in the mop bucket. Ensure that after mopping, the used mop water is discarded in the designated mop sink. All liquid waste shall drain to an approved fully functioning sewage disposal system.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

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

POINTS

0

Inspector Comments: NOTE: At the start of the inspection, observed the air curtain connected to the back door to be turned off. The owner connected it and the air curtain turned on when the door was opened. Ensure the air curtain stays connected and opens when the door is opened.

Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

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)

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

POINTS

2

Inspector Comments: During the inspection, the inspector asked the owner regarding their warewashing procedure. The owner stated that they wash the dishes in soap and cold water in the first basin then sanitize in the second basin. Education was provided on site regarding washing in HOT water (over 100F) and soap, then rinsing in clean water, then emptying the first basin to sanitize with UNSCENTED bleach at 100ppm for a minimum of 30 seconds.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be separated and protected from contamination. Observed the following:

-Uncovered tray of donuts and flour inside the 2-door Traulsen freezer. Ensure all food is properly covered, protected from possible overhead contamination.

-Several bulk food containers with scoops/ scrapers stored inside, and in some cases, with some of the scoop handles/ scrapers touching the food item. Ensure the scoops/ scrapers are properly stored with the handle upright to prevent possible contamination onto the food.

-Uncovered coffee filters with coffee beans inside. These were near the coffee grinders and on top of the coffee machine. Discontinue the storage of the coffee filters with the beans in this manner, and ensure to properly store them in an approved manner, protected from contamination.

-A cardboard box of trash items placed on top of the covered bulk food container of lard. Discontinue the storage of trash items above the bulk container of lard. Ensure there is a designated area for the trash, away from possible contamination of food items.

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))



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30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments: NOTE: Observed 2 unlabeled spray bottles within the food facility (1 under the 2-compartment sink and 1 near the cameras/ monitor). Ensure all spray bottles are properly labeled as to its contents.

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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: -Observed that the facility is re-using the single use buckets of fillings (Westco creme filling) for a variety of food items and powders (salt, smoothie powder, etc). Discontinue the re-use of single use buckets and only use approved food grade containers that are designed to be used multiple times.

-Observed that several of the buckets/ food containers (salt, sugar, lrd etc) were unlabeled as to its contents. Ensure all of the food items are in approved containers are properly labeled as to its contents.

-Observed many buckets and food items (smoothie flour, coffee, straws, cup holders, etc) on the floor. Ensure to provide additional shelving/ racks/ dunnage racks to ensure all food items are properly elevated at least 6 inches to prevent possible contamination.

-Observed sodas and waters stored inside of milk crates. Discontinue the storage of the items inside of the milk crates and only store them in approved containers that are smooth, sealed, and easily cleanable.

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: All utensils and equipment shall be approved and in good repair. Observed the following:

-The sliding door True Refrigerator holding potentially hazardous food at an internal temperature between 50-53F. The holding temperature was 49F. The unit was impounded and is not to be used until the repairs are completed and verified by a member of this Department. Contact Leslie Aranda (LAranda@rivco.org or call 951-766-2824) when the unit is ready for re-inspection. A re-inspection is set in 1 week (9/20/2022).

-The facility is utilizing a domestic portable single burner to make omelets on the stainless steel prep table in the back (not under a hood or utilizing commercial equipment). This is NOT approved. Ensure to discontinue the use of the portable burner to make omelets. The facility may utilize the two microwaves to make the omelets or using the existing oven and/or fryer under the hood to make the omelets.

-The facility utilizing cups as scoops for the bulk food containers. Discontinue the use of cups as scoops and only use approved scoops with handles.

-A soiled wiping cloth attached/ wound around a component on top of the fryer. Remove the wiping cloth from the fryer. If it need to be repaired/ adjusted, fix as needed.,

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: All utensils and equipment shall be maintained clean. Observed the following in need of cleaning:

- The gaskets on the 2-doors of the Traulsen freezer, as observed a residue on the gaskets. Remove the residue and maintain them clean at all times.
- The cappuccino machine, as observed debris build-up near the nozzles and inside the machine. Remove the debris and buildup and maintain it clean at all times.
- The toaster, as observed debris build-up inside the inserts. Remove the debris and maintain the toaster clean at all times.
- The ice machine, specifically inside on the back lines, and when you open it, on the left and right side of the sliding cover door, as observed as residue. Remove the residue and maintain it clean at all times.
- The large mixer, as observed build-up near the top mixing planetarium portion of the mixer. Remove the build-up and maintain it clean.
- Under the metal prep table, as observed a build-up of food debris and greasy residue on the trays and between the different fillings. Remove the build-up.
- The bulk food (under the wooden table) scoops, as observed the scoops to be caked with build-up on them. Ensure to regularly wash, rinse, and sanitize the bulk food scoops.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments: NOTE: Observed the restroom vent to not turn on when the light was turned on inside the restroom. Ensure the restroom vent turns and is activated in the restroom. Toilet rooms shall be vented via a light switch activated exhaust fan.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: NOTE: Observed that the facility directly plumbed the 2-compartment sink drain line and the mop sink drain line to the main plumbing line on the wall behind the 2-compartment sink. This is NOT an approved method of wastewater disposal. Ensure to adjust the plumbing and ensure BOTH the 2-compartment sink and mop sink drain lines drain indirectly via a 1 inch air gap to the floor sink.

Observed a drain line under the mop sink to be directly inside the floor sink. Ensure to elevate and provide a 1 inch air gap.

All plumbing shall be installed and maintained to prevent contamination, kept clean, fully operative, and in good repair.

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)



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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments: NOTE: Observed personal items mixed throughout the food facility adjacent to the food items for the food facility. Specifically observed personal tapatio, a box of tea bags, chips, and packaged soy sauce next to the microwave and above items for the food facility. Also observed personal food items on top shelves in the refrigerators. Ensure there is a DESIGNATED PERSONAL ITEMS location within the food facility to prevent possible cross contamination (i.e. inside a container on a lower shelf of the refrigerator, on a lower shelf, etc).

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

0

Inspector Comments: NOTE: Observed two holes in the wall under the 2-compartment sink. This was due to the facility directly plumbing the 2-compartment sink and mop sink drain lines into the main line. Ensure to indirectly plumb the lines to the floor sink and cover the holes in an approved manner. The floors, walls, and ceilings shall be in good repair and fully enclosed.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

0

Inspector Comments: NOTE: The floors, walls, and ceilings shall be maintained clean. Observed the following in need of cleaning:

- The floor under the Traulsen freezer, as observed debris
- The floor under the mop sink, as observed debris
- The light covers throughout the food facility, as observed food debris on them
- The air vent above the Traulsen freezer, as observed dust build-up

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 that the owner's wife was working at the facility and she does not have a current Riverside County food handler card. The owner also has an additional employee without a food handler card. Ensure they obtain a valid Riverside County food handler card within 1 week (9/20/2022). All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See #7 for the food that was voluntarily discarded

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: See #7 and #34 for the impound of the sliding door True refrigerator

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



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At this time, this facility failed to meet the minimum health standards of the California Health and Safety Code (80 =B). A re-inspection has been set for 1 week (9/20/2022). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove, or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions, contact Leslie Aranda at LAranda@rivco.org or call 951-766-2824.

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

Sengyou Tang
Person in Charge
09/13/2022

Leslie Aranda
Environmental Health Specialist
09/13/2022

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

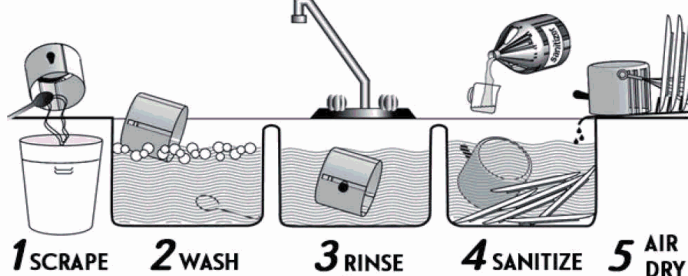
Cooked
Food

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!



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