



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Jono's Japanese Restaurant				DATE 11/29/2021		TIME IN 3:15 PM		TIME OUT 5:30 PM	
ADDRESS 1161 Hidden Valley Pkwy Ste 107, Norco, CA 92860				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER James Lie				EMAIL teppanchef@gmail.com				Major Violations 2	
PERMIT # PR0071308	EXPIRATION DATE 09/30/2023	SERVICE Routine inspection	REINSPECTION DATE 12/06/2021	FACILITY PHONE # (951)737-5555	PE 3620	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum		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

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

☒ 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 Yenni Puspitasari - exp. 07/21/2025			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					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly	+	4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records	+	4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> 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
<input checked="" type="radio"/> In	N/O	14. Food contact surfaces: clean and sanitized 50 ppm chlorine (dish machine) /		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> 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
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		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		1
54. Voluntary condemnation		1
55. Impound		



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Jono's Japanese Restaurant	DATE 11/29/2021	PERMIT # PR0071308
---	--------------------	-----------------------

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments:

Observed the following regarding improper handwashing:

1) an employee to rinse a soiled wiping cloth and rinse their single-use gloves in clear cold water (71.8 F) in the food prep sink and return to food preparation without washing their hands.

2) employees to change tasks and resume food preparation without washing their hands

Immediately discontinue this practice. 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. 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. Ensure employees only wash their hands in the handwashing stations. Education was provided and employees were required to wash their hands correctly.

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments:

Observed a container of raw shell eggs held at the cooks line measuring 63 F. The chef was unable to advise what time the eggs were removed from temperature control but estimated it had been less than 2 hours prior. 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. The person in charge voluntarily discarded (VC&D) the eggs into the trash (see violation 55).

*NOTE: This is a repeat violation.

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)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding improper Time as a Public Health Control (TPHC) procedures:

1) written procedures to not be maintained on site for sushi rice maintained on TPHC

2) sushi rice measuring 85.5 F maintained at the prep line past the posted discard time

After four hours, potentially hazardous foods using TPHC shall be DISCARDED. Written procedures must be maintained on site and made available upon request to ensure the facility is in compliance with proper TPHC requirements. The PIC voluntarily discarded the sushi rice (see violation 55).

Violation Description: When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS

0

Inspector Comments:

NOTE: Observed the facility to offer raw/undercooked animal products for sale and the menu to have "Disclosure" statements but no "Reminder" statements in such a way that all customers are likely to view them.

- A "Disclosure" is a written statement indicating which food(s) is/are served raw or undercooked.

- A "Reminder" is a written statement which indicates that consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions or a statement that such food safety information is available upon request.

Violation Description: When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Jono's Japanese Restaurant	DATE 11/29/2021	PERMIT # PR0071308
---	--------------------	-----------------------

21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the maximum water temperature to measure 71.1 - 86.2 F. The inspector had to direct employees to discontinue all food preparation and warewashing numerous times during the period where the facility did not have hot water. Immediately discontinue all food preparation and warewashing when no hot water is available. Provide hot water at a minimum of 120 F at all warewash and janitorial stations and warm water at a minimum 100 F at all handwash stations. The facility was able to temporarily provide hot water measuring above 120 F during the inspection, but water temperatures continued to 71.1 - 86.2 F and the facility was posted closed.

*NOTE: The facility was observed to have installed a dish machine, resulting in the facility requiring a minimum of 7.5 gallons/minute of hot water. The current water heater provides 7.0 gallons/minute of hot water at a 60 F rise. If facility continues to have issues with providing hot water, the facility may be required to replace their water heater with one which provides a minimum of 7.5 gallons/minute of hot water.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

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

POINTS

1

Inspector Comments:

Observed the air curtain above the delivery door to be inoperable as well as several flies throughout the facility. Repair or replace the air curtain. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes. Eliminate the activity of flies from the food facility by using only approved methods. Remove all evidence of activity and thoroughly clean and sanitize all affected surfaces. Maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

*NOTE: This is a repeat violation.

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)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments:

NOTE: Observed chemical spray bottles stored above produce and next to packaged foods in the dry storage area. Relocate all chemicals to an approved location separate and below from food and equipment storage and prep areas as well as handwash stations. Education was provided and the dangers of cross contamination were discussed.

*NOTE: This is a repeat violation.

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:

1) Observed boxes of food stored directly on the floor of the dry storage/office area. 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.

2) Observed a large coffin freezer with packaged foods stored inside the janitorial area next to chemical storage and the mop sink. Relocate the coffin freezer to an approved storage area. PIC advised the freezer will be relocated to the dry storage area.

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))



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Jono's Japanese Restaurant	DATE 11/29/2021	PERMIT # PR0071308
---	--------------------	-----------------------

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- 1) Observed the cooler door gaskets throughout the facility to be torn. Replace the gaskets. Maintain clean and in good repair.
- 2) Observed the large coffin freezer in the dry storage area have an unapproved, heavily textured plastic handle attached to the lid. Make the necessary repairs in an approved manner to provide a handle which is smooth, durable, nonabsorbent, and easily cleanable.
- 3) Observed an unapproved, domestic "Magic Chef" cooler at the cooks' line prep table. 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. This cooler is conditionally approved for use in the facility. Upon replacement, ensure it is replaced with a commercial unit.
- 4) Observed equipment to be plugged into a surge protector in the prep area. Ensure all equipment is plugged directly into electrical outlets.
- 5) Observed cardboard lining a cooler shelf in the rear prep area. Do not line with any materials that 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.)

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:

Observed accumulation of mineral buildup and mold growth on the interior deflector shield of the ice machine. 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 repeat 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

0

Inspector Comments:

NOTE: Observed CO2 tanks to be unsecured. All pressurized cylinders (full and empty) shall 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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments:

NOTE: Observed inadequate lighting in the hallway dry storage and janitorial areas. Provide lighting in good repair, which is adequate (at least 10 foot candles for dry storage areas), and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Jono's Japanese Restaurant	DATE 11/29/2021	PERMIT # PR0071308
---	--------------------	-----------------------

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

Observed soiled, damp wiping cloths stored on prep tables, shelving, 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.

*NOTE: This is a chronically repeated violation.

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:

Observed inadequate air gaps between the drainage pipes and floor sinks under the ice machine and dish machine. 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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments:

NOTE: Observed the 2-compartment prep sink (replaced with 1-compartment prep sink in kitchen) to be stored propped against the wall outside of the facility delivery door. Ensure unused equipment is removed from the premises.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

Observed employee beverages stored with facility foods, equipment, and utensils throughout the facility. Store all equipment and utensils in a sanitary manner to prevent contamination. 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.

*NOTE: This is a repeat violation.

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)

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Jono's Japanese Restaurant	DATE 11/29/2021	PERMIT # PR0071308
---	--------------------	-----------------------

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Observed numerous Food Handler Certificates on file for active employees to be expired and/or missing. 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)

53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments:

Facility closed due to no hot water.

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following were discarded into the trash:

- 50 raw shell eggs
- 3 lbs. sushi rice

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.

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B) and is closed due to no hot water (see Violation 21). A reinspection will be set for one week (12/06/2021). Ensure violations listed on this report are corrected by this date in order to be re-scored. "Facility Closed" sign posted. "B" card posted and must remain posted until removed by someone from this Department. Do not relocate, remove, or visually obstruct the "B" 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) 273-9140 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.

Signature

James Lie
Person in Charge
11/29/2021

Jillian Van Stockum
Environmental Health Specialist
11/29/2021

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

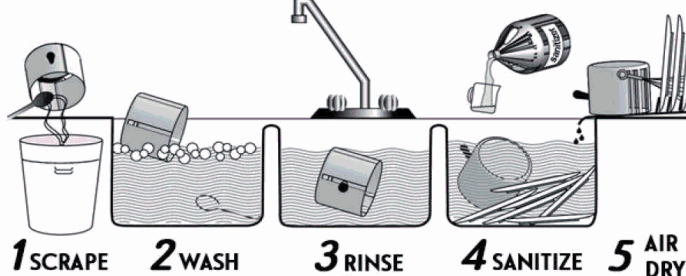
Cooked
Food

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

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