



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Poke Bistro				DATE 3/16/2022		TIME IN 1:45 PM		TIME OUT 4:00 PM	
ADDRESS 3375 Iowa Ave Ste K, Riverside, CA 92507				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Jane Yoon				EMAIL pokebistro2016@gmail.com				Major Violations 1	
PERMIT # PR0071118	EXPIRATION DATE 06/30/2023	SERVICE Routine inspection	REINSPECTION DATE 3/23/2022	FACILITY PHONE # (951)394-8580	PE 3620	DISTRICT 0007	INSPECTOR NAME Jillian Van Stockum		Points Deducted 17

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 83

☒ 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 Suk Yon Yoon - exp. 05/12/2025			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	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	N/A			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
100 ppm chlorine /					

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	N/A			2
<input checked="" type="radio"/> In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		N/A			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		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		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed all employees to demonstrate improper handwashing practices (i.e. remove soiled single-use gloves, handle cash and other unsanitary items, don clean single-use gloves, and returning to food preparation without washing their hands). Immediately discontinue this practice. 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. Please be advised hand sanitizer does not take the place of handwashing. Hand sanitizer may be used after proper handwashing has been conducted, hands have been thoroughly dried, and an approved hand sanitizer is continuously rubbed into the skin until dry.

2) Observed the main kitchen handwash station to be labeled "James Only Do Not Use." Upon inquiry, the shift lead stated the owner does not allow employees to wash their hands at the main kitchen handwash station, requiring employees to wash their hands in the front service line handwash station or at the restroom handwash station. This facility was approved with a grandfathered, existing non-compliant janitorial sink installed in the restroom, doubling as the restroom handwash station. Employees must wash their hands at either the main kitchen handwash station or front service line handwash station after exiting the restroom. An accessible handwash station must be available to staff in the main kitchen as well as at the front service line. The main kitchen handwash station cannot be designated only for the owners use. Continued noncompliance will result in further enforcement action and will require the facility to install a handwash station in the restroom separate from the janitorial sink.

3) Observed a cart holding clean bowls stored in front of the service counter handwash station, less than 10 inches from the sink basin. Ensure all equipment, utensils, and food preparation and storage is at least 24 inches from a handwash station. Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100°F) at all times during operation.

*NOTE: This is a repeat violation.

4) Observed an unapproved filtered water dispenser installed on the main kitchen handwash station as well as duct tape on the drainage pipes below the sink basin. Remove the unapproved dispenser. Ensure handwash stations are equipped and maintained for handwashing use only. 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.

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

0

Inspector Comments: *NOTE: See Violation 5

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))

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS

1

Inspector Comments:

Observed the facility to offer raw/undercooked animal products for sale without having "Disclosure" or "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)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

0

Inspector Comments:

NOTE: Observed one dead adult German cockroach on a glue trap under the ventilation hood in the main kitchen. A thorough inspection for vermin activity was conducted (NOTE: see violation 37 regarding storage). No further evidence was observed, including no activity noted in any monitor stations. Construct, equip, 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. Ensure all gaps, crevices, and entry points are fully enclosed and/or repaired.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

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

POINTS

1

Inspector Comments:

1) Observed gapping under the rear delivery door. Eliminate the gapping in an approved manner to where no outside light is visible. Construct and maintain the facility fully enclosed to prevent the entrance and harborage of vermin as well as the entrance of outside debris.

2) Observed the air curtain above the rear delivery door to be inoperable. Repair/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.

3) Observed an unapproved can of "Real Kill" pesticide by the rear delivery door. Remove unapproved pesticides from the facility and ensure the facility only uses approved pest control measures.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed dried garnishes stored in uncovered food bins at the cashier station at the front service counter, unprotected from customer contamination. Ensure garnishes are covered with lids or sneeze guards are installed to prevent contamination.

2) Observed opened, soiled bulk bags stored on shelving throughout the main kitchen. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

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

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments:

Observed unlabeled chemical spray bottles throughout the facility. Working containers used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

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)



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed unapproved, single-use containers used to store food and non-food items throughout the facility as well as excessive cardboard throughout the main kitchen. Working containers used for storing food items shall be clearly and individually identified with the common name of the food product. Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.). (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.).

2) Observed unapproved, soiled 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.

3) Observed deterioration of the caulking and gapping between the splash guard and right side of the food prep sink. Remove deteriorated caulking and reseal to eliminate the gapping and provide a surface which is smooth, durable, nonabsorbent, and easily cleanable.

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

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

POINTS

1

Inspector Comments:

1) Observed the following regarding the ventilation hood:

- a) excessive grease accumulation along the hood filter pads, fire suppressant lines, and hood canopy
- b) the sealant along the metal panel junctures of the cooks' line hood to be deteriorated and dangling

Maintain all portions of a cooks line hood clean, tight fitting, and in good repair. Remove the loose pieces of sealant and replace with new sealant to seal all gaps and crevices.

*NOTE: Facility does not do any cooking. Eliminate all grease and dust accumulation. Maintain ventilation system clean and eliminate all gaps to prevent vermin attraction, entrance, and harborage.

2) Observed the metal shelving throughout the facility and walk-in cooler to be encrusted with accumulated buildup and debris as well as the paint to be peeling and underlying metal rusted. Thoroughly clean all shelving. Make the necessary repairs in an approved manner to ensure the shelving surfaces are smooth, durable, nonabsorbent, and easily cleanable.

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 excessive storage of unused equipment and miscellaneous items throughout the main kitchen. Remove unused items from the facility. The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility.

*NOTE: This is a repeat violation.

2) Observed CO2 tanks in the office to be unsecured. All pressurized cylinders (full and empty) shall be securely fastened to a rigid structure.

3) Observed food and non-food items stored directly on the floor throughout the facility, obstructing visual inspection of flooring below and behind items stored along the former cooks' line ventilation hood. 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.

4) Observed the single-use utensils at the front service counter to be stored in an inverted manner with the food-contact portions of the utensils exposed. Ensure single-use utensils are stored in a manner with the food-contact portions of the utensils are downwards, protected from contamination.

5) Observed a cutting board stored wedged between the faucet handles of the food prep sink and the wall. Discontinue storing food contact equipment in unsanitary ways. Relocate cutting board to an approved storage location to prevent potential contamination.

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)



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments:

Observed the facility's only probe thermometer to be stored inside the front left cooler at the service counter as a display thermometer. Upon inquiry, the shift lead advised employees do not monitor food temperatures and go by touch to determine if the food feels cold. The owner advised the facility does not take internal food temperatures and staff are not trained to take temperatures. Education was provided on the difference of probe thermometers and display thermometers as well as the importance of monitoring internal food temperatures as well as monitoring ambient temperatures of refrigeration units. Provide an accurate display thermometer in all refrigeration units that is affixed to be readily visible and to indicate the air temperature in the warmest part of the unit. Provide a probe thermometer for taking internal food temperatures. Ensure staff are trained on verifying internal food temperatures.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

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, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed inadequate air gaps between the drainage pipes and floor sink at the warewash station and soda machine drain line as well as duct tape wrapped around the drain lines. 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. 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.

2) Observed an unapproved green hose attached to a spigot under the food prep sink without a backflow prevention device and the hose to be stored in an unsanitary manner. Remove unapproved hose 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.

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)

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

POINTS

1

Inspector Comments:

1) Observed the metal basecoving in the walk-in cooler to be rusted and gapping as well as base cove tiles missing to the right of the rear delivery door. Floor surfaces shall be coved at the juncture of the floor and wall with a minimum 3/8 inch radius cove and shall extend up the wall at least 4 inches. Make the necessary repairs in an approved manner to eliminate gaps and provide an approved surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance and harborage.

2) Observed the following regarding maintenance of the walls and ceiling:

- a) a hole above the wall-mounted "Buckeye" fire suppressant canister to the right of the ventilation hood canopy
- b) white tape adhered along the seam between the ventilation hood canopy and ceiling tiles
- c) white tape adhered to the exterior flashing seems above the walk-in cooler door
- d) deterioration of the wall under the main kitchen handwash station by the water valves
- e) deterioration of the corner wall surface to the right of the restroom door and behind the 2-door upright freezer
- f) restroom outlet cover to be missing, creating gapping into the wall cavity. Replace the outlet cover.
- g) rusted, gapping ceiling tiles above the 3-compartment warewash station
- h) a large hole in the ceiling of the restroom, creating access into the attic space. The PIC advised a water leak had occurred and is in the process of being repaired.

Make the necessary repairs in an approved manner to provide approved surfaces which are smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance and harborage.

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 accumulated buildup and debris along the floor-wall juncture throughout the facility, including but not limited to behind and under equipment and storage areas and in the floor sink under the warewash station. The floors, walls, ceilings of a food facility shall be maintained clean.

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)

Overall Inspection Comments

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (83 = B). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (03/23/2022). "A" card has been removed. "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) 358-5172 or JVanStockum@rivco.org.

NOTE: Report was unable to be reviewed due to situational escalation. The owner declined signature of the report and requested an Administrative Hearing at the office. An Administrative Hearing has been scheduled for Thursday, March 17th at 3:30 pm at our office located at 4065 County Circle Dr. Room 104 Riverside, CA 92503. Triplicate Administrative Hearing Notice form was completed and a copy left on site, advising the owner the date, time, and location of the hearing.

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

Signature not captured due to
COVID 19 pandemic.

emailed
Person in Charge
03/16/2022

Jillian Van Stockum
Environmental Health Specialist
03/16/2022

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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260 N Broadway
Blythe, CA 92225
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Fax 760-921-5085

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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
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