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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Matsuri Japa	nese Restaurant						DATE 5/16/2019	TIME IN 1:01 PM		TIME OUT 2:20 PM	
ADDRESS 25100 Alessan	idro Blvd Ste #E, N	Moreno Valley, CA 92553				FACILITY DESCRI Not Applical					
PERMIT HOLDER						EMAIL					
						misongkim1	127@gmail.com		Major Vi	olations	1
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0069528	09/30/2019	Routine inspection	Next Routine	(951)247-0777	3620	0017	Shakeya Rhodes		Points De	ducted	16

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



SCORE 84

OUT = Out of compliance

O In = In co	mpliance + COS = Corrected on-site	e N/	O = Not observed
	DEMONSTRATION OF KNOWLEDGE	COS MA	J OUT
ln N/	A 1. Food safety certification		2 (n)
	CPFM- Young Sub Kim 1/20/22		(ln)
	EMPLOYEE HEALTH AND HYGIENIC PRAC	TICES	
ln	2. Communicable disease; reporting, restrictions and exclu	usions 4	
ln N/O	3. No persistent discharge from eyes, nose, and mouth		2
ln N/O	4. Proper eating, tasting, drinking or tobacco use		2
	PREVENTING CONTAMINATION BY HAM	NDS	
In N/O	5. Hands clean and properly washed; gloves used properly	у 4	(n)
ln	6. Adequate handwashing facilities supplied and accessible	e	2
	TIME AND TEMPERATURE RELATIONS	IIPS	
In N/O N/A	7. Proper hot and cold holding temperatures	4) 2 In

(h)		N/A	1. Food safety certification		4
			CPFM- Young Sub Kim 1/20/22		
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES		
			2. Communicable disease; reporting, restrictions and exclusions	4	
(3)	N/O		3. No persistent discharge from eyes, nose, and mouth		2
(=)	N/O		4. Proper eating, tasting, drinking or tobacco use		2
			PREVENTING CONTAMINATION BY HANDS		
ln	N/O		5. Hands clean and properly washed; gloves used properly	4	2
(=)			6. Adequate handwashing facilities supplied and accessible		2
			TIME AND TEMPERATURE RELATIONSHIPS		
ln	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
ln	N/O	N/A	8. Time as a public health control; procedures and records	4	2
ln	N/O	N/A	9. Proper cooling methods	4	2
(=)	N/O	N/A	10. Proper cooking time and temperature	4	2
ln	N/O	N/A	11. Proper reheating procedures for hot holding	4	
			PROTECTION FROM CONTAMINATION		
(E)	N/O	N/A	12. Returned and re-service of food		2
<u> </u>			13. Food: unadulterated, no spoilage, no contamination	4	2
(E)	N/O	N/A	14. Food contact surfaces: clean and sanitized	4	2
			100PPM chlorine / not set up	 	,

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
(E)	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
ln	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
(h)		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan CONSUMER ADVISORY			
			CONSUMER ADVISOR I			
(h)		N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(h)			21. Hot and cold water available		4	2
			Water Temperature 147.1F at 3-compartment sink°F			
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			23. No rodents, insects, birds, or animals		4	2
ln		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demostration of knowledge	2
26. Personal cleanliness and hair restraints	0
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	0
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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Observed owner grab a handful of oysters from container without washing his hands at front counter. Manage voluntarily disposed of oysters. Ensure hands are properly washed prior to handling food to prevent contamination.

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

POINTS

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed the following:

- 1) Large containers of cooked rice measured between 86-90F near handwashing sink and at food preparation table near dry storage. Employee stated foods were cooked 3 hours prior to inspection. Employee voluntarily disposed of food. Ensure all foods are maintained at 41F or below or 135F or above.
- 2) Top layers of raw oysters and salmon skin measured between 50-56F stored on ice at front counter. Owner instructed to fully submerge all containers in ice to maintain foods at 41F or below.

If foods are using time as a public health control a written procedure must to emailed to srhodes@rivco.org and foods must be labeled with start and stop time (4 hours) and all foods must be discarded after 4 hours.

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)

26. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS

1

Inspector Comments: All employees preparing, serving, or handling food or utensils shall wear a hairnet, cap, or other suitable covering to confine hair. Observed employees handling food with no hairnets. Ensure all employees handling food wear a hairnet, cap or other suitable covering to confine hair.

Violation Description: All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. Observed a packaged of raw fish thawing on drainboard of food preparation sink. Fish moved inside food preparation sink under running water by end of inspection.

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

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

POINTS

Inspector Comments: Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids. Observed the following:

- 1) An open bag of salt stored on shelving at dry storage area. Properly store bagged food items inside an approved container with a tight-fitting lid once opened to prevent contamination.
- 2) Paper towel lining container of salmon skin at front counter. Discontinue lining food containers with paper towels to prevent contamination and bacterial growth.
- 3) A bowl stored inside bulk container of flour. Replace bowl with an approved scooping utensil and ensure the scooping utensil is stored facing upward to prevent contamination.

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

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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair. Observed the following:

- 1) Plastic being used as a stopper inside 2nd compartment at 3-compartment sink. Replace plastic with an approved sink stopper.
- 2) Missing air gap between pipe and rim of floor sink below food preparation sink. Provide an air gap of at least 1 inch between pipes and rim of floor sink to prevent contamination of pipes in the event of a sewage backup.

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

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

Inspector Comments: Sanitizer test strips shall be provided to test the sanitizer concentration. Observed empty test strip container at 3-compartment sink. Ensure proper tests strips are available in facility at all times.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114109.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

POINTS

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Observed the following:

- 1) Unclean bulk rice container at rear storage.
- 2) Unclean doors and door handles at 2-door cooler near rice cooker.
- 3) Dried food debris on inner surfaces of beverage dispenser nozzles at waitress station.

Clean and maintain equipment.

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

Inspector Comments: All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke. Observed an accumulation of dust on hood filters above cook line. Properly clean filters for proper removal of heat, grease, smoke and vapors.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

Inspector Comments: Store all personal items in lockers or other approved designated area. Observed various personal food items stored above food for customers. Ensure all personal food items are stored below food for customers to prevent contamination.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114279, 114281, 114282)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean. Observed an accumulation of black mold-like substances on walls around 3-compartment sink. Properly clean/repair wall.

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

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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE



Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Observed 1 expired food handler card. Ensure all employees obtain a valid Riverside County food handler card.

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)

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Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (84 = B). Due to repeated failed inspections within a two year period an Administrative Hearing will be held at 800 S. Sanderson Ave, Hemet, CA on 5/22/19 at 8:30AM. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Shakeya Rhodes with any questions (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		
1 Hulle	Shakuya Rhodes	
Kim Young	Shakeya Rhodes	
Person in Charge	Environmental Health Specialist	
05/16/2019	05/16/2019	

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

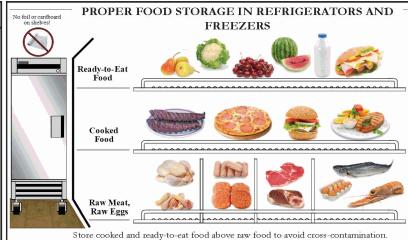
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath and Safety Code Section 114411:

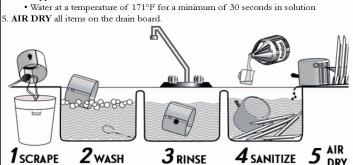
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
 - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

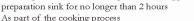
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

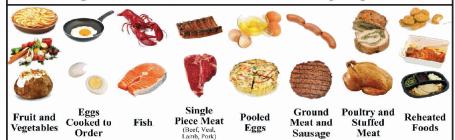
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds 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

DES-31 (REV 10/18)