



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME R & B Tea Riverside				DATE 9/23/2022		TIME IN 2:15 PM		TIME OUT 4:15 PM	
ADDRESS 1889 University Ave #105, Riverside, CA 92507				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Eseigbe Omofoma				EMAIL eomofoma@gmail.com				Major Violations 2	
PERMIT # PR0074102	EXPIRATION DATE 10/31/2023	SERVICE Routine inspection	REINSPECTION DATE 9/30/2022	FACILITY PHONE # (805)298-3897	PE 3620	DISTRICT 0007	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

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"/> In	N/A	1. Food safety certification Sangwoo Lee - exp. 11/21/2025			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					
In	N/O	5. Hands clean and properly washed; gloves used properly	+	4	2
In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	+	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
<input checked="" type="radio"/> In		21. Hot and cold water available Water Temperature above 120 F°F		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
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 employees to change tasks (i.e. handling customer payment, drinking beverages, washing dishes, handling personal phones, etc.) and resume food/beverage preparation without washing their hands. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100°F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated. Education was provided and discussed. Employees were required to wash their hands.

*NOTE: This is a repeat violation.

2) Observed the following regarding the handwash stations:

- a) front handwash station:
 - i) access to be obstructed by the bulk storage of chemicals. Maintain all handwash stations easily accessible at all times during operation.
 - ii) cold water to be disabled. Immediately repair the handwash station to ensure it has both hot and cold running water provided.
- b) front, rear, and restroom handwash stations:
 - i) all wall-mounted soap dispensers to be broken with pump dispensers stored inside the sink. Repair/replace the broken dispensers.

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:

*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))

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

POINTS

2

Inspector Comments:

Observed unlabeled containers of cooked boba with an internal temperature measuring 117 - 126 F to be held in the three basin hot holding unit at the front prep line. The facility has approved written procedures for the use of Time as a Public Health Control (TPHC) posted above the front prep cooler. The person in charge (PIC) advised the boba was made 3 hours prior. Education was provided and the facility's TPHC procedures were reviewed. The PIC was directed to label the boba containers with the applicable discard times. When using TPHC, the food must be labeled with the discard time, four hours after the time when the food was removed from temperature control. Unlabeled foods exceeding four hours from removal from temperature control must 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.

*NOTE: This is a repeat violation. Continued noncompliance will result in further enforcement action.

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)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed active warewashing at the front beverage prep area consisting of rinsing the equipment and utensils and placing to air dry. Upon inquiry, the PIC advised the facility practice is to rinse the mixing tumblers, mixers, and utensils with water occasionally throughout the day and store inverted to air dry. Upon asking if the facility utilizes soap and sanitizer, the PIC stated soap and sanitizer are used for back of house equipment daily, but the facility practice is to use soap and sanitizer on the front of house equipment and utensils once a week on Wednesdays. Immediately discontinue this practice. Ensure all food contact surfaces shall be properly washed, rinsed, sanitized, and air dried at the required frequencies. Food equipment used with potentially hazardous foods held outside of temperature control must be warewashed at least once every 4 hours. Food equipment used with non-potentially hazardous foods shall be warewashed at least once every 24 hours. Handwash multi-use utensils in the following manner:

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

Education was provided and the PIC was directed to immediately relocate all front of house equipment and utensils to the 3-compartment warewash station and to properly wash, rinse, and sanitize all items prior to resuming use. Proper warewashing procedures were discussed and demonstrated.

2) Observed the cold water to be disabled at the 3-compartment sink and the hot water provided to measure greater than 130 F. Upon inquiry, the PIC advised the facility's practice is to fill the sink basin with hot soapy water from the auto-mixing dispenser and to add cold water from the food prep sink to reduce the water temperature to one which will not burn employee hands. All faucets in a food facility must provide both hot and cold running water. Immediately repair the cold water. Repair will be verified on 09/26/2022.

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)

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

POINTS

1

Inspector Comments:

Observed the air curtain above the delivery door to be inoperable, with the microswitch removed and hanging from the air curtain unit. 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.

*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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed a chemical spray bottle stored next to packaged foods on the lower shelf to the right of the cooks' line range. Relocate all chemicals to an approved location separate and below from food and equipment storage and prep areas as well as handwash stations.

2) Observed a container of strawberries in the 3-door upright cooler to have several strawberries with visible white mold stored in the container. Immediately remove the moldy strawberries from the facility as they are no longer safe for consumption.

3) Observed the bulk ingredient scoops stored with the handles in contact with the foods. Ensure scoops are stored either inside the food containers in a manner where the handle is not in contact with the food or in a separate sanitary container. Clean scoops regularly.

4) Observed cleaning supplies (i.e. steel wool and sponge) stored on the drain board of the 3-compartment warewash sink. Immediately discontinue this practice. Ensure warewashing is only done at the designated 3-compartment sink. Education was provided regarding the importance of maintaining food preparation and warewashing in their designated stations. The dangers of cross contamination were discussed.

5) Observed opened bulk bags of boba stored on the rear prep table. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

6) Observed one probe thermometer stored on the floor of the cooks' line as well as another probe thermometer stored on top of the used grease storage bin by the prep sink. Immediately discontinue this practice. Ensure all food contact equipment is stored in a sanitary manner. Thoroughly wash, rinse, and sanitize the probe thermometers prior to resuming use for taking internal food temperatures.

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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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed the following regarding unapproved equipment:

a) sugar syrup dispensing machine at the front beverage prep area. Upon inquiry, the PIC advised the unit is unable to be fully broken down for cleaning and facility practice for cleaning the machine is to run hot water through the dispensing tube as a method of "deep cleaning" every Monday. This is not an approved method of cleaning a food contact equipment. Remove and replace with an approved dispenser.

b) waffle taiyaki cooking equipment stored on the table in the rear storage area with visible heat damage causing the peeling of paint on the wall above the unit. Remove and replace with an approved equipment or contact NSF or ETL for a field certification for the unit. Ensure the approved unit is located under the ventilation hood at the cooks' line to ensure excess heat is adequately captured. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.).

2) Observed several lower shelves under prep tables throughout the facility as well as the shelving in the cabinets under the beverage prep line to be rusted. Make the necessary repairs in an approved manner to eliminate rust and provide an approved surface which is smooth, durable, nonabsorbent, and easily cleanable.

3) Observed the lower shelves at the cooks' line to be in disrepair, with the shelves installed at an angle and sagging less than 3 inches above the floor. Elevate the shelves 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.

*NOTE: The above listed are repeat violations.

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

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

POINTS

1

Inspector Comments:

Observed no sanitizer test strips maintained on site. Testing equipment and materials shall be provided to measure the applicable sanitization method.

*NOTE: This is a repeat violation.

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, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

POINTS

0

Inspector Comments:

NOTE: Observed grease accumulation on the wall-mounted shelving above the deep fryer. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

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 accumulated buildup of dust, grease, and debris on the vent filter pads at the cooks' line (especially above the deep fryer) as well as gapping of the filter pads. Ensure hood vent filters are maintained clean and free of accumulation of grease, dust, dirt, food residues, and other debris to as well as maintained tight fitting to ensure proper ventilation.

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



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine) between uses, or provide a clean cloth for each use.

*NOTE: This is a repeat 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:

1) Observed inadequate air gaps between the drainage pipes and floor sink below the 3-compartment warewash sink. 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.

2) Observed the food prep sink faucet to have duct tape wrapped around the faucet and a severe leak to spray out from the duct tape. Duct tape is not an approved repair method. Remove duct tape and make the necessary repairs in an approved manner to eliminate and prevent leaks.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

0

Inspector Comments:

NOTE: Observed the toilet tissue in the restroom to be stored on top of the wall-mounted dispenser. Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments:

NOTE: Observed first aid supplies stored on a shelf above and next to food packaging items. Discontinue storing first aid items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all first aid items as well as personal effects in an approved location to prevent potential contamination.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

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

POINTS

1

Inspector Comments:

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

- 1) missing outlet cover to the left of the front beverage prep station, creating gapping into the wall cavity
 - 2) gapping in the stainless steel wall panel around a square plug at the janitorial station
 - 3) gapping of the ceiling tile between the janitorial station and ventilation hood canopy with a piece of duct tape adhered to the panel
- Make the necessary repairs in an approved manner to eliminate gapping and provide surfaces which are smooth, durable, 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 excessive accumulation of food, debris, and miscellaneous residues on the flooring under equipment throughout the facility as well as on the wall behind the cold-top prep cooler in the front prep area. 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.

*NOTE: This is a repeat violation.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

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

*NOTE: This is a repeat violation.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

Overall Inspection Comments

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (80 = B). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (09/30/2022). "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:

- A follow up inspection has been scheduled for 09/26/2022 to verify the repair of the hot water at the 3-compartment sink (see violation 14b) of the hot water at the front handwash sink (see violation 6).
- A routine inspection and an investigation for an alleged complaint were conducted this date. Refer to the complaint investigation report for details (CO#0084516).

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.



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Signature

Steven Ngo
Person in Charge
09/23/2022

Jillian Van Stockum
Environmental Health Specialist
09/23/2022

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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