

## www.rivcoeh.org

#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Chopstix Express					DATE 1/15/2020		TIME OUT 3:10 PM				
				FACILITY DESCRIPTION Not Applicable							
PERMIT HOLDER					EMAIL						
Lynna Kuot	Lynna Kuot				Not Specifie	d		Major Vi	olations	1	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0066277	12/31/2020	Routine inspection	Next Routine	(951)780-3222	3620	0002	Emily Piehl		Points De	ducted	14

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



OUT = Out of compliance

N/O = Not observed + COS = Corrected on-site In = In compliance DEMONSTRATION OF KNOWLEDGE COS MAJ OUT 1. Food safety certification

			EMPLOYEE HEALTH AND HYGIENIC PRACTICES		
ln			2. Communicable disease; reporting, restrictions and exclusions	4	
ln	N/O		3. No persistent discharge from eyes, nose, and mouth		2
(E)	N/O		4. Proper eating, tasting, drinking or tobacco use		2
			PREVENTING CONTAMINATION BY HANDS		
(E)	N/O		5. Hands clean and properly washed; gloves used properly	4	2
(E)			6. Adequate handwashing facilities supplied and accessible		2
			TIME AND TEMPERATURE RELATIONSHIPS		
(E)	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
In	N/O	N/A	9. Proper cooling methods	4	2
(E)	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
ln			13. Food: unadulterated, no spoilage, no contamination	4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	4	2

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
ln		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan  CONSUMER ADVISORY			
			CONSUMER ADVISORY			
In		(N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		(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 120F°F		•	
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			23. No rodents, insects, birds, or animals		4	2
(h)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT	ı
25. Person in charge present and performs duties, demostration of knowledge	2	ŀ
26. Personal cleanliness and hair restraints	1	ŀ
GENERAL FOOD SAFETY REQUIREMENTS		l
27. Approved thawing methods, frozen food storage	1	
28. Food separated and protected from contamination	2	ı
29. Washing fruits and vegetables	1	ı
30. Toxic substances properly identified, stored, used	1	ı
FOOD STORAGE / DISPLAY / SERVICE		ı
31. Adequate food storage; food storage containers identified	1	ľ
32. Consumer self-service	1	İ
33. Food properly labeled; honestly presented; menu labeling	1	l

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	(1)
<ol> <li>Warewashing: installed, maintained, proper use, test materials</li> </ol>	1
<b>36.</b> 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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## 1. FOOD SAFETY CERTIFICATION

reopened.

POINTS

**Inspector Comments:** Facility does not have a food managers certificate. Operator is in the middle of taking practice tests. Provide a valid food managers certificate within 30 days.

**Violation Description:** Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

## 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS



4

Inspector Comments: Observed numerous lives cockroaches on the undersides of the cooking equipment.

Eliminate the infestation of cockroaches from the food facility by using only approved methods of pest control. Remove all evidence of

the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds, insects and vermin.

Pest control procedures were discussed with manager and pest control receipts must be provided at time of reinspection in order to be

Call Emily, Besty or Deborah at 951-358-5172 to schedule reopening inspection.

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)

#### 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**POINTS** 

2

Inspector Comments: 1. Observed a tray of raw shelled eggs stored above ready to eat food in the walk in cooler.

Reorganize the foods stored in the refrigerator so that all raw animal products are stored beneath prepared and/or ready-to-eat foods or in another approved area of the refrigerator to prevent cross contamination.

2. Observed foods stacked on pallets (floor) in walk in freezer. Store food 6 inches off of the floor on approved shelving.

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))

#### 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**POINTS** 

Inspector Comments: 1. Observed a bowl used for the rice scoop. Provide approved scoops with handles

2. Observed empty vegetable cans being reused to store food.

Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

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

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

**POINTS** 

Inspector Comments: 1. Observed an accumulation of grime and grease on both sides of the hood filters

4

- 2. Observed a severe accumulation of grime and grease throughout all of the cooking equipment
- 3. Observed an accumulation of grime and grease in the following locations:
- a. spice, seasoning and sauce containers at the cooks line
- b. gaskets of the walk in cooler
- c. interior of fryer
- d. around splashguards at the cooking equipment
- e. undersides of the handles of the plastic food bins in the walk in cooler
- f. walk in cooler shelves

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

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)

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## **40. WIPING CLOTHS: PROPERLY USED AND STORED**

POINTS

**Inspector Comments:** Observed soiled wiping cloths stored on food contact surface during food prep or used repeatedly during food prep. Sanitizer buckets were not set up.

-Prior to using wiping towels set up a sanitizer bucket with either 100 ppm chlorine or 200 ppm quaternary ammonium to hold the wiping cloths. Store cloths inside the sanitizer container when not in immediate 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))

#### 44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

**POINTS** 

1

**Inspector Comments:** 1. Observed several employee water bottles stored above the reach in cooler and throughout the kitchen. All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

Observed numerous personal items (food, miscellaneous) stored throughout racks in the dry storage area.Store all personal items in lockers or other approved designated area.

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)

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

**POINTS** 

Inspector Comments: Observed the base cove around the walk in cooler to be rusted. Replace the metal cove base

1

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

## 46. FLOORS, WALLS, AND CEILINGS: CLEAN

**POINTS** 

1

 $\textbf{Inspector Comments:} \ \textbf{Observed an accumulation of grime and debris in the following locations:}$ 

- a. floors under cooking equipment
- b. walls behind cooking equipment
- c. floors and walls throughout kitchen

Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.

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

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## **Overall Inspection Comments**

This facility has failed to meet the minimum requirements of the CA Health & Safety Code (86=B). Due to continued violations of the CA Health & Safety Code an administrative hearing will be held prior to a reinspection. The administrative hearing will be held at 4065 County Circle Dr #104 Riverside, Ca 92503 on 1/22/2020 at 3:00 pm. "A" card was removed and "B" card posted. "B" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions contact Emily Piehl or Betsy or Deborah at 951-358-5172. Those attending the hearing must provide a valid drivers license.

In addition this facility was closed for cockroach infestation.

**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.

merusive of the freath and surety code. For	information visit our website at www.iiveoen.org.
Signature	
Lynk	Enily Pieh
Lynna Kuot	Emily Piehl
Person in Charge	Environmental Health Specialist
01/15/2020	01/15/2020

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#### REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

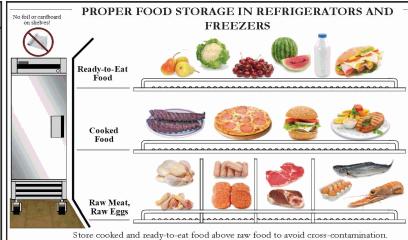
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

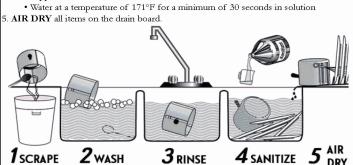
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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

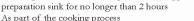
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

#### PROPER FOOD THAWING METHODS

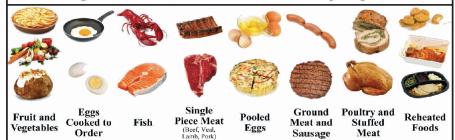
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





#### 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)