



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org
For general information call: 1-888-722-4234

FACILITY NAME Ho Ho Chinese				DATE 8/1/2018		TIME IN 11:10 AM		TIME OUT 12:00 PM	
LOCATION 3511 Madison St Ste.J, Riverside, CA 92504				Facility Description Not Applicable					
PERMIT HOLDER Wen Qing Chen				E-MAIL wahsiu6868@icloud.com				Major Violations 0	
PERMIT # PR0069338	EXPIRATION DATE: 06/30/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)637-2411	PE 3620	DISTRICT 0002	INSPECTOR NAME Emily Piehl		Points Deducted 3

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.

A

SCORE 97

● 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
● In	N/O	1. Food safety certification Shao Hua Chen (Andy) 3/22/21 SS			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
● In		2. Communicable disease; reporting, restrictions & exclusions		4	2
● In	N/O	3. No discharge from eyes, nose, and mouth			2
● 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 & accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
● In	N/O	N/A		4	2
In	N/O	N/A			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
● In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		4	2
		14. Food contact surfaces: clean and sanitized chlorine /			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
● In		15. Food obtained from approved source		4	2
In	N/O	N/A			1
In	N/O	N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			1
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A			2
WATER / HOT WATER					
● In		21. Hot and cold water available 120F		4	2
LIQUID WASTE DISPOSAL					
● In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
● In		23. No rodents, insects, birds, or animals		4	2
● In		24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
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. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repair	2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

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

1. Observed an accumulation of grime on the spray hose at the 3-compartment sink.
Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

2. Observed accumulation of mildew on the caulking around the 3-compartment sink.
Repair/replace caulking around the 3-compartment sink.

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

POINTS

1

Inspector Comments: Food facility shall be clean and in good repair.

1. Observed an accumulation of dust on the ceiling around the AC vents.
Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.

2. Observed a few cove base tiles in disrepair under the cooks line on the right side.
Approved base coving shall be provided in all required areas.

3. Observed grout to be deteriorating in areas throughout the kitchen.
Re-grout these tiles in order to prevent food and stagnant water from accumulating in the cracks between the tiles. Repair the floor in order to provide a surface that is smooth, of durable construction, non-absorbent and easily cleanable.



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Overall Inspection Comments

This inspection is at the request of Andy (person in charge) in response to a facility closure on 7/31/18 for non compliance while on probation. The violations causing the closure were observed to be corrected and a health permit application and fee of \$734.00 was collected on site. Your facility is approved to operate. "B" card and closure sign were removed and replaced with "A" card. Another facility closure during probation will result in a doubled permit fee and closure may be up to one week. Cooling guidelines and hand washing guidelines were provided on this date along with food temperature signs. Recommended to maintain on site cooling records for rice, noodles and chicken and to label food items. In addition air curtain must turn on when back door is opened.

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

Andy
Person in Charge
08/01/2018

Emily Piehl
Environmental Health Specialist
08/01/2018