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#### FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME					DATE	TIME IN		TIME OUT		
Eastern Buffet				3/19/2019	1:00 PM		3:30 PM			
				FACILITY DESCRIPTION						
49211 Grapefruit Blvd #7, Coachella, CA 92236					Not Applicable					
PERMIT HOLDER				EMAIL						
Guohua Huang				cmeng 08@	hotmail.com		Major Viol	lation 1		
PERMIT#		SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME			
PR0071363	09/30/2019	Routine inspection	Next Routine	(760)398-388	3621	0037	Edmundo Carreon		Points	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



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
(h)		N/A	1. Food safety certification			2
			Guohua Huang ServeSafe 11-2021			
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
(E)			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			
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			
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
In	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
ln	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			
In	N/O	N/A	12. Returned and re-service of food			2
ln			13. Food: unadulterated, no spoilage, no contamination		4	2
ln	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			Bleach 100 ppm / 86 F			

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
ln	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			
In		N/A	18. Compliance with variance, specialized process, and HACCP			2
			nlan			
			CONSUMER ADVISORY			
ln		N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		N/A	20. Licensed health care facilities / public and private schools;		4	2
			prohibited foods not offered		_	_
			WATER / HOT WATER			
(ln)			21. Hot and cold water available		4	2
			Water Temperature 120 F°F			
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
In			23. No rodents, insects, birds, or animals		4	2
ln		N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demostration 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	
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	0		
37. Equipment, utensils, and linens: storage and use	0		
38. Adequate ventilation and lighting; designated areas, use	1		
39. Thermometers provided and accurate	1		
40. Wiping cloths: properly used and stored			
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	0
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 the following:

\* Employee did not wash his hands when he had to switch tasks in the middle of food prep; when requested to prioritize potentially hazardous foods over raw vegetables preparation. Ensure to wash hands whenever switching tasks during food preparation.

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

Inspector Comments: Adequate approved facilities shall be provided for hand washing. Observed the following:

2

\* Two out of three hand wash sinks did not have adequate supplies; missing either paper towels or soap in the dispense. Ensure to maintain the hand wash sinks properly stocked at all times.

**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))

#### 7. PROPER HOT & COLD HOLDING TEMPERATURES

∧ CRITICAL ∧





**Inspector Comments:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. If it is necessary to remove a potentially hazardous food from its proper holding temperature during preparation, ensure it is returned to the proper holding temperature within 2 hours.

Observed the following:

- \* Raw chicken with an internal temperature probed of 64.5 F. As per staff the chicken had been left in preparation for an hour. Directed staff to prioritize the preparation and rapidly cool chicken back to 41 F.
- \*Observed several hot potentially hazardous food out of temperature at 120F at the buffet line. Operator stated food had been brought out to the buffet line one hour prior to our inspection. Operator increased the thermostat to the steam tables, and by the end of the inspection food observed above 135F.
- \*Cold potentially hazardous foods observed at 45F. Sliced beef, bean sprouts, and crab meat observed on top of ice. Operator stated food had been brought out about one hour prior to inspection. Instructed operator to ensure that the ice reach up to the rim of food to ensure food is cold holding at 41F or below. By the end of the inspection food measured below 41F.

**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)

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

**POINTS** 



**Inspector Comments:** NOTE: Operator stating that they observe 4 hour window for sushi rice. Will provide documentation for applying for a TPHC for the sushi rice.

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

**POINTS** 

2

**Inspector Comments:** All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. Observed no sanitizer solution buckets prepared at time of inspection, as per operator the solution had not been prepared yet, as such there was no sanitizing of food contact surfaces during operation on the day of the inspection. Ensure to sanitize at least once every four hours.

**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)

#### 27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

**POINTS** 

**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 raw chicken to be improperly thawed under running water that was not sufficient to completely submerse the meat and not strong enough of a flow to knock off loose particles.

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)

### 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

**POINTS** 

2

**Inspector Comments:** All food shall be stored, prepared, displayed or held so that it is protected from contamination. Observed the following:

- \* Peeled potatoes and bean sprouts in container on floor with no lid.
- \* "butter oil" left uncovered at prep line across from the cook line in a five gallon bucket.

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



- \* Rack in the walk in freezer is broken. Repair/replace broken equipment.
- \* Knife with a broken handle, being used with tape to hold together. Replace/repair utensils that are in disrepair.
- \* Cardboard used as a shield to absorbed splashed oil form fryers. Directed staff to remove and discard the card board.

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

- \* Storage container for ice scoops, has brownish liquid/grime inside in direct contact with the scoops.
- \* Ovens at the cook line have greasy residue on the front doors and on the side panels.
- \* Vent hood filters have a greasy residue on them.
- \* Racks in the walk in cooler, dirty and grimy.
- \*Containers used to store knives.
- \* Utensils used for food preparation.
- \* Handles to the walk in cooler, observed to be soiled
- \* Soda machine tray and ice shoot.

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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# 37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE



**Inspector Comments:** Utensils and equipment shall be handled and stored in an approved manner and protected from contamination. Observed the following:

- \* Knife stored blade under some jars on the prep line.
- \* Knife sharpener stored on top of the stove burner.

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)

# 46. FLOORS, WALLS, AND CEILINGS: CLEAN





**Inspector Comments:** The floors, walls, ceilings of a food facility shall be maintained clean. Observed greasy residue on the floor and grout to be dark in coloration due to soiling.

Clean floor throughout the facility.

Clean wall behind the cook line, greasy residue observed.

Clean floor to the walk in freezer, food debris on the floor.

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

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### **Overall Inspection Comments**

At the time of inspection an A placard was removed and a B placard was posted. A re inspection is scheduled for one week from today.

**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		
Groma Lhay		
Guohua Huang	Edmundo Carreon	
Person in Charge	Environmental Health Specialist	

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

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

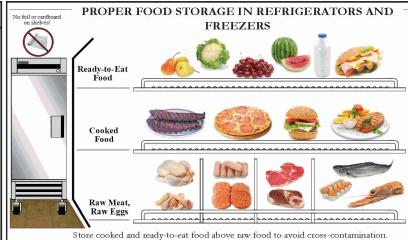
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

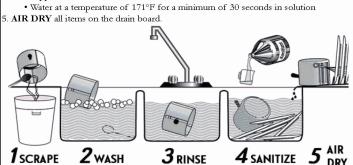
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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

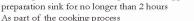
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

#### PROPER FOOD THAWING METHODS

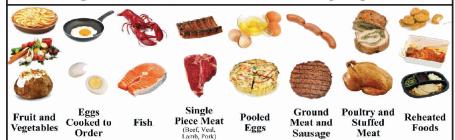
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





#### 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)