



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Pokeport - Corona				DATE 1/19/2021		TIME IN 1:30 PM		TIME OUT 4:00 PM	
ADDRESS 2150 E California Ave #105, Corona, CA 92881				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Sanghun Park				EMAIL semmy68@gmail.com				Major Violations 1	
PERMIT # PR0066114	EXPIRATION DATE 03/31/2023	SERVICE Routine inspection	REINSPECTION DATE 5/19/2021	FACILITY PHONE # (951)268-6608	PE 3620	DISTRICT 0051	INSPECTOR NAME Sarah Miller	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		2
Sanghun Park; NRFSP May 26th 2022				
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				
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly	4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible		2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures	4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records	4	2
<input checked="" type="radio"/> In	N/A	9. Proper cooling methods	4	2
<input checked="" type="radio"/> In	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination	4	2
<input checked="" type="radio"/> In	N/A	14. Food contact surfaces: clean and sanitized	4	2
Chlorine; 100ppm /				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources	4	2
<input checked="" type="radio"/> In	N/O	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input checked="" type="radio"/> In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered	4	2
WATER / HOT WATER				
<input checked="" type="radio"/> In		21. Hot and cold water available	4	2
Water Temperature 120°F				
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
<input checked="" type="radio"/> 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	
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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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Inspector Comments: Observed employees eating and drinking on the back prep table, next to facility food. Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result.

Violation Description: No employees shall eat, drink, or smoke in any work area. (113977)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed the following:

A) Back handwash sink blocked with a bleach bottle, and handwash sink across from the reach-in coolers blocked with cardboard boxes. Ensure all handwash sinks are accessible 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))

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

POINTS

2

Inspector Comments: Observed the following:

A) 3 containers of sushi rice at the front prep area measuring 98F, 78F, and 76F. The person in charge stated that 2 batches were made approximately 2 hours prior, and the other one was going to be discarded. No discard time was posted on the containers of rice.

B) A container of boba on the front prep table measuring 73F. No label was posted on the container of boba.

If Time as a Public Health Control is utilized for sushi rice or boba, approved procedures must be followed. Ensure discard time is posted on the containers of potentially hazardous food. Otherwise, all potentially hazardous food must be maintained at 41F or below, or 135F or above.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the operator washing dishes at the 3 compartment sink. Operator was not observed sanitizing any dishes. When questioned, she stated that they are not sanitizing dishes due to not having a drain stopper for the sanitizing compartment. All dishes must be washed, rinsed, sanitized, and air dried in an approved manner. Ensure an approved method of sanitizing is utilized (education provided) until sink drain plug can be obtained. Operator will use large rice container as a compartment for sanitizing dishes until plug is obtained. Ensure dishes are washed, rinsed, and sanitized prior to use.

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)

15. FOOD OBTAINED FROM APPROVED SOURCES

POINTS

2

Inspector Comments: Observed several containers of hot sauce stored in the back dry storage area. Discontinue use of product and remove from facility as the product does not meet labeling requirements. All food shall be obtained from an approved source.

Violation Description: All food shall be obtained from an approved source. (113980, 114021(a,b), 114023-114031, 114041)



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PERMIT #
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19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS

1

Inspector Comments: No disclosure or reminder statement was observed posted at the facility. When a facility serves raw or undercooked animal products, a DISCLOSURE and a REMINDER shall be provided in such a way that all customers are likely to view them.

1. A "DISCLOSURE" is a written statement indicating which food(s) is/are served raw or undercooked.
2. A "REMINDER" is a statement which indicates that consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions or a statement that such food safety information is available upon request.

Ensure disclosure and reminder statement are posted.

Violation Description: When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

0

Inspector Comments: Note: Observed floor sinks very slow draining. Take all necessary approved action to ensure floor sinks properly drain.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments: Observed a large container of masago thawing on a prep table in the kitchen. Discontinue thawing food at room temperature. 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.

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: Observed the following:

- A) Multiple containers of raw fish stored over ready to eat foods in the reach in coolers and freezers. Ensure all raw food is stored separate and below ready to eat food to prevent possible contamination.
- B) Observed numerous containers of food stored directly on the floor, including large containers of rice, soy sauce, boxes of seasoning, etc. Ensure all food is stored at least 6 inches off the ground to prevent possible contamination.
- C) Multiple containers of bulk food throughout the dry storage area without lids. Ensure lids are placed back on containers of food to prevent contamination.
- D) Observed several scoops stored with their handle in contact with food (ie ice scoop stored in ice, rice scoop submerged in rice). Ensure scoops are stored in an approved manner. If storing inside of bulk containers, store scoop "handle up" to prevent possible contamination.

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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments: Observed several unlabeled spray bottles. Ensure all toxic substances are labeled.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)



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DATE
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PERMIT #
PR0066114

32. CONSUMER SELF-SERVICE

POINTS

1

Inspector Comments: Observed non-prepackaged macaroons in a customer accessible freezer near dine-in tables. Take all necessary approved action to ensure the desert is not accessible for self-service. For example, ensure unit is relocated to an area that is not accessible to customers or a lock is put on the unit.

Note: Observed 2 macaroons with signs of thawing. Ensure macaroons are discarded. Monitor remaining product to ensure it is maintained at proper temperatures.

Violation Description: Consumer self-service areas shall be properly maintained. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed the following:

A) Small leaks present at the 3-compartment sink (front) and mop sink. Take all necessary approved action to ensure leaks are repaired.

B) Observed unsecured pressurized cylinders. Pressurized cylinders must be securely fastened to a rigid structure.

C) Right reach in cooler lights nonfunctional. Repair or replace lights.

D) Observed soiled, unapproved milk crates used for storage of food and non-food items throughout the facility. Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

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

0

Inspector Comments: Facility was equipped with sanitizer test strips, but concentration verification label was missing. Ensure color-to-concentration chart is obtained such that employees can confirm if they are reaching the required concentration of sanitizer.

The person in charge was also unaware of the required concentration of sanitizer to use. Education provided. All food employees shall have adequate knowledge of their assigned duties, and be able to demonstrate appropriate food safety principals.

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: Observed the following soiled:

- handles to reach in coolers and sinks soiled
- inside of ice machine with food debris and other stains
- floor/wall junction throughout facility soiled

Clean and maintain the above listed items clean.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: The operator was unable to locate a probe thermometer. An accurate, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed soiled wiping cloths stored on prep tables and in buckets with no detectable levels of sanitizer. Wiping cloths shall be stored either clean and dry, or fully submerged in a sanitizer solution with the appropriate concentration of sanitizer.

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

0

Inspector Comments: Observed a personal drink in an open cup stored above clean utensils on a storage rack. All personal drinks are to be maintained covered and stored in a manner to prevent contamination. Discontinue storing personal drinks near food equipment.

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)

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments: Observed in compliance with Industry Guidance.

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). Due to repeated failed inspections within a two-year period an Administrative Hearing will be held at 2275 S Main St, Ste 204, Corona, CA, 92882, on 1/25/21 at 8:00 am. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Sarah Miller with any questions (951) 273-9140 and/or sarmiller@rivco.org.

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

Jessica Reyes
Person in Charge
01/19/2021

Sarah Miller
Environmental Health Specialist
01/19/2021

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!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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