



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

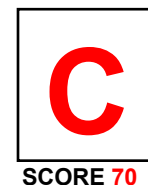
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Express-OOB				DATE 6/7/2022		TIME IN 12:00 PM		TIME OUT 3:15 PM	
ADDRESS 16110 Perris Blvd Ste.J, Moreno Valley, CA 92551				FACILITY DESCRIPTION oob change ownership					
PERMIT HOLDER Tong T You & Somly Him				EMAIL youpr7@aol.com				Major Violations 3	
PERMIT # PR0042641	EXPIRATION DATE 06/30/2022	SERVICE Routine inspection	REINSPECTION DATE 6/22/2022	FACILITY PHONE # (951)924-8800	PE 3620	DISTRICT 0014	INSPECTOR NAME Julianne Hinde		Points Deducted 30

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



☒ 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 Tong You/ Prometric EXP: 1/6/2023			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					
<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/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	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/O	14. Food contact surfaces: clean and sanitized Chlorine at 100 ppm / 100°F discussed	+	4	2

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		18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In		19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In		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 Water Temperature measured at the 3-compartment sink at 124°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
<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		1
53. Permit suspended / revoked		
54. Voluntary condemnation		1
55. Impound		1



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

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:

- 1.) An employee wash their hands and dry their hands on their apron.
 - 2.) An employee touch their face and continue to serve food.
 - 3.) 2 employees wash their hands without soap at the rear hand washing sink.
 - 4.) Employees touching phone, air pods, their clothing, and their face and then serving food.
- Employees were instructed to wash their hands properly with soap and warm water and to dry their hands with paper towels. Hand washing must be completed before handling food, during food preparation, after using the toilet room or any time when contamination may result.

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

2

Inspector Comments: Soap and paper towels (or drying device) shall be provided in approved dispensers.

Observed the following:

- 1.) No paper towels at the hand washing sink in the front service area. Paper towels were provided but the dispenser was non-functioning.
 - 2.) No soap in the dispenser at the rear hand washing sink in the kitchen.
- Provide soap and paper towels at all hand washing sinks 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 ⚠

POINTS

4

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

Observed orange chicken measured at 123°F and spicy orange chicken measured at 110°F in the hot holding unit in the front service area. According to the operator, the food had been cooked and placed in the hot holding unit approximately 2 hours ago. Operator was instructed to reheat the chicken to 165°F or above and maintain all food at 135°F or above for hot holding. Operator voluntarily disposed of approximately 2 lbs of the orange chicken.

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)



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9. PROPER COOLING METHODS

POINTS

2

Inspector Comments: All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

Observed the following:

- 1.) Chicken measured between 47-51°F and beef measured at 46°F stored in large, deep plastic containers in the walk-in cooler. According to the manager, the food had been prepped and stored in the walk-in cooler approximately 1 hour ago. Discontinue storing food in large, deep containers when cooling. Rapidly cool the food to 41°F or below within 3 hours. A handout regarding proper cooling techniques was provided at the time of the inspection and emailed.
- 2.) Multiple cooked meats measured between 50-59°F stored inside the cold-top cooler. According to the operator, the food had been cooked and placed in the cooler approximately 1.5 hours. The temperature of the cold-top cooler read at 50°F. The operator turned down the temperature of the unit but the temperature was still above 41°F by the end of the inspection. Rapidly cool the food to 41°F or below within 5.5 hours and place in a functioning cooler.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 seconds.

Observed the following:

- 1.) A knife and cutting board used to cut raw chicken were rinsed and then stored with the clean utensils. Operator was instructed to properly wash, rinse, and sanitize the knife and cutting board. Corrected on site.
- 2.) 2 scoops with an excessive build-up of food debris stored in the bulk containers of flour and rice. Remove the scoops and properly wash, rinse, and sanitize the scoops.
- 3.) A heavy accumulation of a black residue inside the ice machine, not in contact with the ice. Remove the ice and then clean and sanitize the inside of the ice machine.

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: Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

Observed the air curtain shut off for the rear exterior door. Ensure the air curtain is turned on and functional during all business hours.

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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

Observed a dish washing employee unable to demonstrate how to properly wash, rinse, and sanitize dishes. Training and education provided. A handout on the 5 steps for manually washing dishes was provided at the time of the inspection.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)



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27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

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 the following:

- 1.) Thawing beef measured at 66°F stored on the drainboard of the food prep sink. According to the operator, the beef had been thawing for an hour.
- 2.) Thawing pork measured at 75°F stored in stagnant water inside the food prep sink. According to the operator, the beef had been thawing for an hour.
- 3.) A container of frozen beef stored outside of the walk-in cooler at room temperature.

Operator moved the 2 containers of beef and pork inside the walk-in cooler. Operator was instructed to rapidly cool the food to 41°F or below within 4 hours. Discontinue thawing food in this manner. Training and education provided regarding the 4 proper cooling methods.

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:

- 1.) Uncovered food containers in the walk-in cooler, cold-top cooler, and on the lower shelving under the food prep tables. Ensure all food is covered and protected from possible contamination.
- 2.) Eggs stored above ready to eat carrots in the walk-in cooler. Discontinue storing eggs above ready to eat foods.
- 3.) Boxes of food stored directly on the floor in the walk-in freezer. Store all food at least 6 inches above the floor.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

0

Inspector Comments: NOTE: Bulk food containers shall be labeled as to the contents.

Observed multiple unlabeled bulk containers of sugar, flour, and salt in the kitchen. Provide food labels.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

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

Observed the following:

- 1.) The shelving bent and rusted in the walk-in cooler. Repair/replace the shelving.
- 2.) A torn door gasket for the cold-top cooler. Replace the gaskets.
- 3.) The cold-top cooler operating between 64-65°F with the thermometer inside the unit reading 50°F by the end of the inspection. Impound tag placed on the cold-top cooler at the time of the inspection. Discontinue storing potentially hazardous food inside. Ensure the unit is maintaining a temperature of 41°F or below.

Re-inspection scheduled for the cold-top cooler scheduled for 6/22/22. Contact M. Martinez at MaxMartinez@rivco.org or (951) 766-284 if you are ready sooner or need more time.

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: Testing equipment and materials shall be provided to measure the applicable sanitization method.

Observed no chlorine test strips on site. Provide chlorine test strips.

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)



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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.

Observed the following:

- 1.) An accumulation of food debris inside the cabinets in the front service area.
 - 2.) An accumulation of dust on the fan guards in the walk-in cooler.
 - 3.) An accumulation of grime inside the mop sink.
 - 4.) An accumulation of calcium build-up on the handles of the hand washing sinks.
 - 5.) An accumulation of dust on the air filter of the ice machine.
 - 6.) An accumulation of food debris on the outside of the blenders in the kitchen.
 - 7.) An accumulation of grease and food debris on the containers with the hood filters stored under the 3-compartment sink.
 - 8.) An accumulation of food debris on the nozzles and on the machine for the soda machine.
- Clean all equipment and sinks.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

0

Inspector Comments: NOTE: Pressurized cylinders must be securely fastened to a rigid structure. Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

Observed the following:

- 1.) 3 unsecured CO2 tanks stored in the rear food storage area. Secure the CO2 tanks.
- 2.) The handles of scoops in contact with the food inside the bulk containers in the kitchen. Ensure the handles of the scoops are placed upright and out of the food.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments: NOTE: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. 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.

Observed the following:

- 1.) An accumulation of grease on the hood filters and fire suppression line above the wok stove. Clean the hood filters.
- 2.) Missing light cover for the light in the walk-in cooler. Provide a light cover.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

Observed multiple wet wiping cloths stored on the cutting boards and tables throughout the facility, not in sanitizing solution. Ensure wiping cloths used for multiple uses are stored in an approved sanitizer solution.

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))



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments: NOTE: All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device.

Observed a damaged backflow prevention device for the mop sink. Replace the backflow prevention device.

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

1

Inspector Comments: Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Observed no toilet paper inside the womens restroom. Provide toilet paper stored in a dispenser in all restrooms.

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

1

Inspector Comments: Cleaning supplies, personal items, and other non-food items shall be properly stored.

Observed the following:

- 1.) A mop stored in used mop water in the bucket located in front of the mop sink. Hang the mop so that it may properly air dry.
- 2.) Personal food stored above chicken in the walk-in cooler. Ensure employees keep personal food away from food preparation and food storage to eliminate possibility of contamination.
- 3.) Employee personal items such as a backpack, phone, cup, large jug, stored on the shelf with dry food across from the hand washing sink in the kitchen. Ensure employees stored personal items in a designated place away from food storage and food preparation.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean.

Observed the following:

- 1.) An accumulation of food debris under equipment throughout the facility. Clean the floors.
- 2.) An accumulation of dirt and grease on the walls throughout the facility. Clean the walls.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

Observed at least 3 employees without Food Handler Certificates on site. Provide current Riverside County Food Handler Certificates by 6/14/2022 and email to MaxMartinez@rivco.org.

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)



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52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments: A food facility shall not be open for business without a valid permit.

Observed the food facility had undergone a change of ownership and was operating without a valid permit. Obtain a valid permit. On Site Inspection scheduled for 6/22/2022. The On Site Inspection is billable for \$191 per hour and must be paid at the time of the On Site Inspection.

Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation #7.

Operator voluntarily disposed of approximately the following:

- 1.) 1 lb of orange chicken.
- 2.) 1 lb of spicy orange chicken.

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS

0

Inspector Comments: See violation #34.

Impound tag placed on the cold-top cooler on this date.

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

An investigation was conducted as result of a complaint (complaint # CO0083222) alleging the facility is operating without a valid permit due to a change of ownership.

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (70 = C). A reinspection has been set for 6/22/22. Ensure all violations listed on this report are corrected by this date in order to be re-scored. "C" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "C" card must remain posted until removed by an employee of this Department. If you have any questions contact Maxine Martinez at (951) 766-2824 or at MMartinez@rivco.org.

On Site Inspection scheduled for 6/22/2022 between 11 am to 1 pm. Provide current receipts for professional cleaning of hood filters and grease traps or receipts for service within the last 3 months by 6/22/22.

An Notice of Violation was issued to the current owner, Kevin You, on this date regarding operating without a valid Environmental Health Permit. The owner was advised that the re-inspection and On Site Inspection is scheduled for 6/22/22 between 11 am to 1 pm to obtain a valid Environmental Health Permit. Failure to comply may result in further legal action (i.e. office hearing, citation, closure etc.).

Joint inspection conducted with M. Martinez.

The report was discussed with Kevin You and will be sent email.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mr You Express-OOB	DATE 6/7/2022	PERMIT # PR0042641
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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

Kevin You
Person in Charge
06/07/2022

Julianne Hinde
Environmental Health Specialist
06/07/2022

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!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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260 N Broadway
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Phone 760-921-5090
Fax 760-921-5085

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Corona, CA 92882
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Fax 951-520-8319

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Hemet, CA 92545
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Fax 951-766-7874

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PALM SPRINGS
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Palm Springs, CA 92264
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Fax 760-320-1470

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Riverside, CA 92503
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