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 reinpection 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 / minor violations exist.
- C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety.

**In N/O N/A**
- In = In compliance
- N/O = Not observed
- N = Not applicable
- O = Out of compliance

### FOOD ESTABLISHMENT INSPECTION FORM

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>3/9/2022</th>
</tr>
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<tbody>
<tr>
<td>Little Tokyo Ramen &amp; Sushi</td>
<td>1/45 PM</td>
</tr>
<tr>
<td>30043 Haun Rd, Menifee, CA 92584</td>
<td>3:00 PM</td>
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<table>
<thead>
<tr>
<th>FACILITY DESCRIPTION</th>
<th>Major Violations</th>
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<tr>
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<tr>
<th>PERMIT HOLDER</th>
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<tr>
<td>Bin Xie</td>
<td>Routine inspection</td>
</tr>
<tr>
<td>PR081624</td>
<td>3/16/2022</td>
</tr>
<tr>
<td>04/30/2022</td>
<td>FACILITY PHONE</td>
</tr>
<tr>
<td><a href="mailto:danfenglin6065@yahoo.com">danfenglin6065@yahoo.com</a></td>
<td>951-679-6388</td>
</tr>
<tr>
<td>3620</td>
<td>DISTRICT</td>
</tr>
<tr>
<td>Michael Jaime</td>
<td>0045</td>
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### FOOD FROM APPROVED SOURCES

<table>
<thead>
<tr>
<th>Points Deducted</th>
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### FOOD SAFETY CERTIFICATION

<table>
<thead>
<tr>
<th>Name</th>
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<td>Danfen Lin/ ServSafe/ 2.19.26</td>
<td>04/30/2022</td>
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### FOOD ESTABLISHMENT INSPECTION FORM

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<tr>
<td>1</td>
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### EMPLOYEE HEALTH AND HYGIENIC PRACTICES

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<tbody>
<tr>
<td>2</td>
<td>Communicable disease, reporting, restrictions and exclusions</td>
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### PREVENTING CONTAMINATION BY HANDS

<table>
<thead>
<tr>
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<th>N/A</th>
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<tbody>
<tr>
<td>5</td>
<td>Hands clean and properly washed; gloves used properly</td>
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### TIME AND TEMPERATURE RELATIONSHIPS

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<tr>
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<tbody>
<tr>
<td>7</td>
<td>Proper hot and cold holding temperatures</td>
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### PROTECTION FROM CONTAMINATION

<table>
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<th>N/A</th>
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<td>Returned and re-service of food</td>
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### Supervision / Personal Cleanliness

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### Equipment / Utensils / Linens

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### Physical Facilities

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### Permanent Food Facilities

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### Compliance and Enforcement

<table>
<thead>
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</table>
### 4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

**Inspector Comments:** DRINKING

- Observed an employee drinking from an open container at the cooks line in the back area of the facility. Ensure employees drink in an approved area away from customer food and/or food contact surfaces.

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

### 7. PROPER HOT & COLD HOLDING TEMPERATURES

**Inspector Comments:** COLD HOLDING

A container of precooked Ramen Tonkotsu measured at 71°F in prepackaged bags held in ambient temperature on a cart near the cooks line. The box states perishable keep refrigerated, and to maintain at 40°F or below. Operator was not aware of how long the food had been held out of temperature.

Corrective action: Food voluntarily discarded. Education provided, and food will be held under approved temperature control.

**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

**Inspector Comments:** MULTIPLE REPEAT VIOLATION

When time is used as a public health control, food must be marked with the time to be discarded, not to exceed 4 hours after being removed from temperature control.

a) Observed an unlabeled container of sushi rice stored in ambient temperature behind the front counter.

b) Observed an unlabeled container of cooked shrimp tempura in the back area of the facility.

Corrective action: Food was properly labeled as to the discard time. All food held out under time as a public health control shall be properly labeled as to the discard time. Continued non compliance may result in a citation.

**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)

### 24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

**Inspector Comments:** Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

a) The back delivery door was observed to be propped open unattended.

Maintain closed when not in use to prevent the entrance of vermin.

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

b) Observed the air curtain at the back delivery door to be off.

Maintain on, and ensure air turns on when the door is opened, and off when the door is closed.

**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)
28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

Inspector Comments: REPEAT

a) Observed the crab meats and toppings for the sushi bar area to be uncovered near the front counter.
b) Observed numerous containers of uncovered foods in the back 3-door cooler.

Cover all foods when not in use to prevent cross 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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

Inspector Comments: REPAIR

- The burned out light bulb in the hood.

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

Inspector Comments: CLEANING

Clean and maintain the following:
- The gaskets to all of the cold holding units in the sushi bar area
- The inside of the 3-door cooler in the back area
- The food storage containers inside the walk-in cooler. Observed liquid on the outside of the containers
- The can opener in the back area of the facility
- The soda syrup machine in the front area of the facility
- The probe thermometer

Violation Description: All equipment and utensils shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation. (114115, 114130.3, 114139, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

Inspector Comments: Pressurized cylinders must be securely fastened to a rigid structure.

a) Observed an unsecured pressurized cylinder in the back area of the facility. Secure all pressurized cylinders in an approved manner to prevent hazard.

Utensils

b) Observed utensils stored in stagnant water in the back area of the facility near the cooks line. Store utensils in an approved manner (i.e. dry container and clean every 4 hours, or water temperature measuring at or above 135°F).

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: CLEANING

- The floors under the main food cold holding u

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

Inspector Comments: Food listed in violation 7 discarded.

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.

Overall Inspection Comments

This inspection was prompted by a complaint (CO0082274). A routine inspection was also conducted.

At this time, this facility has failed to meet the minimum requirements of the CA Health and Safety Code (85= B). A reinspection will be conducted to verify all items listed have been corrected in 1 week 3.16.22. "A" card removed. "B" card posted; and must remain posted until removed by someone from this department. Removal of the "B" card will result in a citation of $100. If violations are corrected before this date you may contact a member of this department at (951)461-0248 to schedule are re-inspection.

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

Signature not captured due to COVID 19 pandemic.

Danfeng Lin  
Person in Charge  
03/09/2022

Michael Jaime  
Environmental Health Specialist  
03/09/2022
REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY
Per California Health and Safety Code Section 114409 (a):
“Any imminent health hazard may exist where the facility is already
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.”

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
5. AIR DRY all items on the drain board.

INTERNAL COOKING TEMPERATURES
Use a probe thermometer to take internal cooking temperatures

| Food Type          | Recommended Internal Temperature
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Single Piece Meat</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>150°F for 15 seconds</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F for 15 seconds</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

PROPER COOKING OF FOOD IN YOUR FACILITY
Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOKING
• 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.

PROPER FOOD THAWING METHODS
1. Under refrigeration
2. In a microwave oven on “defrost”
3. Submerge under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<table>
<thead>
<tr>
<th>Location</th>
<th>Address</th>
<th>Phone 1</th>
<th>Phone 2</th>
<th>Fax</th>
</tr>
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<tbody>
<tr>
<td>BLYTHE</td>
<td>260 Waverly</td>
<td>Phone 760-921-5090</td>
<td>Fax 760-921-5085</td>
<td></td>
</tr>
<tr>
<td>CORONA</td>
<td>2275 S Mtn View Dr #304</td>
<td>Phone 951-273-9140</td>
<td>Fax 951-530-8319</td>
<td></td>
</tr>
<tr>
<td>HEMET</td>
<td>800 S Sanderson Ave #200</td>
<td>Phone 951-766-2824</td>
<td>Fax 951-766-2874</td>
<td></td>
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<tr>
<td>INDIO</td>
<td>47-450 Arabia St #A</td>
<td>Phone 951-461-0284</td>
<td>Fax 951-461-0245</td>
<td></td>
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<tr>
<td>MURRIETA</td>
<td>3015 S POWER Dr #1250</td>
<td>Phone 760-320-1048</td>
<td>Fax 760-320-1470</td>
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<tr>
<td>PALM SPRINGS</td>
<td>554 S Palm Desert</td>
<td>Phone 951-358-5172</td>
<td>Fax 951-358-5017</td>
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<tr>
<td>RIVERSIDE</td>
<td>4065 County Circle Dr #104</td>
<td>Phone 951-358-5172</td>
<td>Fax 951-358-5017</td>
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