



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Lucky Wok				DATE 7/9/2019	TIME IN 11:30 AM	TIME OUT 2:45 PM
ADDRESS 11046 Limonite Ave, Jurupa Valley, CA 91752				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Rose Luo				EMAIL ch651121pei@yahoo.com.tw		Major Violations 2
PERMIT # PR0061939	EXPIRATION DATE 04/30/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)898-8599	PE 3620	DISTRICT 0055
					INSPECTOR NAME Roshanak Wood	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.

B
SCORE 80

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
In	N/A	1. Food safety certification Rose Luo (Prometric) 1/25/23				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions			4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2
In		6. Adequate handwashing facilities supplied and accessible	+			2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A			4	2
In	N/O	N/A			4	2
In	N/O	N/A			4	2
In	N/O	N/A			4	2
In	N/O	N/A			4	2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A				2
In		13. Food: unadulterated, no spoilage, no contamination			4	2
In	N/O	N/A			4	2
14. Food contact surfaces: clean and sanitized Chlorine @ 100 ppm. / N/O						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources			4	2
In	N/O	N/A				2
In	N/O	N/A				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A				2
CONSUMER ADVISORY						
In		N/A				1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		N/A			4	2
WATER / HOT WATER						
In		21. Hot and cold water available Water Temperature > 120°F			4	2
LIQUID WASTE DISPOSAL						
In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
In		23. No rodents, insects, birds, or animals		+	4	2
In	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		



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Lucky Wok	DATE 7/9/2019	PERMIT # PR0061939
-----------------------------------	-------------------------	------------------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Ensure handwashing sinks throughout are fully supplied and easily accessible. Observed handwashing facilities both at the bathroom and inside kitchen with no paper towels inside dispensers. Provide paper towels inside dispensers as directed.

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))

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. Observed several food contact surfaces such as plastic tubs of food, metal inserts and their lids, utensils such as knives, and etc covered and caked on with old food and food build ups. Properly wash, rinse, and sanitize all surfaces so that every surface is smooth to the touch.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed numerous roaches from various sizes (life stage) crawling from cracks behind loose stainless steel walls at handwashing sink inside kitchen, under 3 compartment sink where caulking is loose and worn out, under large reach in freezer and cooler, inside few boxes of dried unopened food (peanuts, crushed peppers), under shelving were dried, unopened boba was stored at server's area, and under grease trap during inspection. Rose, person in charge, said currently no professional pest control services is obtained. All infested boxes of food were removed from facility. Rose was advised to contact a professional pest control service company for immediate services to address the infestation issue. Facility agreed to close voluntarily with a closure sign posted due to the roach infestation. Facility must remain closed with sign posted until infestation issue is properly eradicated and facility is reinspected by a member of this department on or before 7/16/19.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

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

POINTS

1

Inspector Comments: Ensure vermin proofing methods are provided a) Discontinue propping bathroom door open, b) eliminate gap from around screen door in the back to prevent vermin harborage.

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

POINTS

2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination. a) discontinue storing raw chicken (fresh and frozen) inside both reach in cooler and freezer over ready to eat food such as vegetables or partially cooked frozen sesame balls to prevent contamination. Directions for approved storage for raw and ready to eat food given, b) Provide proper storage for several food inside tight fitting containers or ziplocks instead of unapproved open bulk bags/ boxes throughout.

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

1

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair. a) Eliminate non commercial, microwave oven, unapproved rice cooker, water boiler, and coffee maker and replace with approved commercially graded units. Repeat violation, b) remove unapproved pieces pf cardboards from under metro shelving legs throughout, c) discontinue using black trash bags to store raw vegetables inside tall reach in cooler. Only store in approved food grade bags, d) securely tighten loose splash guards at the wok station and provide missing splash guard to the left side of the fryer adjacent to open flame.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Lucky Wok	DATE 7/9/2019	PERMIT # PR0061939
-----------------------------------	-------------------------	------------------------------

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. Maintain and THOROUGHLY clean the followings:
walls and edges of handwashing sink observed with build ups, outside panels, doors, and handles on both tall reach in freezer and cooler as well as inside shelves and interior of said units, all small and large plastic and metal containers of food inside these units, floors under these units observed with build up, shelving and all containers stored atop of 3 compartment sink, floor sink under 3 comp sink as well as flooring in this area, floors inside bathroom under the shelf and behind the door, grease filters, fire suppression nozzles, hood canopy, wok faucets, all components of wok area, sides of fryer cabinet and all components of fryer unit so that all build up and oil residue is removed, underneath cooking equipment, floorings behind and under cooking equipment as well as severely soiled, slimy floor sink in this area, rice cooker, microwave oven, reach in cooler exterior, interior and its cold table, all bulk and small containers of various spices stored on the roll in cart, roll in cart itself, as well as shelf across the cooking equipment, flooring in harder to reach areas such as under 2 shelves close to the fryer, shelves under the counters across from buffet line, heat lamps at the buffet line, knobs on the buff warmer, as well as light switch covers throughout.

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
1

Inspector Comments: Utensils and equipment shall be handled and stored in an approved manner and protected from contamination. a) discontinue storing rice spatula inside standing luke warm water. Only store inside clean, dry container. Repeat violation, b) discontinue storing clean and soiled various cooking utensils combined together inside a container above 3 compartment sink were clean dishes are stored, c) discontinue storing single use plastic food containers inside bathroom as well as stacking up uncovered paper towels atop of toilet tank. Only store said items in approved manner protected from contamination as bathroom is not allowed space for storing any items as such.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: Discontinue storing wet, soiled, discolored wiping clothes on counters throughout. Only store inside sanitizer buckets in between uses or maintain them clean and dry.

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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS
1

Inspector Comments: All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair. Ensure very slow draining handwashing sink inside kitchen is properly repaired to allow for proper waste water drainage.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS
1

Inspector Comments: Discontinue storing several personal food, drinks and belongings such as stationary in multiple locations throughout. Observed several employee items as such stored on center counter, above reach in cooler counter, inside tall reach in cooler, under buffet line, and on counters at the front. Only store all personals in a designated employee location as directed. Repeat violation.

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)



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

POINTS

1

Inspector Comments: Maintain and repair: a) loose stainless steel walls behind handwashing sink as well as caulking that is worn at this sink, b) repair worn out caulking behind prep sink, c) redo caulking at flooring base cove tiles surrounding 3 comp and prep sink to maintain floors and walls enclosed and in good repair.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)



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Overall Inspection Comments

At this time this facility is voluntarily closed due to cockroach infestation with a closure sign voluntarily posted. Facility must remain closed until violation is properly abated and cockroach infestation is completely eradicated prior to being reopened by a member of this department. Additionally, facility has failed three inspections within a two year period. This facility has failed to meet the minimum requirements of California Health and Safety Code(80=B). Due to on going, non compliance and failed inspections, the permit may be suspended or revoked. Detailed information regarding your rights to a hearing will be provided within 5 days. "B"card must remain posted until removed by an employee of this department. Contact R. Wood at 951-273-9140 for questions or concerns.

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	
	
_____ Rose Luo Person in Charge 07/09/2019	_____ Roshanak Wood Environmental Health Specialist 07/09/2019

