



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Gen Korean BBQ House				DATE 10/21/2021		TIME IN 2:15 PM		TIME OUT 5:45 PM	
ADDRESS 390 N McKinley St #114 -115, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER JC Group International Inc				EMAIL philemon@octopusrestaurant.co				Major Violations 1	
PERMIT # PR0069051	EXPIRATION DATE 12/31/2022	SERVICE Routine inspection	REINSPECTION DATE 10/27/2021	FACILITY PHONE # (951)737-7750	PE 3621	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum	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
Danny Jimenez - exp. 02/10/2026				
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	<input checked="" type="radio"/> COS	<input checked="" type="radio"/> OUT
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible		<input checked="" type="radio"/> OUT
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> COS	<input checked="" type="radio"/> OUT
<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	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	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 above 120 F°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	<input checked="" type="radio"/> OUT
<input checked="" type="radio"/> In	N/A	24. Vermin proofing, air curtains, self-closing doors		<input checked="" type="radio"/> OUT

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	<input checked="" type="radio"/> OUT
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	<input checked="" type="radio"/> OUT
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	<input checked="" type="radio"/> OUT
38. Adequate ventilation and lighting; designated areas, use	<input checked="" type="radio"/> OUT
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<input checked="" type="radio"/> OUT
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	<input checked="" type="radio"/> OUT

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	<input checked="" type="radio"/> OUT
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	<input checked="" type="radio"/> OUT
49. Food Handler certifications available, current, and complete	<input checked="" type="radio"/> OUT
50. Grade card and signs posted, visible	<input checked="" type="radio"/> OUT
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding improper handwashing:

- 1) an employee to wash their hands for less than 10 seconds
 - 2) an employee to wash their hands with cold water, only utilizing the cold water faucet
 - 3) several employees to change soiled single-use gloves between changing tasks without washing their hands
 - 4) several employees to commit unsanitary acts (i.e. touching facial covering, touching soiled portions of clothing, touching soiled wiping cloths, etc.) and resume food preparation without changing their gloves or washing their hands
- The usage of gloves does not replace the necessity of handwashing. Ensure gloves are changed at any time tasks change or the gloves have been contaminated. Any time gloves are removed, the hands are to be washed prior to a new pair being donned. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100°F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated.

*NOTE: This is a chronically repeated violation.

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:

1) Observed the bar handwash station to be clogged and unable to drain, rendering employees working in the bar unable to wash their hands. All handwash stations must be fully operational as well as stocked with warm water (minimum 100°F), soap, and paper towels at all times during operation. A 24-hour reinspection has been scheduled for 10/22/2021 to verify the repair of the handwash station. Until repairs are made, employees have been directed to wash their hands properly in the designated dump sink in the bar. Failure to comply will result in further enforcement action, including but not limited to the closure of the bar until repairs have been made and verified by an employee of this Department.

2) Observed deterioration and gapping of the caulking of rear handwash station caulking. Make the necessary repairs in an approved manner to eliminate gapping and provide a surface which is smooth, durable, easily cleanable, and resistant to vermin entrance and harborage.

*NOTE: This is a chronically repeated violation.

3) Observed access to two handwash stations to be obstructed by excessive storage of frozen potentially hazardous foods stored on the flooring throughout the rear kitchen. Maintain handwash stations are accessible at all times during operation.

4) Observed a maximum water temperature measuring 97.7°F from the restroom handwash stations with nonadjustable auto-mixing valves. Ensure the handwash station provides warm water (minimum 100°F). For handwash stations with non-adjustable auto-mixing valves, ensure the water temperature does not exceed 108°F.

5) Observed an employee to fill basins with water from the handwash station for use in the grills. Immediately discontinue this practice. Ensure employees obtain water for use with food preparation from the food prep sink and obtain water for use with non-food preparation purposes from the 3-compartment warewash sink. Ensure employees only use handwash stations for handwashing.

6) Observed the paper towel dispenser of the bar handwash station to be located directly above clean food-contact equipment and packaged beverages. Ensure all equipment, utensils, and food preparation and storage is at least 24 inches from a handwash station or install a splash guard of at least 6 inches to prevent potential contamination.

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))



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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments:

Observed raw chicken (internal temperature 40 - 44°F) and frozen potstickers (28°F) held in an improper ice bath at the cooks' line. PIC stated they had been removed from temperature control less than 1 hour prior. Ensure ice baths are set up properly, composing of an ice-water slurry and extending at least to the height of the food to maintain temperature control. Education was provided and proper ice baths were set up.

*NOTE: This is a repeat violation.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

0

Inspector Comments:

NOTE: Observed the dish machine to provide a final sanitizing rinse concentration measuring greater than 200 ppm chlorine. Make the necessary repairs in an approved manner to ensure the dish machine provides a final sanitizing rinse concentration between 50 and 100 ppm chlorine.

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:

Observed exterior front doors and delivery door to be propped open and numerous house flies and fruit flies in the facility, throughout the rear kitchen, front bar, and the dining area, including on equipment surfaces. Exterior doors shall be self-closing, without gaps or openings, and maintained closed except during immediate passage to prevent vermin entry. Eliminate the activity of flies/vermin from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain, and operate the food facility so as to prevent the entrance and harborage of animals, birds, and vermin including, but not limited to, rodents and insects.

*NOTE: This is a chronically repeated violation.

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)



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

POINTS

2

Inspector Comments:

1) Upon arrival to the facility, excessive storage of frozen potentially hazardous foods were observed stored on the flooring throughout the rear kitchen (obstructing access two handwash stations), on storage racks and prep tables, and on pallets on the outdoor sidewalk behind the facility. The person in charge (PIC) advised the food had been delivered around 1:30 p.m., approximately 45 minutes prior to the inspection. PIC was directed to immediately bring all foods into the kitchen and place all potentially hazardous inside the designated temperature control units. A half hour later, all frozen potentially hazardous foods were still stored outside of temperature control throughout the facility and employees had not started to relocate the items. The inspector directed employees to immediately relocate all foods to the walk-in freezer and relocation took greater than 30 minutes due to the vast amount of frozen foods delivered, resulting in the frozen potentially hazardous foods having been stored outside of temperature control for greater than 1.5 hours (NOTE: inspector opened numerous cases to verify foods were still frozen and below 41 F). Due to storage restrictions, employees had to stack the frozen meats to the ceiling as well as stack numerous cases directly on the floor of the walk-in freezer. Ensure employees practice diligent food handling. All delivered items should be inspected upon receipt and promptly stored in their designated locations upon delivery. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility. Ensure facility does not overstock, exceeding food storage capacity.

2) Employees advised the facility only had an infrared thermometer for measuring surface temperatures and display thermometers in the cooler units. Upon inquiry, employees stated internal food temperatures are not taken and the facility does not have a probe thermometer. Approximately two hours into the inspection, the PIC provided a probe thermometer and advised it was found in the office. Ensure probe thermometers are maintained on site in an accessible location and staff are trained on verifying internal food temperatures. Education was provided regarding the importance of monitoring internal food temperatures.

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed clean equipment and utensils stored in soiled, broken bus bins in the kitchen. Discontinue storing clean items in soiled containers. Replace broken bins and maintain clean.

2) Observed a peeling film on the exterior left side of the 1-door upright freezer at the cooks line. Remove the film to provide a surface which is smooth, durable, non-absorbent, and easily cleanable.

NOTE: Observed a heavily soiled grill cleaning machine (TA-2018 100OK! - not approved by an ANSI-accredited agency) installed between the food prep sink and 3-compartment warewash sink. Provide manufacturers specifications to this Department via email within one week (no later than 10/27/2021) and provide written procedures for how employees clean the grills.

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:

NOTE: Observed the caulking of the dish washing area to be receding and encrusted with mold accumulation. Make the necessary repairs in an approved manner to eliminate mold growth and provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage.

*NOTE: This is a repeat violation.

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:

NOTE: Observed the exterior of the bulk bins to be encrusted with aged food debris. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation. (114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)



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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

1) Observed the lift-up lids of the cold-top prep cooler at the cooks line to be stored in an unsanitary manner directly on the floor in the rear storage area. Discontinue this practice. Ensure the lift-up lids are stored in a sanitary manner. Ensure lids are closed during times not in use. Thoroughly clean and sanitize the lids prior to resuming use.

2) Observed multi-use utensils (i.e. tongs, meat scissors, etc.) stored in an unsanitary manner on an ottoman in the customer access lobby with the food-contact portion of the utensils exposed. Utensils and equipment shall be handled and stored in an approved manner and protected from contamination. Discontinue storing exposed utensils in a customer accessible area. Ensure utensils are stored in a manner after warewashing and prior to use.

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

1

Inspector Comments:

Observed the dish machine ventilation system to be turned off as well as excessive rust accumulated on the interior surfaces of the hood canopy as well as along the exterior junctures of the hood canopy panels. Upon inquiry, the PIC turned the ventilation system on. Ensure the ventilation system is on at all times during operation to ensure proper and thorough capture and ventilation of steam produced by the dish machine. Make the necessary repairs in an approved manner to eliminate/prevent rust.

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:

Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

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))

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments:

NOTE: Observed the trash dumpster lids to be propped open. Maintain the trash lids closed at all times, except when discarding refuse, to prevent insect and rodent development, including odors.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

Observed employee beverages stored amongst food facility items (i.e. on the drain board of the food prep sink, on the prep table of the bar next to clean equipment and facility beverages, etc.). Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

*NOTE: This is a 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

0

Inspector Comments:

*NOTE: Observed the grout between floor tiles to be receding throughout the facility. Repair the floor grout to provide durable, smooth, nonabsorbent, and washable surfaces maintained 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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

1) Observed excessive accumulation of buildup and debris in the floor sinks and on the flooring under the equipment in the bar area as well as under the servers station in the dining area and under the soda syrup storage in the closet adjacent to the bar. Maintain floor sinks and floors clean and free from accumulation.

*NOTE: This is a repeat violation.

2) Observed excessive accumulation of dust and debris on the ceiling tiles, makeup air vent, walls, and exterior surfaces of the cooks' line ventilation hood. The floors, walls, ceilings of a food facility shall be maintained clean.

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

48. LAST INSPECTION REPORT AVAILABLE

POINTS

0

Inspector Comments:

The last inspection report was not available for review at the time of inspection. Ensure a copy of the most recent inspection report is available for review by the public upon request.

Violation Description: A copy of the most recent routine inspection report shall be made available upon request. (113725.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Observed numerous missing and unapproved Food Handler Certificates on file for active employees. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. (Certified Food Managers are exempted from this requirement)

*NOTE: This is a chronically repeated violation.

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)

50. GRADE CARD AND SIGNS POSTED, VISIBLE

POINTS

0

Inspector Comments:

Observed the public notification placard to be missing from the front window next to the grade card. Facility shall have Department issued letter grade and public notification placards posted in a conspicuous place selected by the enforcement officer. Placards are not to be moved, removed or blocked. New public notification placard posted by the inspector.

Violation Description: Grade card shall be posted in a conspicuous place. Approved signs that notify food employees to wash their hands shall be posted at all handwashing lavatories. "No smoking" signs shall be posted in all food-related areas. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The health permit shall be posted in a conspicuous location. (113725.1, 113953.5, 113978, 114276 (f)(1), 114381 (e), Riverside County Ordinance 492)

Overall Inspection Comments



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At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (80 = B). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (10/27/2021). "A" card has been removed. "B" card posted and must remain posted until removed by someone from this Department. Do not relocate, remove, or visually obstruct the "B" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

*NOTE: A 24-hour reinspection has been scheduled for 10/22/2021 at 1:00 p.m. to verify the repair of the bar handwash station (see violation 5 and 6).

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

Allen Geronimo
Person in Charge
10/21/2021

Jillian Van Stockum
Environmental Health Specialist
10/21/2021

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

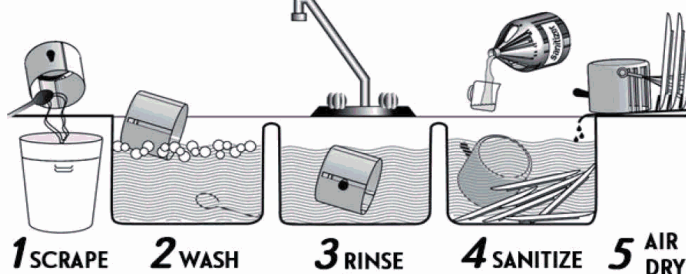
Cooked
Food

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!



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