



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

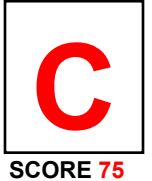
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Chef K						DATE 2/28/2019		TIME IN 11:40 AM		TIME OUT 3:35 PM	
ADDRESS 31757 Temecula Pkwy Ste.A, Temecula, CA 92592						FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER WQW Inc						EMAIL qiaoxinlin1987@gmail.com					
PERMIT # PR0065077		EXPIRATION DATE 05/31/2019		SERVICE Routine inspection		REINSPECTION DATE 3/07/2019		FACILITY PHONE # (951)302-277		PE 3621	
						DISTRICT 0041		INSPECTOR NAME Philip Sinclair		Major Violation 2	
										Points 25	

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



☒ 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"/>	N/A	1. Food safety certification Qiaoxin Lin/ Prometric/ 4-26-2023			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
In	<input type="radio"/> N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	<input type="radio"/> 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	<input type="radio"/> 2
In		6. Adequate handwashing facilities supplied and accessible			<input type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	<input type="radio"/> 4
In	<input type="radio"/> N/O	N/A	8. Time as a public health control; procedures and records		4
In	<input type="radio"/> N/O	N/A	9. Proper cooling methods		4
In	<input type="radio"/> N/O	N/A	10. Proper cooking time and temperature		4
In	<input type="radio"/> N/O	N/A	11. Proper reheating procedures for hot holding		4
PROTECTION FROM CONTAMINATION					
In	<input type="radio"/> N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized Cl 100ppm; Auto DW 50ppm Cl / Employee verified knowledge	+	<input type="radio"/> 4

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
In	N/O	<input type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	<input type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP			2
CONSUMER ADVISORY					
In	<input type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<input type="radio"/> N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
In		21. Hot and cold water available		4	2
		Water Temperature 191.5F at 3-compartment sink°F			
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
In	N/A	24. Vermin proofing, air curtains, self-closing doors			<input type="radio"/> 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		<input type="radio"/> 1
28. Food separated and protected from contamination		<input type="radio"/> 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 type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		<input type="radio"/> 1
37. Equipment, utensils, and linens: storage and use		<input type="radio"/> 1
38. Adequate ventilation and lighting; designated areas, use		<input type="radio"/> 1
39. Thermometers provided and accurate		<input type="radio"/> 1
40. Wiping cloths: properly used and stored		<input type="radio"/> 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		<input type="radio"/> 1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		<input type="radio"/> 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		<input type="radio"/> 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		<input type="radio"/>
55. Impound		



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed employee use a bowl as scoop inside the fried rice, proceed to the standing 3 door cooler to obtain a piece of fried chicken with bare hands, drop said piece of chicken in the fryer and proceed to assemble to go orders inside containers. Instructed employee to cease service until hands are properly washed. Ensure that all employees are trained on proper hand washing procedures and instances when hand washing is required.

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:

- Observed the back hand sink near the preparation sink blocked by brooms, dustpans and steel mesh product located inside basin.
- Observed the front hand sink in bar area blocked by small colander and sponge located inside the basin of the hand sink.

Relocate all items away from the hand sink faucets and ensure that hand sinks are used only for hand washing. Maintain hand sinks accessible at all times to allow for proper hand washing and properly store cleaning supplies in designated cleaning item storage area.

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: Observed the following inside the small True cold prep table and standing 3 door reach in cooler:

- 2 containers of chicken at 54.3F and 58.0F respectively
- 1 large container of shrimp at 64.7F
- 1 container of fried chicken at 95F-108F
- 1 bag of cooked chicken at 52.7F

All items were voluntarily discarded at time of inspection. Other food items inside the respective units were observed within legal range. Maintain all potentially hazardous foods at or above 135F or at or below 41F at all times.

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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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

- Observed multiple knives inside the knife rack near the slicer with food debris still on them mingled with other clean knives.
- Observed small stainless steel bowls with food debris and liquid inside them stacked on top of clean plates near the pot burners at cook line.
- Observed soiled wiping cloths stored on top of clean utensils and plates throughout cook line area and secondary prep space across from prep sink. Directed that all soiled linens need to be placed in approved dirty linen area.
- Observed knives at the cook line wedged between the prep tables and food debris on the knives.
- Observed cup in the bar area with lip stick residue still on the rim. Employee instructed to remove the cup from service at time of inspection.

All violations corrected on-site. Ensure that all food contact surfaces are properly washed, rinsed, sanitized and air dried prior to use.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

21. HOT AND COLD WATER AVAILABLE

POINTS

0

Inspector Comments: NOTE: Observed the maximum hot water from the 3-compartment sink at 190.5F. Recommend to adjust the hot water heater so that water does not exceed 140F, but still maintains a minimum of 120F at all times.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

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

POINTS

1

Inspector Comments:

- Observed the door to the patio propped open at time of inspection.
- Observed the back door propped open and the air curtain above the door turned off by the switch located on unit. Remove the on/off switch from the unit and ensure that air curtain is properly connected to the micro-switch so that air curtain functions as designed.

Ensure that exterior doors are maintained closed with no gaps or openings as to prevent vermin entry and 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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments:

- Observed baking tray with packages of chicken and calamari on it sitting out at room temperature on top of the grease bin. Observed the food to be under 41F at time of inspection. Allowed to relocate packages to cold holding unit.
- Observed container of seafood sitting on the drain board to the preparation sink with water inside the container. Observed temperature of seafood between 29F and 32F. Directed employee to place in prep sink and allow cold water to run over the product to flush away loose particles.
- Observed container with packaged tofu cakes thawing on prep table next to the slicer. Items measured at 28.4F. Allowed to be relocated to refrigeration unit to thaw.

Ensure that approved thawing methods are used at all times.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- Observed containers inside both cold prep tables double stacked to where bottom of 1 insert in contact with food in other insert. Provide approved hard cover lids if wish to continue stacking in this manner or use smaller inserts so that there is space inside the unit.
- Observed open bulk bags of potato starch and rice in the dry storage area. Provide commercial grade containers with tight fitting lids and labeled as to the contents once product open as to be protected from contamination.
- Observed baking tray with chicken and calamari thawing resting atop the grease bin. Discontinue using the grease bin as a prep surface. Store all foods in a manner as to be protected from contamination. Ensure grease bin is used only for disposal.
- Observed several cans of hoisin sauce and other canned goods punctured or the top removed, but product still inside can covered by saran wrap. Provide food grade containers with lids once product is open as to be protected from contamination.
- Observed dented can of water chestnuts in dry storage area. Remove dented can from service as to be protected from contamination. Ensure employees are trained on dented product removal.
- Observed rolling cart of seasonings at the cook line wok area uncovered. Provide approved covers to seasonings when not in use as to be protected from contamination.
- Discontinue using bowls as scoops for the bulk container of potato starch and fried rice. Provide approved scoops with handles to minimize hand contact and be protected from contamination.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments: NOTE: Observed 1 unlabeled chemical spray bottle on rolling cart near wait station. Provide labels as to the contents to all chemical spray bottles.

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

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- Observed the door gasket to the 3 door reach in cooler torn. Replace torn gasket in approved manner.
- Observed the hot water knob at the preparation sink leaking when hot or cold water turned on. Repair or replace hot water knob in approved manner.
- Discontinue using unapproved to-go bags as storage containers for food inside cold prep tables and reach in coolers. Provide approved food grade storage containers.
- Remove unapproved milk crates used as storage in dry storage area and on shelf across from 3 door reach in cooler. Provide approved food grade storage containers as to be smooth and easily cleanable.
- Observed 2 chest freezers directly on the ground near the bar area. Provide casters or legs or approved shelving so that freezers are at least 6" above the ground.
- Observed small True cold prep table reach in door broken and coming away from unit. Repair or replace door in approved manner so that door properly closes and seals the unit.
- Observed extensions cords coming through the ceiling panels used to plug in equipment. Remove unapproved extension cord from the facility. Properly install wall drop outlet if needed by contacting electrician.
- Observed the handle to the rice warmer holding the fried rice broken. Repair or replace rice warmer handle in approved manner.
- Discontinue the use of unapproved cardboard as a sleeve for knife. Provide approved smooth and easily cleanable surface for knife.

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



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36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN;ADEQUATE CAPACITY

POINTS

1

Inspector Comments: Clean and maintain the following:

- Pot burner tops at cook line
- Door gaskets to all reach in units
- Interior shelving of all reach in units
- Fan guards to cold prep tables across cook line
- Prep sink faucet and basins
- Hand sink basins and faucets throughout facility
- Dish sprayer nozzle at 3-compartment sink
- Below center wok grill station to remove grease build up
- Wire rack shelves used for dry storage goods
- Sides of preparation tables to remove accumulation
- Sides and inside cabinet to the fryer at the cook line
- Exterior of bulk rice container to remove residue
- Grease bin to remove accumulation from lid
- Microwave above rice warmer
- Ice deflector and interior of ice maker in bar area
- Exterior of rice warmers to remove debris accumulation
- Caulking behind the ware washing area

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:

- Observed rice scoop for white and fried rice stored in stagnant water near the warmers. Maintain water at least 135F at all times or provide empty, sanitized container to store scoops between use as to be protected from contamination.
- Observed knives wedged between the cold prep tables and prep tables at the cook line area. These areas are not cleaned frequently enough. Provide empty, sanitized container to store between use as to be protected from contamination.
- Observed tongs and ladles stored on the handle to the oven under the exhaust hood. Provide empty, sanitized container to store tongs and ladles as to be protected from contamination.
- Observed large wok pan stored inside the mop sink basin at time of inspection. Person in charge stated that wok is to be thrown away. Ensure that utensils are stored in a manner as to be protected from contamination.
- Discontinue using dry linens as covers for food inside the standing reach in cooler units and cold prep tables. Provide approved covers for foods.
- Discontinue storing clean utensils on shelf next to powder detergent and on top of fryer oil. Ensure utensils are stored in a manner as to be protected from contamination.
- Discontinue storing any baking trays, serving trays or other utensils on the ground wedged between the wall and grease bin or wall and standing reach in cooler. Store utensils in approved area at least 6" above the floor at all times.
- Observed ice scoops inside the bar area directly on counter top. Ensure that surface is cleaned/sanitized every 4 hours or provide empty, sanitized container to store scoop between use as to be protected from contamination.

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)



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

- Observed 1 of the light bulbs in exhaust hood over pot burners burnt out. Replace burnt out bulb in approved manner.
- Observed accumulation of grease and other particles on the hood filters. Clean and maintain filters in approved manner.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: Observed no thermometers in visible locations inside the reach in doors of the cold prep tables at the cook line. Provide thermometers in readily visible locations inside all reach in units so that temperatures can be monitored.

NOTE: Obtain accurate probe thermometer so that food handlers can measure internal temperatures of food while being cooked.

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

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

- Observed wiping cloths sitting on prep counters and cutting boards to cold prep table all around the back food preparation area. Maintain wiping cloths in clean water with sanitizer (CI 100ppm) and change out at least every 4 hours or discard after each single use.
- Observed sanitizer solution with wiping cloths in it on the drain board to the preparation sink with colander of prawns next to soaking in water thawing. Relocate sanitizer solution to area away from product as to be protected from contamination.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed personal drinks (water bottles) on shelf with utensils and products used for the facility. Properly store personal items in designated personal item area away from product and utensils used for the facility.

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)

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

POINTS

0

Inspector Comments: NOTE: Observed FRP corner trim piece below the preparation sink coming away from the wall and exposing underlying wall components. Repair or replace FRP corner trim piece in approved manner.

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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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: The following areas are in need of detailed cleaning:

- Flooring under all equipment/shelving throughout the facility. Observed several areas with severe accumulation of food debris underneath.
- Walls behind all cook line equipment to remove build up
- Floor sinks and drains throughout facility to remove build up
- Ceiling vent covers and panels in back food preparation area

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed only 1 food handler card available at time of inspection, but observed 3 other employees present. Ensure all persons who handle food/utensils inside facility have an approved Riverside County food handler card. Visit www.rivcoeh.org for more information.

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation #7 for details

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.



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Overall Inspection Comments

At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (C = 75). A re-inspection will be set for one week (03/07/2019). Ensure violations listed on this report are corrected by this date in order to be re-scored. "C" card posted. "A" card removed. "C" card must remain posted until removed by a member of this department. Removal will result in citation. Contact Philip Sinclair for any questions at (951) 461-0284.

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

Qiaoxin Lin
Person in Charge
02/28/2019

Philip Sinclair
Environmental Health Specialist
02/28/2019

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

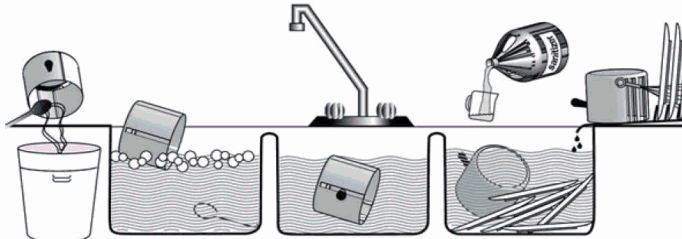
Cooked Food

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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