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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  
PHO VINAM

DATE  
9/16/2021

FACILITY ADDRESS  
1201 UNIVERSITY AVE #107, Riverside, CA 92507

TIME IN  
2:15 PM

FACILITY DESCRIPTION  
Not Applicable

TIME OUT  
3:45 PM

PERMIT HOLDER  
Chin Thi Huynh

OUT

REINSPECTION DATE  
Next Routine

PERMIT #  
PR0005753

IN

EMAIL  
Not Specified

OUT

FACILITY PHONE #  
(951)750-9365

N/O  
IN

District  
3620

N/A

Inspector Name  
Jose Chavez

N/A

COMPLIANCE AND ENFORCEMENT

Major Violations  
2

Outstanding Violations  
2

Points Deducted  
19

Grade  
B

SCORE 81

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.

The Food Establishment Inspectors are 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 displayed when the facility is open to the public.

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### 5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

**Inspector Comments:** Employees are to follow proper hand washing procedures at all times. Observed employees changing tasks and not washing their hands in between

**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

**Inspector Comments:** Do not block hand sinks by storing dishes on them

**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))

### 13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

**Inspector Comments:** No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils. Observe employee washing raw beef and raw shrimp together at prep sink—> Both voluntarily discarded.

**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

### 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

**Inspector Comments:** Eliminate cockroaches from facility. Observed several live cockroaches crawling around facility during inspection. Facility is now REQUIRED to obtain pest control service immediately and to maintain service for once a month after issue has been resolved. Invoices WILL BE checked during re-inspection

**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

**Inspector Comments:** DO NOT turn air curtain off. Also, replace missing back door weather stripping.

**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:** Do not store scoop handle in direct contact with cooked rice. Also, transfer all opened foods to food approved containers after being opened.

**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

**Inspector Comments:** Label all chemical sprayers.

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

<table>
<thead>
<tr>
<th>POINTS</th>
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</thead>
<tbody>
<tr>
<td>1</td>
</tr>
</tbody>
</table>

**Inspector Comments:** Facility is in need of MAJOR CLEANING. Clean ENTIRE facility by re-inspection as facility was observed EXTREMELY dirty

**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, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

### 38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

| POINTS | 1 |

**Inspector Comments:** Ensure all grease filters are properly set before using kitchen cooking equipment

**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:** Store all soiled linens in sanitizer buckets after every 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))
Overall Inspection Comments

Facility failed inspection. B posted. Do not remove or block to avoid citation. Re-inspection will be conducted on 9/23/21

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

Truong
Person in Charge
09/16/2021

Jose Chavez
Environmental Health Specialist
09/16/2021
REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114449 (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.”

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

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:
   • 100 ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
   • 200 ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
   • 25 ppm 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

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Minimum Internal Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables</td>
<td>135°F for 15 seconds</td>
</tr>
<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>155°F for 15 seconds</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>155°F for 15 seconds</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</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!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 260 N Broadway
88th Ave, CA 92223
Phone 760-921-5090
Fax 760-921-5085

CORONA 2275 S Main St #204
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

HEMET 800 S Sanderson Ave #200
Hemet, CA 92543
Phone 951-766-2624
Fax 951-766-8984

INDIO 47-950 Arabia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

MURRIETA 30352 Technology Dr #250
Murrieta, CA 92590
Phone 951-461-0245
Fax 951-461-0245

Palm Springs 554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1470
Fax 760-320-1470

RIVERSIDE 4085 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017

DEA-21 (REV 10/18)