



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org
For general information call: 1-888-722-4234

FACILITY NAME Elephant Thai Cuisine					DATE 8/1/2018		TIME IN 12:30 PM		TIME OUT 3:15 PM	
LOCATION 3720 Mission Inn Ave, Riverside, CA 92501					Facility Description Not Applicable					
PERMIT HOLDER Suthida Patanasak					E-MAIL Not Specified				Major Violations 1	
PERMIT # PR0058069	EXPIRATION DATE: 02/28/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (909)683-9200	PE 3621	DISTRICT 0007	INSPECTOR NAME Adam Mian		Points Deducted 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.

C
SCORE 75

○ In = In compliance ○ N/O = Not observed ○ OUT = Out of compliance
+ COS = Corrected on-site ○ N/A = Not applicable

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/O	1. Food safety certification				2
		Thanyanan Pornsanant Prometric exp: 9/5/2022				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & exclusions			4	2
In	N/O	3. No 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
		6. Adequate handwashing facilities supplied & accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
	N/O	N/A	8. Time as a public health control; procedures & records		4	2
	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In		13. Food: unadulterated, no spoilage, no contamination			4	2
	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved source			4	2
	N/O	N/A	16. Compliance with shell stock tags, condition, display			1
	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
	N/A	18. Compliance with variance, specialized process, and HACCP Plan				2
CONSUMER ADVISORY						
	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered				2
WATER / HOT WATER						
In		21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL						
In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
		23. No rodents, insects, birds, or animals			4	2
		24. Vermin proofing, air curtains, self-closing doors				1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
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. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repair	2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Observed:

- equipment stored directly in the back handwashing sink
- a pitcher stored directly in the cooks line handwashing sink

Discontinue storing items in the handwashing sink. Handwashing sinks are to only be used for handwashing.

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed a container of rice noodles soaked in water to measure 56F on a preparation table. Operator stated that it was stored on the table for at least one hour. Rice noodles must be labeled with the time and date that it was prepared and discarded after four hours.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of vermin/insects. Observed the following:

- numerous live cockroaches (nymphs and adults) in the cracks/spaces beneath and behind the cooks line preparation cooler and preparation table, directly next to knives and food equipment.
- one dead cockroach on the floor behind the water heater.
- numerous fruit flies at the bar area and back area of the kitchen.

Facility is not approved to operate and has voluntarily closed due to the cockroach activity in the kitchen. The following actions must be taken prior to requesting a reinspection to re-open the facility: Remove all evidence of cockroaches throughout the facility. Seal all cracks and crevices in the floors, walls and ceilings to eliminate cockroach entry points and harborage areas. Provide approved pest control service, with a service report indicating that treatment was provided for cockroach activity. Thoroughly clean and sanitize all affected surfaces and discard any food that may have been contaminated.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: 1. Facility shall only use approved pest control measures. Observed unapproved insect spray cans in the kitchen and at the bar. Remove unapproved insect spray from the facility. Only use approved pest control services to eliminate insects.
2. Exterior doors shall not be propped open. Observed the back door to be propped open. Maintain all doors closed to prevent insect/vermin/debris entry points.

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

2

Inspector Comments: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. Observed:

- containers of raw shrimp, calamari, egg noodles, and raw meats left unattended on the back counter and storage rack. The container of raw meat measured 75F and was voluntarily discarded, all other foods were still frozen and relocated to refrigerators.

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. Observed the following:

- rice scoops and utensils stored in two containers of stagnant room temperature water. Discontinue storing rice scoops and other food equipment/utensils in stagnant water. Relocate rice scoops/utensils to a clean/dry container or in hot water of at least 135F or above.

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: All chemicals and poisonous substances shall be properly labeled and stored. Observed chemical spray bottles stored directly above clean pots/utensils on the wall near the dish machine. Relocate all chemicals to a designated area away from food and food contact surfaces.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair. Observed:

- the bottom door of the vertical two door cooler at the cooks line to not open. An employee stated that the bottom portion of the cooler is not functioning and does not open. Repair bottom cooler in an approved manner.
- a laminate wood table top used as a cutting board and deterioration and score marks, above the soda syrup boxes. Remove table top from the facility. Only use approved food grade cutting boards.
- an extension cord running across ceiling from above the three compartment sink to the ice machine. Provide an approved electrical outlet at ice machine and remove extension cord.
- a leak at the dish machine door. Repair dish machine to eliminate leak.



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36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Observed the following:

- debris build up on interior and exterior surfaces of the ice machine
 - debris accumulation on the water heater and surrounding surfaces
 - debris accumulation on all shelving throughout the kitchen
 - old food debris on the clean utensil storage bins
 - heavy grease and food debris accumulation on all cooks line equipment surfaces beneath the cooks line hood
 - debris on all dish machine and three compartment sink surfaces
 - ice/frost build up on interior surfaces of chest-style freezers
- Thoroughly clean all affected areas.

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination. Observed:

- food utensil/equipment storage bins stored directly on the floor in the warewashing area
 - food equipment/utensils stored directly on the floor at the cooks line
 - knives wedged between a preparation cooler and preparation table.
- Relocate all food equipment and utensils on approved storage at least 6 inches above the floor.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Observed heavy dust and grease accumulation on the hood filters and surrounding hood surfaces at the cooks line. Thoroughly clean all affected surfaces at the hood to eliminate grease and dust.

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: An accurate probe thermometer suitable for measuring internal temperature of food shall be available to the food handler. Observed no probe thermometer during the inspection, operator stated that it was missing. Provide at least one probe thermometer and ensure employees know how to properly measure food temperatures.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. Observed several soiled wiping cloths stored on a cutting board and preparation table surfaces in the kitchen. Relocate all soiled wiping cloths to buckets with water and sanitizer.

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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair. Observed the canned/recessed lights in the kitchen to be separated from the ceiling with gaps/spaces. Secure lights to ensure there are no gaps/spaces between the light covers/casing and the ceiling.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean. Observed heavy grease and food debris build up on the floors beneath and behind all equipment at the cooks line hood. Thoroughly clean all affected surfaces to eliminate grease and debris accumulation.

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work. Observed one expired food handler card. All employees shall have Riverside County food handler cards. Food handler card exam can be taken online at www.riverside.statefoodsafety.com or at our environmental health offices.



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Overall Inspection Comments

This routine inspection was conducted with E. Barone. Facility has voluntarily closed and is not approved to operate until re-inspected and re-opened by an employee of this department. This facility has failed to meet the minimum requirements of the California Health and Safety Code (75 = C). Due to repeated failed inspections within a two year period an Administrative Hearing will be held at 4065 County Circle Drive Suite 104 Riverside CA 92503 on 8/7/2018 at 8:00 PM. "C" card posed. "A" card removed. "C" card must remain posted until removed by an employee of this Department. Contact A. Mian with any questions (951) 358-5172.

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

Poo Patanasak
Person in Charge
08/01/2018

Adam Mian
Environmental Health Specialist
08/01/2018