



**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**

[www.rivcoeh.org](http://www.rivcoeh.org)

**For general information call: 1-888-722-4234**

FACILITY NAME <b>Sushi Asahi</b>						DATE 7/10/2018	TIME IN 2:35 PM	TIME OUT 5:30 PM
LOCATION 2955 Van Buren Blvd, Riverside, CA 92503						Facility Description Not Applicable		
PERMIT HOLDER Yong Ho Kim						E-MAIL Not Specified		Major Violations 4
PERMIT # PR0058078	EXPIRATION DATE: 02/28/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)637-1313	PE 3620	DISTRICT 0002	INSPECTOR NAME Emily Piehl	Points Deducted 29

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.

**FACILITY  
CLOSED**  
CA HEALTH &  
SAFETY CODE  
SECTION 113960

○ 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
<span style="color: green;">○</span> In	N/O	1. Food safety certification				2
Eun hee Seo 8/23/20 SS						
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & exclusions		4		2
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">○</span> 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	<span style="color: blue;">+</span>	<span style="color: red;">○</span> 4		2
In		6. Adequate handwashing facilities supplied & accessible	<span style="color: blue;">+</span>			<span style="color: red;">○</span> 2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">○</span> 4		2
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">○</span> 4		2
In	<span style="color: blue;">○</span> N/O	N/A		4		2
In	<span style="color: blue;">○</span> N/O	N/A		4		2
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">○</span> 4		2
PROTECTION FROM CONTAMINATION						
<span style="color: green;">○</span> In	N/O	N/A				2
<span style="color: green;">○</span> In		13. Food: unadulterated, no spoilage, no contamination		4		2
<span style="color: green;">○</span> In	N/O	N/A		4		2
chlorine at dish machine and quat ammonia at 3-compartment sink						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4		2
In	N/O	<span style="color: blue;">○</span> N/A				1
In	N/O	<span style="color: blue;">○</span> N/A				1
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span> N/A				2
CONSUMER ADVISORY						
In	<span style="color: blue;">○</span> N/O	N/A				1
HIGHLY SUSCEPTIBLE POPULATIONS						
In	<span style="color: blue;">○</span> N/O	<span style="color: blue;">○</span> N/A				2
WATER / HOT WATER						
<span style="color: green;">○</span> In		21. Hot and cold water available		4		2
140F 3-compartment sink						
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In		22. Sewage and wastewater properly disposed		4		2
VERMIN						
<span style="color: green;">○</span> In		23. No rodents, insects, birds, or animals		4		2
In		24. Vermin proofing, air curtains, self-closing doors				<span style="color: red;">○</span> 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		<span style="color: red;">○</span> 1

EQUIPMENT/UTENSILS/LINENS		OUT
34. Utensils and equipment approved, good repair		<span style="color: red;">○</span> 2
35. Warewashing facilities approved; testing materials		1
36. Equipment / Utensils properly installed, clean		<span style="color: red;">○</span> 2
37. Equipment, utensils and linens: storage and use		<span style="color: red;">○</span> 1
38. Adequate ventilation and lighting; designated areas, use		<span style="color: red;">○</span> 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		<span style="color: red;">○</span> 1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Personal and cleaning items storage		<span style="color: red;">○</span> 1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floor, walls and ceilings clean		<span style="color: red;">○</span> 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		<span style="color: red;">○</span>



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**5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY** **⚠ CRITICAL ⚠**

POINTS  
**4**

**Inspector Comments:** Observed an employee at the sushi bar touch his hair then don gloves to continue to food preparation with out washing his hands.  
Employee was directed to wash his hands and discard the contaminated food.

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

POINTS  
**2**

**Inspector Comments:** Soap and paper towels (or drying device) shall be provided in approved dispensers.  
Observed soap dispenser to be empty at the sushi bar hand wash sink.

**7. PROPER HOT & COLD HOLDING TEMPERATURES** **⚠ CRITICAL ⚠**

POINTS  
**4**

**Inspector Comments:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.  
1. Measured hot sushi rolls at 102-120F in the hot holding box. PIC stated food had been out of temperature for 3 hours. Food was voluntarily discarded.  
2. Measured the following foods in the one door reach in cooler at the cooks line at the following temperatures:  
a. fish balls at 53F  
b. tofu at 45F  
c. pot stickers at 50F  
d. baked crab mix at 49F.  
PIC stated food was in cooler for 3 hours. All food was relocated into another cooler.  
3. Tempura batter at 48-52F in an ice bath at the cooks line. PIC stated batter was out of temperature for 1 hour. Batter was relocated into cooler.  
4. Measured the following foods in the upright 2 door cooler in the kitchen at the following temperatures:  
a. tofu at 50F  
b. green mussels at 47F  
c. spicy mayo at 50F  
PIC stated food was made and put in cooler 3 hours prior. All food was relocated into another cooler.

**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES. & RECORDS** **⚠ CRITICAL ⚠**

POINTS  
**4**

**Inspector Comments:** When time is used as a public health control, food must be marked with the time to be discarded, not to exceed 4 hours after leaving temperature control.  
Observed sushi rice in sushi area to not have adequate/incorrect time as temperature control labels.  
PIC voluntarily discarded the rice.

**11. PROPER REHEATING PROCEDURES FOR HOT HOLDING** **⚠ CRITICAL ⚠**

POINTS  
**4**

**Inspector Comments:** Any potentially hazardous foods cooked, cooled and subsequently reheated shall be brought to an internal temperature of 165°F for 15 seconds.  
Measured a plate of cooked eel at 55F in the hot hold box. PIC stated food was put into the hot hold box 10 minutes prior.  
Food was voluntarily discarded.

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

POINTS  
**1**

**Inspector Comments:** Air curtain shall turn on when door is open and turn off when door closes.  
1. Observed air curtain to be inoperable. Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility.  
Effectively seal all crevices (i.e. gaps and cracks) throughout the facility to eliminate potential vermin (including insects) harborage.  
2. Observed gaps in the back exit door.  
Exterior doors shall be self-closing and without gaps or openings to prevent vermin entry.

**33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE**

POINTS  
**1**

**Inspector Comments:** Food shall be properly labeled and honesty presented.  
Observed bulk flour container at the cooks line to be unlabeled.  
Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified



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### 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS  
2

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

1. Observed cracked white plastic part of sushi rice holders.
  2. Observed sushi cases tied with plastic wrap around the center support bar.
  3. Observed clear pitchers used for making sushi rice to be in disrepair.
- Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

4. Observed foil lining the lower shelf under the flat top grill.  
Remove all foil, newspaper, and cardboard from the shelves. Do not line the shelves with any materials that are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable.

5. Observed 3-compartment sink pipes to be leaking.  
6. Observed prep sink faucet to be leaking.  
Repair and maintain all plumbing fixtures fully operative, clean and in good repair so as to prevent potential contamination of food and food contact surface equipment.

7. One door reach in cooler and 2 door upright cooler in kitchen were holding foods above 45F.  
Adjust, repair or replace the refrigeration units so that they are capable of holding PHF at or below 41F.

### 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.

1. Observed paper towel dispenser at sushi bar to have accumulation of grime.
  2. Observed accumulation of grime on cabinets in sushi bar area.
  3. Observed seaweed (Nori) containers to have accumulation of grime.
  4. Observed an accumulation of grime on exterior of reach in coolers, gaskets, exterior of rice cookers and microwave
  5. Observed accumulation of grime on all storage racks and shelving in kitchen and sushi bar areas.
- Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

### 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.

1. Observed lid of sushi rice holder to be stored on the foot rest of the stool.
  2. Observed knives stored on top of soiled reach in cooler under the sushi bar.
- Store equipment in a clean manner to prevent contamination.

3. Observed knife and ice cream scoop stored in stagnant water.  
Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream or mashed potatoes.

4. Observed dish racks being stored on the floor by the dish machine. Discontinue storing/placing dish racks on the floor. Store and handle utensils and equipment up off the floor on approved shelving so as to be protected from contamination.

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

POINTS  
1

**Inspector Comments:** All areas shall have sufficient ventilation.

1. Observed kitchen temperature to be 96F.  
All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and to provide a reasonable condition of comfort for each employee, consistent with the job performed by the employee.

2. 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.  
Observed a missing light shield over the lights in the kitchen.

### 42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS  
1

**Inspector Comments:** All food waste and rubbish shall be kept in covered, leak proof and rodent proof containers.  
Observed an accumulation of grease on the ground around the refuse area. Maintain the premises clean, free of litter and rubbish. Clean the ground of these accumulations in a manner that does not allow the waste water to enter the street, gutter, or storm drain system. All waste water must be disposed of in the sanitary sewer.



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#### 44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS

1

**Inspector Comments:** All personal drinks are to be kept covered and stored in a manner to prevent contamination. Observed employee beverage stored on top of counter of sushi preparation unit. Observed an employees apple slices and popsicle stored in the sushi prep cooler.

#### 46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be kept clean.

1. Observed an accumulation of grime in the following locations:

- a. floors in hard to reach areas in kitchen and in sushi bar areas
- b. walls behind equipment in kitchen and sushi bar areas
- c. all floor sinks
- d. ceiling around vents
- e. wall under and behind 3-compartment sink and dish machine

2. Observed flooring in disrepair (missing grout and cracked floor tiles). Repair the floor in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable.

3. Observed a gap in the wall behind the ice machine. Repair the hole in the wall to prevent harborage of vermin.

4. Observed cracked cove base tiles next to the 3-compartment sink and wall in kitchen

Provide an integrally designed base coving with a 3/8-inch radius at the juncture of the floor and wall. The coving must extend up the wall at least 4 inches.

5. Observed paint in disrepair behind the hand wash sink in the kitchen. Repair the walls in order to provide surfaces that are smooth, durable, nonabsorbent, and easily cleanable.



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**Overall Inspection Comments**

Facility has failed their monthly suspension inspection and is closed. At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (71=C) and is in violation of the terms of the Notice of Decision from hearing held on 9/29/17. This facilities permit is revoked and facility may not operate with out a valid health permit. Facility must pay health permit fee in order to be re-inspected. Facility must re-train all employees and correct all of the violations noted on this inspection report in order to call for a re-inspection. Contact Emily Piehl at 951-358-5172 for your re-inspection.

**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.

<b>Signature</b>	
<hr/> <b>Mark</b> Person in Charge 07/10/2018	<hr/> <b>Emily Piehl</b> Environmental Health Specialist 07/10/2018