



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Hong Kong Express					DATE 6/12/2018		TIME IN 1:45 PM		TIME OUT 3:00 PM	
LOCATION 1490 University Ave Ste #101, Riverside, CA 92507					Facility Description Not Applicable					
PERMIT HOLDER Hong Kong Fast Food Inc					E-MAIL Not Specified				Major Violations 0	
PERMIT # PR0049885	EXPIRATION DATE: 07/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)686-2223	PE 3620	DISTRICT 0006	INSPECTOR NAME Vyan Aziz		Points Deducted 28	

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 72

● 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
● In	N/O	1. Food safety certification Alan Lim/ Prometric/ 2-26-21			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
● In		2. Communicable disease; reporting, restrictions & exclusions		4	2
○ N/O		3. No discharge from eyes, nose, and mouth			2
○ N/O		4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
○ N/O		5. Hands clean and properly washed; gloves used properly		4	○ 2
○ N/O		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
○ N/O	N/A	10. Proper cooking time & temperatures		4	2
○ 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
○ N/O		13. Food: unadulterated, no spoilage, no contamination	4		○ 2
● In	N/O	N/A	14. Food contact surfaces: clean and sanitized 100ppm chlorine /	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/O	○ 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/O	○ N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER					
○ N/O		21. Hot and cold water available		4	○ 2
LIQUID WASTE DISPOSAL					
● In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
○ N/O		23. No rodents, insects, birds, or animals		4	○ 2
○ N/O		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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Observed employee eating in the dining room then proceed to help a customer without washing hands first. Ensure employees are properly trained on hand washing.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Soap and paper towels (or drying device) shall be provided in approved dispensers. Observed hand soap diluted with water and with very minimal amount in hand sink near the cook-line. Ensure an adequate amount of non-diluted hand soap is provided at all times.

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.) raw chicken sitting at the preparation counter at 55-60F unattended. Ensure diligent preparation of food at all times.

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

POINTS

2

Inspector Comments: When time is used as a public health control, records and documentation must be maintained. Observed no records for food items at the hot holding unit. Operator stated they had been placed on the unit about 30 minutes ago, records sheet was corrected on-site. Items were reading at 110-128F, and include:

- a.) BBQ Pork
- b.) Mandarin Chicken
- c.) Teriyaki Chicken
- d.) Egg rolls

9. PROPER COOLING METHODS

POINTS

2

Inspector Comments: All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer. Observed multiple batches of cooked fried chicken stored in the back at 80-110F. Operator stated it was cooked within the hour. Operator relocated items into refrigeration. Ensure food is being monitored, and proper active cooling methods are performed.

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

Inspector Comments: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage. Observed clean utensils stored in a container with 2 live cockroaches. Operator sent items for washing.

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments: Facility hot water shall be at least at 120°F. Facility hot water reached a maximum of 114.6F. Make necessary adjustments to ensure hot water reaches 120F.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

Inspector Comments: Each food facility shall be kept free of vermin. Observed:

- a) rodent droppings under the hot holding unit
- b.) 1 mature live cockroach in the cabinet at the service line
- c.) 2 nymph cockroaches in the utensils container
- d.) multiple flies in the kitchen

Operator receives commercial pest control services monthly for general pests, not including rodents; last service was on 6-7-18. Provide an invoice for rodent treatment within 1 week of this notice.



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24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: Facility shall only use approved pest control measures. Observed:

- a.) bottle of raid near the 3-compartment sink
- b.) multiple fly swatters in the facility
- c.) entrance door closest to the restrooms does not close all the way leaving gaps; provide proper weather stripping.

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:

- a.) utensils stored in water next to the rice cooker
- b.) chicken uncovered in the walk-in freezer and walk-in cooler
- c.) use of bowls as scoops in multiple food bins
- d.) food stored directly on the ground uncovered in the walk-in cooler
- e.) direct stacking of bowls on top of foods inside the preparation cooler

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: All chemicals and poisonous substances shall be properly labeled and stored. Observed no labels on 1 toxic chemical spray bottle. Label as directed.

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:

- a.) cardboard being used as a floor mat in the cook-line, discontinue this practice and provide approved floor mats
- b.) boxes of Soybean Salad Oil as a preparation table to store cooked chicken on
- c.) empty cardboard boxes stored near the back door
- d.) re-using cardboard boxes for storage containers; tofu cardboard box with vegetables in it.

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. Clean the following:

- a.) under the wok
- b.) ceiling above the hood
- c.) vent above the hood
- d.) under the hot holding unit
- e.) behind the soda boxes under the register
- f.) under the storage rack next to the preparation cooler (leg of rack)
- g.) hood filters
- h.) leg of the cook-line equipment next to the floor sink
- i.) dry storage shelf above the chemical storage
- j.) above the oven
- k.) ceiling above the fire suppression tank
- l.) floor of the walk-in cooler
- j.) walk-in shelving
- k.) ceiling in the dry storage area
- l.) fryer baskets
- f.) behind the ice machine deflector panel

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: 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.) two glass lights without shatter guard protection at the hot holding unit at the service line



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40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: All clean and soiled linen shall be properly stored. Observed:

- a.) 0ppm chlorine sanitizer in the sanitizer bucket under the hot holding unit; corrected on-site
- b.) linen stored under the cutting board at the preparation counter; provide an approved food grade liner

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Observed no toilet paper in the women's restroom. Provide as directed.

44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS

1

Inspector Comments: Designated areas/lockers shall be provided for personal belongings. Observed:

- a.) personal cup stored next to customer food items
- b.) cell phone and keys stored next to customer foods at the cook-line

Overall Inspection Comments

This facility has failed to meet the minimum standards of the California Health and Safety Code (72=C). Facility has also voluntarily closed due to rodent/ pest activity observed at this time. Facility will be subject to a Suspension/ Revocation hearing due to a failed inspection within 1 year of an administrative office hearing. The scheduled time/place of the Suspension/ Revocation hearing will be provided to the facility owner within 5 days of this notice. Ensure all violations listed on this report are corrected in order to be re-scored. For any questions call Vyan Aziz at 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

Alan
Person in Charge
06/12/2018

Vyan Aziz
Environmental Health Specialist
06/12/2018