



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Boba Fiend Tea House				DATE 10/19/2020		TIME IN 12:30 PM		TIME OUT 2:30 PM	
ADDRESS 2276 Griffin Wy Ste 105, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Xiao Lu				EMAIL bobafiendcorona@gmail.com				Major Violations 1	
PERMIT # PR0073884	EXPIRATION DATE 09/30/2022	SERVICE Routine inspection	REINSPECTION DATE 2/19/2021	FACILITY PHONE # (951)898-4586	PE 3620	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum		Points Deducted 20

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 only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

**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
In	N/A	1. Food safety certification			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent 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
In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	7. Proper hot and cold holding temperatures		4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods		4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In		19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		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 °F			
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2
In	N/A	24. Vermin proofing, air curtains, self-closing doors			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		1
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. 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		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
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: 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		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		1
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		1
53. Permit suspended / revoked		1
54. Voluntary condemnation		
55. Impound		



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments:

Observed no Food Safety Manager Certificate available for review. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Maintain at least one valid food manager certification on-site.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

1) Observed an employee to wash their hands in the food preparation sink, next to the front handwash station which had no soap (soap dispenser in disrepair) and was obstructed by a large trash can. Discontinue this practice. Ensure employees only use handwash stations for handwashing. Repair/replace the soap dispenser and maintain filled with soap. Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100 F) at all times during operation.

2) Observed the employee restroom handwash station to have no paper towels and the soap dispenser to be in disrepair (NOTE: a pump soap bottle was provided at the sink basin). Repair/replace the soap dispenser and maintain filled with soap. Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100 F) at all times during operation.

3) Observed a straining spoon for boba to be stored in the rear handwash station basin. Discontinue storing utensils in handwash sink basin. PIC relocated the spoon to the 3-compartment sink for warewashing.

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))



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

- 1) Observed the following regarding the 3-compartment warewash station being unable to accommodate warewashing:
- insufficient hot water pressure, unable to fill up the first compartment
 - multiple leaks in the first compartment basin

The above listed rendered the facility unable to fill the warewash sink basins with warm/hot water and unable to properly wash, rinse, and sanitize. (NOTE: facility left hot water running at maximum water pressure in the first compartment basin for greater than 45 minutes and the basin did not reach half full). Adequate water pressure must be provided, all sink basin leaks eliminated, and all utensils and dishes properly warewashed prior to requesting a reopening.

- 2) Observed an employee to be preparing tea and boba on the left drainboard of the warewash sink with a large food strainer in the left basin for straining boba and to proceed to rinse soapy dishes in the middle compartment of the 3-compartment warewash sink with water from the sprayer nozzle. The operator relocated the food preparation to the designated food preparation sink and prep area. Discontinue conducting food preparation in the warewash station. Maintain the warewash station for warewashing only.

(NOTE: dirty dishes were stored in the right compartment and dishes were being spray-rinsed in the middle compartment during the food preparation).

*NOTE: This is a chronically repeated violation.

- 3) Observed an employee to wash blenders and pitchers in the food preparation sink with soap and water, no sanitizing step. Discontinue washing dishes in the food preparation sink. Maintain the food preparation sink clean and only for use with food preparation. Remove all warewashing equipment (i.e. dish soap, sponges, etc.) as well as wiping towels from the food preparation sink. PIC relocated the blenders to the 3-compartment warewash station for proper and thorough warewashing.

*NOTE: This is a chronically repeated violation.

- 4) Observed the PIC to wash a large plastic bin, metal lid, and boba scoop in an unsubmerged the 3-compartment warewash station with soapy water, rinse with clean water, and immediately stack onto other plastic bins and shelving on the clean equipment storage rack, no sanitizing step. Upon inquiry, PIC advised he was unfamiliar with the facility's warewashing and sanitizing procedures and that the facility was out of sanitizer solution. Handwash multi-use utensils in the following manner:

- wash fully submerged in warm soapy water (minimum 100 F at dish level)
- rinse fully submerged in clear water
- fully submerge in a warm final sanitizing solution of 100 ppm Chlorine for a minimum of 30 seconds or 200 ppm Quaternary Ammonium for a minimum of 1 minute
- allow utensils to fully air dry before storing or returning to service

Education was provided regarding the importance of maintaining food preparation and warewashing in their designated stations. The dangers of cross contamination were discussed.

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

2

Inspector Comments:

Observed the maximum water temperature to measure 114.7 F. Provide hot water (minimum 120 F) at the warewash and janitorial stations. Adequate water temperature (minimum 120 F) must be provided prior to requesting a reopening.

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 or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments:

Upon inquiry, PIC advised the warewashing procedure was to wash with warm soapy water, rinse, and store as clean, sometimes soaking in a sanitizer solution. PIC was unaware of what sanitizer solution the facility uses but advised the facility had run out of and was unaware chlorine is an approved sanitizer. Education and demonstrations were provided. The warewash station was set up properly. An approved sanitizer solution was created and the use of test strips was explained and demonstrated. Ensure all employees are trained in proper warewashing practices.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)



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30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments:

Observed chemical spray bottles stored on shelving above and next to food storage. Relocate all chemicals to an approved location separate and below from food and equipment storage and prep areas as well as handwash stations.

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:

1) Observed a peeling grey film on the exterior of the ice machine. Remove the film to provide surfaces which are smooth, durable, non-absorbent, and easily cleanable.

*NOTE: This is a repeat violation.

2) Observed the ice bin at the front prep area to be uncovered throughout the inspection. Provide an approved lid. Ensure all food items are covered with tight fitting lids or protective coverings at all times except when in immediate use to prevent potential contamination.

3) Observed unapproved latex gloves in use for food preparation throughout the facility. Ensure all latex gloves are removed from the facility and non-latex alternatives (e.g. nylon, vinyl, etc.) are obtained.

4) Observed a single-use cup stored inside a bulk tea container. Provide an approved utensil or device for dispensing food product. (i.e. scoop with a handle). Do not allow the portion of the utensil handled by the employees to come in contact with the food product. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable.

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

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

1) Observed equipment (i.e. table mounting cutting board, spare equipment racks, etc.) stored directly on the floor, wedged between the upright freezer and wall in the rear storage area as well as a large bin of freshly brewed tea and miscellaneous items (i.e. tools) stored directly on the floor in the rear storage areas. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility. Discontinue storing equipment in unapproved, unsanitary manners.

*NOTE: This is a chronically repeated violation.

2) Observed opened bulk bags stored on shelving racks. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

3) Observed excessive numbers of food packaging cases stored directly on the ground, dining tables, and seating throughout the customer dining area. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. Ensure all food packaging is only stored inside the approved preparation and storage areas.

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 the light bulb of the left light fixture in the hood to be missing. Repair/replace the light. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.

*NOTE: This is a repeat violation.

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:

1) Observed moist, dry, and soiled towels on stored on the counters throughout the facility as well as in the food preparation sink station. All clean and soiled linen shall be properly stored. Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.

2) Observed soiled wiping cloths used to line equipment throughout the facility. Do not line with any materials which 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.

*NOTE: The above listed are chronically repeated violations.

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 employee beverages, foods, and miscellaneous items (i.e. chargers, electronics, lotions, bags, used aprons, back packs, etc.) stored in the prep and storage areas. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

*NOTE: This is a chronically repeated violation.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

1) Observed accumulated buildup and debris along the caulking and walls of the warewash station as well as on the walls behind the ice machine.

2) Observed accumulated buildup and debris along the floor-wall junctures throughout the facility.

*NOTE: The above listed are chronically repeated violations.

3) Observed deterioration of the wall behind the ice bin in the front prep area. Repair the wall in an approved manner to provide a surface which is smooth, durable, non-absorbent, and easily cleanable.

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



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48. LAST INSPECTION REPORT AVAILABLE

POINTS

0

Inspector Comments:

A copy of the last routine inspection report was not available for review at the time of inspection. A copy of the last routine inspection report shall be kept on-site and be made available upon request.

*NOTE: This is a chronically repeated violation.

Violation Description: A copy of the most recent routine inspection report shall be made available upon request. (113725.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Observed every Food Handler Certificate on file to be expired. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

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)

52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments:

The valid health permit was not available for review at the time of inspection. A food facility shall obtain and post a valid permit in a conspicuous location.

*NOTE: This is a repeat violation.

Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments:

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B) and is closed due to inability to properly warewash (see Violation 14). An inspection to reopen the facility will be conducted at the request of the operator. A reinspection to verify all violations listed have been corrected will be conducted in 1 week (10/27/2020). Facility posted their own "Temporarily Closed" sign. "B" card posted. "A" card removed. "B" card and "Temporarily Closed" must remain posted until removed by an employee of this Department. Contact J. Van Stockum with any questions at (951)273-9140 and/or JVanStockum@rivco.org.

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments:

Observed in compliance with Industry Guidance.

Overall Inspection Comments

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B) and is closed due to inability to properly warewash (see Violation 14). An inspection to reopen the facility will be conducted at the request of the operator. A reinspection to verify all violations listed have been corrected will be conducted in 1 week (10/27/2020). Facility posted their own "Temporarily Closed" sign. "B" card posted. "A" card removed. "B" card and "Temporarily Closed" must remain posted until removed by an employee of this Department. Contact J. Van Stockum with any questions at (951)273-9140 and/or JVanStockum@rivco.org.



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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

Signature not captured due to
COVID 19 pandemic.

Kleao Justiniano
Person in Charge
10/19/2020

Jillian Van Stockum
Environmental Health Specialist
10/19/2020

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!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 N Broadway
Blythe, CA 92225
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 92545
Phone 951-766-2824
Fax 951-766-7874

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

MURRIETA
30135 Technology Dr #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017