



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

FOOD ESTABLISHMENT INSPECTION FORM

|                                                 |                               |                               |                                 |                                        |            |                     |                                       |                       |                       |
|-------------------------------------------------|-------------------------------|-------------------------------|---------------------------------|----------------------------------------|------------|---------------------|---------------------------------------|-----------------------|-----------------------|
| FACILITY NAME<br><b>Ding Tea</b>                |                               |                               |                                 | DATE<br>11/1/2021                      |            | TIME IN<br>11:45 AM |                                       | TIME OUT<br>3:00 PM   |                       |
| ADDRESS<br>1550 W 6th St #102, Corona, CA 92882 |                               |                               |                                 | FACILITY DESCRIPTION<br>Not Applicable |            |                     |                                       |                       |                       |
| PERMIT HOLDER<br>Shirlynn Vuong                 |                               |                               |                                 | EMAIL<br>dingteacorona@gmail.com       |            |                     |                                       | Major Violations<br>1 |                       |
| PERMIT #<br>PR0076551                           | EXPIRATION DATE<br>12/31/2022 | SERVICE<br>Routine inspection | REINSPECTION DATE<br>11/08/2021 | FACILITY PHONE #<br>(714)800-9481      | PE<br>3620 | DISTRICT<br>0053    | INSPECTOR NAME<br>Jillian Van Stockum |                       | Points Deducted<br>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

**B**  
SCORE 80

☒ 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 |
|----------------------------------------|-------------------------------------------------------------------------------|-----|-----|-----|
| <input checked="" type="radio"/> In    | N/A 1. Food safety certification<br>Ben Pham - exp. 03/03/2024                |     |     | 2   |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES |                                                                               |     |     |     |
| <input checked="" type="radio"/> In    | 2. Communicable disease; reporting, restrictions and exclusions               |     | 4   |     |
| <input checked="" type="radio"/> In    | N/O 3. No persistent discharge from eyes, nose, and mouth                     |     |     | 2   |
| <input checked="" type="radio"/> 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 N/A 7. Proper hot and cold holding temperatures                           | +   | 4   | 2   |
| In                                     | N/O N/A 8. Time as a public health control; procedures and records            |     | 4   | 2   |
| In                                     | N/O N/A 9. Proper cooling methods                                             |     | 4   | 2   |
| In                                     | <input type="radio"/> N/O N/A 10. Proper cooking time and temperature         |     | 4   | 2   |
| In                                     | N/O <input type="radio"/> N/A 11. Proper reheating procedures for hot holding |     | 4   |     |
| PROTECTION FROM CONTAMINATION          |                                                                               |     |     |     |
| In                                     | N/O <input type="radio"/> N/A 12. Returned and re-service of food             |     |     | 2   |
| <input checked="" type="radio"/> In    | 13. Food: unadulterated, no spoilage, no contamination                        |     | 4   | 2   |
| In                                     | N/O N/A 14. Food contact surfaces: clean and sanitized                        |     | 4   | 2   |

| FOOD FROM APPROVED SOURCES             |                                                                                                                          | COS | MAJ | OUT |
|----------------------------------------|--------------------------------------------------------------------------------------------------------------------------|-----|-----|-----|
| <input checked="" type="radio"/> In    | 15. Food obtained from approved sources                                                                                  |     | 4   | 2   |
| In                                     | N/O <input type="radio"/> N/A 16. Compliance with shell stock tags, condition, display                                   |     |     | 2   |
| In                                     | N/O <input type="radio"/> N/A 17. Compliance with Gulf Oyster regulations                                                |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES   |                                                                                                                          |     |     |     |
| In                                     | <input type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP plan                              |     |     | 2   |
| CONSUMER ADVISORY                      |                                                                                                                          |     |     |     |
| In                                     | <input type="radio"/> N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods           |     |     | 1   |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS |                                                                                                                          |     |     |     |
| In                                     | <input type="radio"/> N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered |     | 4   | 2   |
| WATER / HOT WATER                      |                                                                                                                          |     |     |     |
| <input checked="" type="radio"/> In    | 21. Hot and cold water available                                                                                         |     | 4   | 2   |
| Water Temperature above 120 F°F        |                                                                                                                          |     |     |     |
| LIQUID WASTE DISPOSAL                  |                                                                                                                          |     |     |     |
| <input checked="" type="radio"/> In    | 22. Sewage and wastewater properly disposed                                                                              |     | 4   | 2   |
| VERMIN                                 |                                                                                                                          |     |     |     |
| In                                     | 23. No rodents, insects, birds, or animals                                                                               |     | 4   | 2   |
| <input checked="" type="radio"/> 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                         | 1   |
| COMPLIANCE AND ENFORCEMENT                                       |     |
| 51. Plans approved / submitted                                   |     |
| 52. Permit available / current                                   |     |
| 53. Permit suspended / revoked                                   |     |
| 54. Voluntary condemnation                                       | 1   |
| 55. Impound                                                      | 1   |



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following improper handwashing practices:

- 1) an employee to repeatedly wash her hands for less than 10 seconds, including after education from the inspector
- 2) an employee to wash their hands with cold water, utilizing only the cold water handle
- 3) employees to change tasks and resume food preparation without washing their hands

Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100°F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated. Education was provided and the employees were required to wash their hands properly prior.

**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

POINTS

2

Inspector Comments:

Observed the following regarding maintenance of the handwash stations:

- 1) restroom handwash station:

a) no paper towels

\*NOTE: This is a repeat violation.

- 2) front prep area handwash station:

a) wall-mounted soap dispenser to be inoperable with a pump bottle stored in the sink basin

b) wall-mounted paper towel dispenser handle to be broken

c) recessed sealant between the sink basin and wall, creating sizable gapping

- 3) rear prep area handwash station:

a) obstructed by the storage of a small metal rack and strainer in the sink basin

b) basin to be used as a dump sink

c) no 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. Ensure all equipment, utensils, and food preparation and storage is at least 24 inches from a handwash station or install a splash guard of at least 6 inches to prevent potential contamination. Ensure employees use handwash stations for handwashing only. Eliminate gaps between back-splashes and wall in an approved manner to provide an approved surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage.

**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))

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments:

Observed the 2-door "Atosa" cold-top prep cooler to be holding potentially hazardous foods with internal temperatures measuring 46 - 51°F. All potentially hazardous foods held in the unit for greater than 4 hours were voluntarily condemned and discarded (VC&D) by the person in charge (PIC) (see violation 54) and all potentially hazardous foods held in the unit for less than 4 hours were relocated to the walk-in cooler for rapid cooling and proper temperature holding. This unit was observed to be holding foods 49 - 50°F during the routine inspection on 02/09/2021 and the facility was directed to repair the unit immediately. The unit is hereby impounded (see violation 55) and a red impound tag was posted. A one-week reinspection has been scheduled for 11/08/2021 to verify the repair of the unit. If repairs are completed prior to this date, contact this Department to schedule an earlier inspection. Do not resume use of this unit until the unit has been repaired, an employee of this Department has verified the repairs, and written approval to resume use of the unit has been provided. Failure to comply will result in further enforcement action, including but not limited to Administrative Citation. Ensure cold-held foods are held at or below 41°F.

\*NOTE: This is a repeat violation.

**Violation Description:** Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)



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

POINTS

2

Inspector Comments:

Observed cooked boba with an internal temperature measuring 94.6°F to be held on low heat in a warmer unit at the front prep area. PIC advised the boba had been cooked and removed from temperature control at 10:30 a.m., 2.25 hours prior, and will be discarded at 2:30 p.m.. Upon inquiry, the PIC stated the facility practice is to hold boba for 4 hours and discarded, no labeling or procedures are followed. Time as a Public Health Control (TPHC) was discussed with PIC. When using TPHC, the food must be labeled with the discard time, four hours after the time when the food was removed from temperature control. Unlabeled foods exceeding four hours from removal from temperature control must be discarded. Written procedures must be maintained on site and made available upon request to ensure the facility is in compliance with proper TPHC requirements. TPHC documents will be provided via email. Completed TPHC documents must be completed and submitted via email for review no later than 11/03/2021

**Violation Description:** When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)

9. PROPER COOLING METHODS

POINTS

0

Inspector Comments: \*see violation 25

**Violation Description:** 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. (114002, 114002.1)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

0

Inspector Comments: \*see violation 25

**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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

0

Inspector Comments:

NOTE: Observed 1 dead adult American cockroach under a shelf in the walk-in freezer (now used for dry storage) as well as 1 dead adult American cockroach under the front prep area. A thorough inspection for vermin activity was conducted. No further evidence was observed, including no activity noted in any monitor stations. Construct, equip, maintain, and operate the food facility so as to prevent the entrance and harborage of animals, birds, and vermin including, but not limited to, rodents and insects. Ensure all gaps, crevices, and entry points are fully enclosed and/or repaired.

**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)



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

POINTS

2

Inspector Comments:

Observed all employees on site unable to demonstrate adequate knowledge of the following:

- 1) Holding Temperatures
  - Upon inquiry, employees advised they were not aware of the proper hot or cold holding temperatures and that temperatures are not monitored for cooking, cooling, or holding. Ensure all cold held foods are held at or below 41°F and all hot held foods are held at or above 135°F. Ensure employees are trained to regularly verify display thermometer readings and verify internal temperatures of foods held inside all cooler units. Education was provided and discussed.
- 2) Warewashing Procedures
  - Upon inquiry, employees advised the facility does not use a sanitizing step in the warewashing process, washing equipment and utensils by using warm soapy water, rinsing with clear water, and placing on shelving to air dry. Immediately discontinue this practice. Ensure employees wash with warm soapy water (minimum 100°F at dish level), rinse with clear water, and submerge in a final sanitizing solution (100 ppm chlorine) for at least 30 seconds prior to placing on shelving to air dry. The inspector assisted employees in setting up a basin in the 3-compartment warewash station with an approved sanitizing solution measuring 100 ppm chlorine. Education was provided and employees were trained how to mix and measure sanitizer solutions.
- 3) Sanitizer Solutions for Wiping Towels
  - Sanitizer bucket solutions were measured to have concentrations greater than 200 ppm chlorine. Upon inquiry, the employees advised an undetermined amount of chlorine is free-poured into each bucket in the mornings for use with wiping towels and the solution is discarded at the end of the day. Education was provided and employees were directed to refill all buckets with the approved 100 ppm chlorine solution set up in the warewash station.
- 4) Cooling Procedures
  - A large pot of hot milky product (measuring 195 F) was observed to be unattended on a burner (turned off) at the rear prep table. Upon inquiry, an employee advised the facility cooks and cools a a creme brulee custard product, measuring 195 F on the burner at the rear prep table with the heat turned off. The employees stated the milk product is cooked to a boil, a creme brulee powder is mixed it while boiling, the burner is turned off, and then product is poured into bowls and left unattended on the rear prep table until the metal bowls are cold enough to the touch to comfortably lift with bare hands and place in the walk-in cooler. Employees were unaware of any time-temperature requirements for cooling. The facility does not have a probe thermometer and does not have any practices in place to ensure proper cooling. Education was provided. After heating/cooking or hot holding, potentially hazardous food shall be cooled rapidly from 135°F to 41°F or below within six hours. During this time, the decrease in temperature from 135°F to 70°F shall occur within two hours. Utilize one or more of the following methods. Rapid cooling methods:
    - a) placing the food in shallow, heat-conducting pans
    - b) separating the food into smaller or thinner portions
    - c) using rapid cooling equipment
    - d) using containers that facilitate heat transfer
    - e) adding ice as an ingredient
    - f) using ice paddles
    - g) inserting appropriately designed containers in an ice bath and stirring frequently
    - h) utilizing other effective means that have been approved by the enforcement agencyWhen placed in cooling or cold holding equipment, food containers shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period. Liquid or semi-liquid foods shall be stirred as necessary in order to evenly.

**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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- 1) Observed a bulk bag of confectioners sugar with the top of the bag torn open and food product exposed stored on a shelf under the rear prep table to the right of the cooks' line. Immediately discontinue this practice. All food shall be stored, prepared, displayed or held so that it is protected from contamination. Ensure all food items are stored in approved, smooth, easily-cleanable containers covered with tight fitting lids or protective coverings at all times except when in immediate use to prevent potential contamination. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.
- 2) Observed the top panel of the ice machine basin to the left of the ice maker to be missing, rendering the ice in the basin to be uncovered and exposed. Repair/replace the panel in an approved manner to protect the ice from potential contamination.

**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))



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31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments:

Observed excessive boxes and tubs of food stored directly on the floor as well as on inverted milk crates throughout the facility. 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. Ensure facility does not overstock, exceeding food storage capacity.

\*NOTE: This is a repeat violation. Continued noncompliance will result in the facility being required to install additional shelving.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed shelving lined with cardboard as well as soiled, damp wiping cloths lining the shelving in the cabinet under the front ice bin. Do not line 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. (Note: Once the original contents of a cardboard box is used, discard the box; do not re-use since boxes are common harborage for cockroaches.)

\*NOTE: This is a repeat violation.

2) Observed an unapproved sugar syrup dispensing machine at the front beverage prep area with liquid dripping from the dispensing nozzle. Upon inquiry, the PIC stated the unit is unable to be broken down and cleaned, advising the facility practice is to run hot water through it occasionally and to wipe the exterior down with bleach. Discontinue using unapproved equipment and remove the unit from the facility. 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. (i.e. raw wood, surfaces with gaps or crevices, etc.).

3) Observed a peeling white film on the bottom shelves in the cabinets in the front beverage prep area. Remove the film to provide surfaces which are smooth, durable, non-absorbent, and easily cleanable.

4) Observed the following regarding unapproved equipment:  
a) soiled, unapproved milk crates inverted and used as shelving throughout the facility.  
b) pink and white, soiled plastic strainer  
c) clear and blue snap-lid containers for beverage powders

Discontinue using unapproved equipment. 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. (i.e. raw wood, surfaces with gaps or crevices, etc.)

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

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

POINTS

0

Inspector Comments:

NOTE: Observed accumulation of mineral buildup and mold growth on the interior walls of the ice machine. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

**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, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

0

Inspector Comments:

NOTE: Observed scoops stored inside bulk ingredient containers with the scoop handles stored buried inside the food product. Ensure scoops are stored either inside the food containers in a manner where the handle is not in contact with the food or in a separate sanitary container. Clean scoops regularly.

**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 inside the small walk-in unit (used for dry storage) to be inoperable. Provide lighting in good repair, which is adequate (at least 10 foot candles), and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored.

**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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments:

Observed the facility to not have a probe thermometer for verifying internal food temperatures. Ensure probe thermometers are maintained on site and staff are trained on verifying internal food temperatures.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments:

Observed inadequate air gap between the black drainage pipe and floor sink under the front beverage prep area. Provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the flood rim of the floor sink basin.

**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

Observed the following regarding employee item storage:

- 1) aprons stored hanging on the exterior side of storage shelving, in contact with packaged foods

\*NOTE: This is a repeat violation.

- 2) personal foods stored in cooler units amongst facility food items
- 3) personal items (i.e. medications, foods, beverages, etc.) stored on a prep table less than 12 inches from facility beverage blender
- 4) personal items (i.e. cell phones, purses, etc.) stored on packaged food containers

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.

**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)

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

POINTS

1

Inspector Comments:

Observed the following regarding maintenance of the walls:

- 1) FRP paneling to be loose and gapping from the wall at the janitorial station
- 2) door frame of the rear storage room to be in disrepair, exposing metal framing
- 3) circular hole above the doorway leading into the rear prep area
- 4) broken wall tile below the right-side drainboard of the warewash station

Make the necessary repairs in an approved manner to eliminate gapping and provide a surface which is smooth, durable, easily cleanable, and resistant to vermin entrance and harborage.

**Violation Description:** The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)





County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  
Ding Tea

DATE  
11/1/2021

PERMIT #  
PR0076551

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

0

Inspector Comments:

NOTE: Observed accumulated buildup and debris along the floor-wall juncture throughout the facility, especially under and behind equipment and in the small walk-in unit (now used for dry storage), as well as splatter accumulation on the stainless steel wall paneling of the rear prep area. The floors, walls, ceilings of a food facility shall be maintained clean.

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

48. LAST INSPECTION REPORT AVAILABLE

POINTS

0

Inspector Comments:

The last inspection report was not available for review at the time of inspection. Ensure a copy of the most recent inspection report is available for review by the public upon request.

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

50. GRADE CARD AND SIGNS POSTED, VISIBLE

POINTS

0

Inspector Comments:

Observed the public notification placard to be missing from the front window next to the grade card. Facility shall have Department issued letter grade and public notification placards posted in a conspicuous place selected by the enforcement officer. Placards are not to be moved, removed or blocked. New public notification placard posted by the inspector.

Violation Description: Grade card shall be posted in a conspicuous place. Approved signs that notify food employees to wash their hands shall be posted at all handwashing lavatories. "No smoking" signs shall be posted in all food-related areas. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The health permit shall be posted in a conspicuous location. (113725.1, 113953.5, 113978, 114276 (f)(1), 114381 (e), Riverside County Ordinance 492)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following were discarded in the trash and/or down the drain:

- half & half creamer (5 lbs.)
- mocha mix (1/4 lbs.)
- ranch dressing (1/2 lbs.)
- almond milk (1/4 lbs.)
- soy milk ( 1/2 lbs.)
- vanilla yogurt ( 1 lbs.)
- milk (1/4 lbs.)
- pro-biotic drink (1 lbs.)
- egg pudding (2 lbs.)

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS

0

Inspector Comments:

You are hereby notified that the 2-door "Atosa" cold-top prep cooler has been determined to be in disrepair, and therefore, is impounded on 11/01/2021 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice (12/01/2021), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 7).

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments



County of Riverside  
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FOOD ESTABLISHMENT INSPECTION FORM

|                           |                   |                       |
|---------------------------|-------------------|-----------------------|
| FACILITY NAME<br>Ding Tea | DATE<br>11/1/2021 | PERMIT #<br>PR0076551 |
|---------------------------|-------------------|-----------------------|

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (80 = B). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (11/08/2021). "A" card has been removed. "B" card posted and must remain posted until removed by someone from this Department. Do not relocate, remove, or visually obstruct the "B" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact this Department with questions or concerns (951) 273-9140 or [JVanStockum@rivco.org](mailto:JVanStockum@rivco.org).

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

Signature

Signature not captured due to  
COVID 19 pandemic.

May Thwe  
Person in Charge  
11/01/2021

Jillian Van Stockum  
Environmental Health Specialist  
11/01/2021



## 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

|                                |                                |                                |                                |                                |                                |                                |                                |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
|                                |                                |                                |                                |                                |                                |                                |                                |
| <b>135°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds | <b>165°F</b><br>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