FACILITY NAME: Fricke

FACILITY DESCRIPTION: Not Applicable

ADDRESS: 1299 University Ave 104E, Riverside, CA 92507

PERMIT HOLDER: Junhao Enterprise Inc

DATE: 7/26/2022

TIME IN: 11:15 AM

TIME OUT: 1:30 PM

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 / failed to 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.

PERMIT # EXPIRATION DATE SERVICE FACILITY PHONE # MAJ IN N/O N/A OUT N/O N/A MAJ OUT

PR0072152 01/31/2023 Routine inspection (951)686-2182

SCORE 77

EMPLOYEE HEALTH AND HYGIENIC PRACTICES

1. Food safety certification

N/A 1

COS MAJ OUT

2. Communicable disease, reporting, restrictions and exclusions

N/A 4

3. No persistent discharge from eyes, nose, and mouth

N/O 2

4. Proper eating, tasting, drinking or tobacco use

N/O 2

PREVENTING CONTAMINATION BY HANDS

5. Hands clean and properly washed; gloves used properly

N/O 2

6. Adequate handwashing facilities supplied and accessible

N/A 2

TIME AND TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures

N/A 4

In N/O MAJ OUT

8. Time as a public health control; procedures and records

N/O 2

In N/O MAJ OUT

9. Proper cooking methods

N/A 2

In N/O MAJ OUT

10. Proper cooking time and temperature

N/O 4

In N/O MAJ OUT

11. Proper reheating procedures for hot holding

N/A 4

FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources

In N/O MAJ OUT

16. Compliance with shell stock tags, condition, display

In N/O MAJ OUT

17. Compliance with Gulf Oyster regulations

In N/O MAJ OUT

CONFIRMANCE WITH APPROVED PROCEDURES

18. Compliance with variance, specialized process, and HACCP plan

In N/O MAJ OUT

COMPLIANCE AND ENFORCEMENT

Consumer Advisory

19. Written disclosure and reminder statements provided for raw or undercooked foods

In N/O MAJ OUT

SCHOOL AND HEALTHCARE PROHIBITED FOODS

20. Licensed health care facilities / public and private schools; prohibited foods not offered

In N/O MAJ OUT

Water Temperature °F

21. Hot and cold water available

In N/O MAJ OUT

WATER / HOT WATER

Water Temperature °F

22. Sewage and wastewater properly disposed

In N/O MAJ OUT

VERMIN

23. No rodents, insects, birds, or animals

In N/A MAJ OUT

24. Verizon proofing, air curtains, self-closing doors

In N/A MAJ OUT

SUPERVISION / PERSONAL CLEANLINESS

25. Person in charge present and performs duties, demonstration of knowledge

Out

GENERAL FOOD SAFETY REQUIREMENTS

27. Approved thawing methods, frozen food storage

Out

28. Food separated and protected from contamination

Out

WATER / HOT WATER

29. Washing fruits and vegetables

Out

30. Toxic substances properly identified, stored, used

Out

31. Adequate food storage; food storage containers identified

Out

32. Consumer self-service

Out

33. Food properly labeled; honestly presented; menu labeling

Out

34. Utensils and equipment approved, good repair

Out

35. Warewashing: installed, maintained, proper use, test materials

Out

36. Equipment / utensils: installed, clean, adequate capacity

Out

37. Equipment, utensils, and linens: storage and use

Out

38. Adequate ventilation and lighting; designated areas, use

Out

39. Thermometers provided and accurate

Out

40. Wiping cloths: properly used and stored

Out

PHYSICAL FACILITIES

41. Plumbing: properly installed, good repair

Out

42. Refuse properly disposed; facilities maintained

Out

43. Toilet facilities: properly constructed, supplied, cleaned

Out

44. Premises; personal item storage and cleaning item storage

Out

PERMANENT FOOD FACILITIES

45. Floors, walls, ceilings: good repair / fully enclosed

Out

46. Floors, walls, and ceilings: clean

Out

47. No unapproved private homes / living or sleeping quarters

Out

SIGNS / REQUIREMENTS

48. Last inspection report available

Out

49. Food Handler certifications available, current, and complete

Out

50. Grade card and signs posted, visible

Out

COMPLIANCE AND ENFORCEMENT

51. Plans approved / submitted

Out

52. Permit available / current

Out

53. Permit suspended / revoked

Out

54. Voluntary condemnation

Out

55. Impound

Out
## 5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

**Inspector Comments:** Employees are to follow proper hand washing procedures at all times. Employees were NOT washing their hands after changing tasks. An employee was observed handling raw beef and then, without washing his hands, he proceeded to work with vegetables. When inspector asked him to wash his hands he did at 3 comp sink instead of provided hand sink.

**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)

### Points
- **4**

## 7. PROPER HOT & COLD HOLDING TEMPERATURES

**Inspector Comments:** Potentially hazardous foods shall be held at or below 45°F or at or above 135°F. Observed a container full of raw shell eggs holding at 65F and a container of liquid raw eggs holding at 68F sitting at prep table, unattended—Discarded.

**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)

### Points
- **4**

## 13. FOOD: UNADULTERATED, NO SPOilage, NO CONTAMINATION

**Inspector Comments:** No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils. Employee was observed washing pasta at 3 comp sink right on top of dirty water and dirty dishes. Use prep sink to wash/prep food items at all times.

**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113990, 114035, 114254.3)

### Points
- **2**

## 14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

**Inspector Comments:** Provide back kitchen area with sanitizer buckets. None observed during inspection. Also, ensure all sanitizer buckets are kept at the right concentration level.

**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)

### Points
- **2**

## 24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

**Inspector Comments:** Do not turn air curtain off at back delivery door.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

### Points
- **1**

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

**Inspector Comments:** All employees must be properly trained on minimum food safety standards. All employees are to be re-trained on hand washings, dish washing, temperature control, thawing, etc. Person in charge MUST oversee employees to follow food safety.

**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)

### Points
- **2**
# Food Establishment Inspection Form

**Facility Name:** Frice  
**Date:** 7/26/2022  
**Permit #:** PR0072152

## 27. Approved Thawing Methods Used, Frozen Food Storage

**Inspector Comments:** Follow proper thawing at all times. Observed raw beef thawing at room temperature—> Relocated

**Violation Description:** Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

### Points
1

## 28. Food Separated and Protected from Contamination

**Inspector Comments:** Food protection:
- Cover all foods when in refrigerators
- Do not store rice scoops in stagnant water
- Do not store tongs hanging on oven handle.
- Do not store clean cutting boards at hand sink

**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))

### Points
2

## 33. Food Properly Labeled and Honestly Presented, Menu Labeling

**Inspector Comments:** Store all foods 6 inches off the floor at all times.

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the “use by” date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

### Points
1

## 36. Equipment / Utensils Properly Installed, Clean; Adequate Capacity

**Inspector Comments:** Facility is in need of MAJOR cleaning.

**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)

### Points
1

## 40. Wiping Cloths: Properly Used and Stored

**Inspector Comments:** Store all soiled linens in sanitizer buckets after every use

**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))

### Points
1

## 42. Refuse Properly Disposed: Facilities Maintained

**Inspector Comments:** Discard mop water after every use

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)
49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

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**Inspector Comments:** 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)

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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.

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**Signature**

Signature not captured due to COVID 19 pandemic.

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<tr>
<th>Mei</th>
<th>Jose Chavez</th>
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<tbody>
<tr>
<td>Person in Charge</td>
<td>Environmental Health Specialist</td>
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<td>07/26/2022</td>
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