



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME CHINA 8				DATE 7/16/2018		TIME IN 1:00 PM		TIME OUT 2:15 PM		
LOCATION 31855 DATE PALM DR 8, Cathedral City, CA 92234						Facility Description Not Applicable				
PERMIT HOLDER Chen Kong Ru & Jian Chun Chen						E-MAIL eagleye10002@yahoo.com			Major Violations 0	
PERMIT # PR0005001	EXPIRATION DATE: 06/30/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (760)324-3322	PE 3621	DISTRICT 0027	INSPECTOR NAME My Ha		Points Deducted 10	

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.

A
SCORE 90

● 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				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & exclusions		4		2
In	N/O	3. No 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 & 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 & records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	2
In	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
In		13. Food: unadulterated, no spoilage, no contamination		4		2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
		Chlorine / N/O				

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved source			4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
In			21. Hot and cold water available Over 120F		4	2
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	2
In			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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PR #
PR0005001

1. FOOD SAFETY CERTIFICATION

POINTS
2

Inspector Comments: 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. A food managers certification was not available. Provide a valid food managers certification prior to next routine inspection.

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS
2

Inspector Comments: Potentially hazardous foods intended for cold holding shall be held at or below 41°F. Observed the 3 door reach in prep unit to not function properly. The ambient air was measured to be 62F. The following food items were observed out of temperature:

- a. Seasoned chicken 54F.
- b. Chopped chicken 55F.

All out of temperature food that had been in the unit for longer than 2 hours was voluntarily discarded. Food items that had been placed in the unit less than 2 hours prior were sent to the walk in for cooling. Unit has been impounded until necessary repairs have been made. Impound tags are to remain in place until removed by a member of this department. A re-inspection will be conducted for this unit on 7/23/18. Discontinue use of the unit until it is approved for use by a member of this department. Maintain all potentially hazardous foods at 41F or below.

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 the following:

- a. Observed raw marinated meat stored directly over cut vegetables in the walk in. Ensure all raw meats are stored below ready to eat foods.
- b. Observed rice being prepared in large pots directly adjacent to soiled mops. Discontinue prepping of food next to mop storage area.
- c. Observed a large pot of vegetables marinating on the floor. Discontinue prepping food on the floor. Use only clean, sanitized food preparation surfaces.
- d. Observed several large unlabeled bins of flour, corn starch, etc. without proper lids. Provide lids for all storage bins and re-label bins with the common name of its contents.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
0

Inspector Comments: NOTE:

All utensils and equipment shall be approved, properly installed, and in good repair. Observed the following items in need of repair:

- a. Observed the drain line from the ice machine to be lacking a 1 inch air gap from the floor sink. Raise the drain line so that a 1 inch air gap is provided.
- b. Observed the faucet at the 3 compartment sink to be leaking so that the employees shut off the water at the valve. Repair the faucet so that sink may be used as it was approved.
- c. Observed a large flour bin with a cracked and taped lid. Replace the bin with a container that is clean and in good repair.
- d. Observed several unsecured CO2 tanks below the dishwasher. Ensure all tanks are securely attached to a rigid structure. Operator secured the tanks with a chain during time of inspection.

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. Observed the following items in need of cleaning:

- a. below the wok area at the cooking line.
- b. storage shelving throughout the facility
- c. Walls throughout the facility
- d. Floors throughout the facility
- e. soda machine nozzles in the front dining area.
- f. Ice machine inside and out

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS
1

Inspector Comments: All areas shall have sufficient ventilation. Observed the ventilation hood to be heavily soiled and contain large gaps between the hood filters. Clean the ventilation hood and ensure that all hood filters are properly fitted so that no large gaps are present.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: All clean and soiled linen shall be properly stored. Observed a soiled linen stored on top of the cold table cutting board. Store soiled linens in sanitizer solution when not in use or discard after single use in the trash or in a receptacle for laundering.



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

POINTS

0

Inspector Comments: NOTE:

The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair. Observed the following items in need of repair:

- a. The base cove tiles across from the prep table
- b. Replace and re-grout tiles in the dish machine area.

Overall Inspection Comments

A complaint investigation was conducted with this routine inspection.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Eagle
Person in Charge
07/16/2018

My Ha
Environmental Health Specialist
07/16/2018