



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Meat Lover BBQ and Fried Chicken Kitchen		DATE 05/06/2026	TIME IN 12:30 PM	TIME OUT 02:45 PM
FACILITY ADDRESS 1400 University Ave # A108 Riverside, CA 92507-4457		FACILITY PHONE # (951) 742-5857		
PERMIT HOLDER Qi Zliang		EMAIL zqltshmily@gmail.com		
PERMIT # PR0084650	FACILITY DESCRIPTION FF 1-2000 SQFT Unpack Restaurant	EXPIRATION DATE 04/30/2027	DISTRICT 6	SERVICE Routine Inspection
				REINSPECTION DATE 05/13/2026

THE CONDITIONS LISTED BELOW CORRESPOND TO VIOLATIONS OF THE CALIFORNIA HEALTH AND SAFETY CODE AND / OR RIVERSIDE COUNTY ORDINANCES AND ALL VIOLATIONS SHALL BE CORRECTED AS INDICATED BY THE ENFORCEMENT OFFICER. REINSPECTION / RETURN-TO-COMPLIANCE WILL BE COMPLETED/VERIFIED ON OR AFTER THE DATE INDICATED ON THIS REPORT. THE DEPARTMENT OF ENVIRONMENTAL HEALTH APPRECIATES YOUR COOPERATION.

MAJOR / MINOR VIOLATIONS: MAJOR VIOLATIONS ARE THOSE THAT POSE AN IMMEDIATE 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 IMMEDIATE 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

C

FACILITY CLOSED

SCORE 56

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major Violation OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In	N/A	1. Food safety certification			2	In		15. Food obtained from approved sources		4	2
			EXP:			In	N/O	16. Compliance with shellstock tags, condition, display			2
						In	N/O	17. Compliance with Gulf Oyster regulations			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						CONFORMANCE WITH APPROVED PROCEDURES					
In		2. Communicable disease; reporting, restrictions, and exclusions		4		In	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	CONSUMER ADVISORY					
In	N/O	4. Proper eating, tasting, drinking, or tobacco use			2	In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked food			1
PREVENTING CONTAMINATION BY HANDS						SCHOOL AND HEALTHCARE PROHIBITED FOOD					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	In	N/A	20. Licensed health care facilities / public and private schools; prohibited food not offered		4	2
In		6. Adequate handwashing facilities supplied and accessible			2	WATER / HOT WATER					
TIME AND TEMPERATURE RELATIONSHIP						In		21. Hot and cold water available		4	2
In	N/O	7. Proper hot and cold holding temperatures		4	2	WATER TEMPERATURE: 121F					
In	N/O	8. Time as a public health control; procedures and records		4	2	LIQUID WASTE DISPOSAL					
In	N/O	9. Proper cooling methods		4	2	In		22. Sewage and wastewater properly disposed		4	2
In	N/O	10. Proper cooking time and temperature		4	2	VERMIN					
In	N/O	11. Proper reheating procedures for hot holding		4		In		23. No rodents, insects, birds, or animals		4	2
PROTECTION FROM CONTAMINATION						In	N/A	24. Vermin proofing, air curtains, self-closing doors			1
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						
		SANITIZER (ppm):			WAREWASH TEMP:						

SUPERVISION / PERSONAL CLEANLINESS		OUT	EQUIPMENT / UTENSILS / LINENS		OUT	PERMANENT FOOD FACILITIES		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2	34. Utensils and equipment approved, good repair		1	45. Floors, walls, ceilings: good repair / fully enclosed		1
26. Personal cleanliness and hair restraints		1	35. Warewashing: installed, maintained, proper use, test materials		1	46. Floors, walls, and ceilings: clean		1
GENERAL FOOD SAFETY REQUIREMENTS			36. Equipment / utensils: installed, clean, adequate capacity		1	47. No unapproved private homes / living or sleeping quarters		1
27. Approved thawing methods, frozen food storage		1	37. Equipment, utensils, and linens: storage and use		1	SIGNS / REQUIREMENTS		
28. Food separated and protected from contamination		2	38. Adequate ventilation and lighting; designated areas, use		1	48. Last inspection report available		
29. Washing fruits and vegetables		1	39. Thermometers provided and accurate		1	49. Food Handler Certifications available, current, and complete		1
30. Toxic substances properly identified, stored, used		1	40. Wiping cloths: properly used and stored		1	50. Grade card and signs posted, visible		
FOOD STORAGE / DISPLAY / SERVICE			PHYSICAL FACILITIES			COMPLIANCE AND ENFORCEMENT		
31. Adequate food storage; food storage containers identified		1	41. Plumbing: properly installed, good repair		1	51. Plans approved / submitted		
32. Consumer self-service		1	42. Refuse properly disposed; facilities maintained		1	52. Permit available / current		
33. Food properly labeled; honestly presented; menu labeling		1	43. Toilet facilities: properly constructed, supplied, cleaned		1	53. Permit suspended / revoked		
			44. Premises; personal item storage and cleaning item storage		1			



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Meat Lover BBQ and Fried Chicken Kitchen	DATE 05/06/2026	PERMIT # PR0084650
---	--------------------	-----------------------

General Comments:

H. Barrios conducted a routine food facility inspection. This facility failed to meet the minimum standards of the Health and Safety Code. The facility was found in an unsanitary condition with employees who lacked proper food safety knowledge. This facility was posted closed by this department and shall remain closed until all violations are corrected, facility is reinspected and then authorization to open in obtained from this department. Reinspection is scheduled for 5/13/26. Operator may contact this department for further guidance at 951-358-5172, contact Debra Johnson, Supervising REHS.

Violations were reviewed with Shirley Li, employee.

Observations:

1. Food safety certification

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments: Observed no food safety manager, certification posted within this facility. A three employees were unable to demonstrate food safety knowledge including: proper hand washing, ware washing, hot holding temperatures and cross-contamination prevention.

Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

All food employees shall have adequate knowledge of their assigned duties, and be able to demonstrate appropriate food safety principals.

Operator shall obtain and post a valid food safety manager certification within 30 days and provide a thorough training to all employees. This facility shall always have a person in charge with adequate food safety knowledge.

Violation Code - 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)

Correct By Date: 06/04/2026

5. Hands clean and properly washed; gloves used properly

Status: MAJ (4 PTS) **Type:** Violation

Inspector Comments: Observed no hand washing and both cooks were unable to demonstrate proper hand washing when instructed to do so several times.

Per the employees they dip their hands in a bowl of a pink solution and that is how they clean their hands. Employees were handling unclean wiping cloths, cooked and raw food, dirty dishes and equipment and personal items. The front end, host was instructed to locate some hand soap, one bottle of hand soap was located.

Operator shall provide hand washing education to sure hands are routinely washed at every change in task or whenever hands become contaminated, and monitor this behavior.

Hand washing stickers were given.

SIGNATURE	
	
PERSON IN CHARGE: "Andy", Qi Zhang via telephone	SPECIALIST: Heidi Barrios
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME	DATE	PERMIT #
Meat Lover BBQ and Fried Chicken Kitchen	05/06/2026	PR0084650

Violation Code - Employee's 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 and accessible

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments: Observed the cookline and prep kitchen hand sinks to be unclean, blocked with debris and without soap. One of the restrooms also had no soap.

Operator shall ensure all hand sinks are unblocked, sanitary and supplied with soap and paper towels at all times.

Violation Code - 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 and cold holding temperatures

Status: MAJ (4 PTS) **Type:** Violation

Inspector Comments: Observed potentially hazardous food stored without temperature control with the following internal temperatures:

- 11 Cooked, peeled eggs 64 F, on a utility cart
- 5 lbs, Cooked noodles 54 F, on a utility cart
- Garlic in oil 64 F, on the prep table
- Cheddar cheese 72 F, on the prep table.
- Condensed milk 72 F, on the prep table.


Operator shall maintain all potentially hazardous food either at or below 41 F or at or above 135 F. All items were voluntarily discarded.

Violation Code - 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)

13. Food: unadulterated, no spoilage, no contamination

Status: MAJ (4 PTS) **Type:** Violation

Inspector Comments: Observed hundreds of raw skewered meat stored on cardboard in the reach in refrigerator. Beef, chicken and pork were commingled and not segregated by species and stored in the proper order to prevent cross contamination. The individual

SIGNATURE	
	
PERSON IN CHARGE: "Andy", Qi Zhang via telephone	SPECIALIST: Heidi Barrios
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Meat Lover BBQ and Fried Chicken Kitchen	DATE 05/06/2026	PERMIT # PR0084650
---	--------------------	-----------------------

skewers were loosely plastic wrapped. The cardboard was reused from boxes and unsanitary. Observed raw meat stored next to and above produce and ready to eat foods in all reach in coolers. Observed the front end host, with a large bowl of raw chicken at a front customer booth, preparing skewers of meat. The booth table was unsanitary and had personal items on it. Operator shall properly store all food in or on food grade containers that are smooth and cleanable. Operator shall not comingle species of meat products. Chicken shall be stored on the lowest shelf, with beef above it , then the pork above the beef, next produce and ready to eat foods on the top. Operator shall discard all beef and pork skewers that were store near or below the chicken skewers as they are potentially cross contaminated. Operator shall store all food in a sanitary container and in a sanitary refrigerator. Operator shall ensure all employees prepare food within the kitchen on approved sanitary prep tables and never in the customer area.

Violation Code - 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, 113988, 113990, 114035, 114254.3)

14. Food contact surfaces: clean and sanitized

Status: MAJ (4 PTS) **Type:** Violation

Inspector Comments: Observed the back prep table to be unclean with old food debris on it and on all the food containers. Observed unclean, damp wiping cloths without sanitizer on many prep surfaces. Also, observed employees using the unclean cloths to wipe down raw meat juices and the many other surfaces through out the kitchen. No sanitizer solution was available for use. The front end host found a debris laden bleach bottle stashed away under a back shelf. No employee was able to prepare a sanitizer solution, nor understood what was required. Operator shall ensure all prep tables, sinks, refrigeration etc. are properly washed and sanitized and maintained in a sanitary manner. Provide employee education.

Observed the cookline, cold table cutting board, knife and scissors to be unclean with old, caked on food debris, the board was stained with debris. Operator shall ensure utensils and equipment are always properly cleaned and sanitized, to prevent on going cross contamination.

Violation Code - 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

Status: MAJ (4 PTS) **Type:** Violation

Inspector Comments: Observed numerous medium sized, flies swarming throughout the entire kitchen, landing on open, uncovered noodles, sauces, cooked and peeled eggs, raw garlic, cheese, on most of the utensils, and equipment and on floor debris, grease and trash. Observed the floors with a excessive accumulation of debris, trash, old food, grease and what potentially may have been rodent droppings, dead roach pieces, and other unidentified insects. Observed the facility to have an extensive collection of unapproved pesticides stored in the kitchen such as: Combat Roach Killing Bait, Hot Shot Roach and Ant Bait, Moth Traps, 1 lb. d-Con Mice bait blocks, 2 gallons Home Defense Spray, 2 gallons, Ortho pesticide Spray, 1 gallon of fruit fly pesticide, 1 can of RAID and Sticky Fly Traps. Also, observe an unapproved fly swatter, and a fly

SIGNATURE	
	
PERSON IN CHARGE: "Andy", Qi Zhang via telephone	SPECIALIST: Heidi Barrios
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Meat Lover BBQ and Fried Chicken Kitchen	DATE 05/06/2026	PERMIT # PR0084650
---	--------------------	-----------------------

zapping swatter in the kitchen and a fly zapper in the front service area.
 Operator shall conduct a thorough cleaning of the entire facility, remove and properly dispose of all unapproved pesticides and devices. Operator shall obtain a professional pest control service to eliminate all infestations.

Violation Code - 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)

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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the back and front doors to be propped open with loose open, screening material with a 12" gap opening. The back door did not fully self close and the air curtain was not functioning.
 Operator shall maintain all doors closed to exclude vermin, remove the unapproved screening, repair the closure on the back door and repair the air curtain so that it is controlled by a micro-switch.
 Operator shall discontinue reusing cardboard as it may harbor insects.

Violation Code - 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)

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

Status: OUT (2 PTS) **Type:** Violation

Inspector Comments: Observed no person in charge nor any employees with food safety knowledge at the time of this inspection. Inspector provided essential immediate guidance and the facility was posted closed by this department.
 Owner / Operator shall properly train all employees in food safety and appoint a person in charge during all operating hours.

Violation Code - 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)

27. Approved thawing methods, frozen food storage

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed 3 large blocks of plastic wrapped, frozen chicken placed on the prep table.
 Employees were unaware of how to properly thaw the meat.
 Employees were instructed to place these items in a bowl under cool running water. The employee attempted to block the prep sink with an unclean cloth and fill the sink to soak the chicken. The employee was instructed to place it in a bowl with flowing water over all pieces. Most of the large block of chicken still remained above the flow of water. Therefore the employees were instructed to place the chicken into the refrigerator to thaw.
 Operator shall provide proper thawing training to all employees.

Violation Code - Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water

SIGNATURE	
	
PERSON IN CHARGE: "Andy", Qi Zhang via telephone	SPECIALIST: Heidi Barrios
PRINT	PRINT



**COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH**

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Meat Lover BBQ and Fried Chicken Kitchen	DATE 05/06/2026	PERMIT # PR0084650
---	--------------------	-----------------------

of sufficient velocity to flush loose particles, in microwave oven, or during the cooking process. (114018, 114020)

28. Food separated and protected from contamination

Status: OUT (2 PTS)

Inspector Comments: Observed all refrigerators and freezers with food items improperly stored. Many items were uncovered and unprotected and species of meat were commingled. Operator shall reorganize all units to relocate all raw meats to the lower shelves, with raw chicken on the lowest shelf. All ready to eat foods such as rice, sauces, produce, shall be stored above the raw meats. All food shall be in covered containers with tight fitting lids. Produce may be stored in bags until washed and cut. Skewered hot dogs shall be stored above the raw meats

Violation Code - 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))

29. Washing fruits and vegetables

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Employees described using the 3 compartment sink to wash produce. Operator shall instruct employees to clean and sanitize the prep sink and its drainboard and to use this sink only for food preparation.

Violation Code - Raw, whole produce shall be washed prior to preparation. (113992)

30. Toxic substances properly identified, stored, used

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed toxic substances stored on or above food preparation areas and on food related shelves through out. Observed the following:
 1. One, 6 lb can of Sterno Ethanal Fuel with a ladle with the pink, gel like fluid placed on its top, next to drink prep and open sauces. Relocate this product and its ladle in an area where it will not cross contaminate food or beverage.
 2. Observed numerous unlabeled bottles of liquids, potentially cleaning agents stored on the drainboard of the prep sink. Relocate all toxics, chemicals, cleaning agents to a janitorial area.
 3. Observed a large bottle of Tums stored above the main prep table. Relocate this to a personal area separate for food and related items.
 4. Observed numerous toxic pesticides on back shelves near food packaging and containers. These items shall be removed from the facility.

Violation Code - 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)

31. Adequate food storage; food storage containers identified

Status: OUT (1 PTS) **Type:** Violation

SIGNATURE	
	
PERSON IN CHARGE: "Andy", Qi Zhang via telephone	SPECIALIST: Heidi Barrios
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Meat Lover BBQ and Fried Chicken Kitchen	DATE 05/06/2026	PERMIT # PR0084650
---	--------------------	-----------------------

Inspector Comments: Observed bulk sugar in an open plastic bag. Uncovered cooked eggs and raw meat in the refrigerators and a chunk of raw meat in the freezer directly on the shelf. Observed a ripped bag of rice on the floor used to prop up numerous bags of rice. Observed an open can of cream on the prep table. There were many loose food items laying directly on the unclean shelves within the white upright freezer. There were several aluminum pans of cooked food without a cover in the reach in cooler. Observed unclean, aluminum pans stored on the top of a grease laden top of a freezer with fried potato chips. These pans were uncovered and under a dirty ceiling vent.

Operator shall ensure all food is stored in a container with a tight fitting lid in a sanitary manner. All opened food products shall be transferred to an approved container that is smooth and cleanable once the item is opened and there remains product to be stored.

Violation Code - 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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed deteriorated knives, duct taped wooden whisks, unapproved egg roll maker, unapproved slicer stored on the employee table, and unapproved hose mounted near the cookline hand sink.

Also,
The charcoal grill for the skewers is in disrepair, missing its grates and now has a deteriorated camping wire grate over an unclean charcoal vessel. The hood canopy and ceiling show signs of scorching. This unit is no longer approved in this condition its use is not approved due to the scorching and grease accumulation on the hood canopy, ceiling and entire area.

Operator shall remove all unapproved units and only provide approved and certified equipment. Operator may propose an approved gas kabob grill to department for approval, but must also contact Riverside City Fire Prevention for approval .

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

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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: All employees were asked to demonstrate how they ware wash utensils. An employee first began washing in the prep sink and then was later instructed to use the 3 compartment sink. Employee began by scrubbing his hands with a wire pad using the pan of pink solution. Next a pan was hand washed with a Brillo pad from a bowl of soapy water, than rinsed. No basins were filled, no sanitizer was readily available, nor were there test strips. The front end, host was able to locate a very unclean bottle of bleach stowed away on a lower back shelf. Employees did not have a working knowledge of wash, rinse and sanitize.

Operator shall train all employees on proper ware washing using the 3 compartment sink only and ensure they always sanitize all utensils and equipment.

SIGNATURE	
	
PERSON IN CHARGE: "Andy", Qi Zhang via telephone	SPECIALIST: Heidi Barrios
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME	DATE	PERMIT #
Meat Lover BBQ and Fried Chicken Kitchen	05/06/2026	PR0084650

Violation Code - Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed all equipment at the cookline, all pipes, floorsinks, prep tables, shelves, refrigerators, freezers and utensils in need of cleaning and sanitizing. Every items was grease and debris laden. Employees were unaware of sanitizing. Operator shall wash all items in the entire facility and sanitize as necessary. Maintain this facility in a sanitary manner.

Operator shall remove the soiled walk through curtains from the back kitchen door and use the solid door as necessary. Operator shall launder and shorten the front walk through curtain so that it doesn't touch the food.

Violation Code - 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, and linens: storage and use

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed unclean spoons, tongs and scoops stored directly in the food product with the handles buried within the food products, rice, sugar, etc.

Observed spoons and bowl near the rice cooker, stored in room temperature water.

Operator shall store all bulk scoops in a clean condition with the scoop handle up and out of the food. Discontinue storing utensils in room temperature water, nor ice water. Store the utensils clean and dry.

Violation Code - 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)

38. Adequate ventilation and lighting; designated areas, use

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the hood canopy, fire suppression pipes and ceiling to be very greasy and darkened. The ceiling next to the hood showed signs of scorching. The cookline has a charcoal grill that is in disrepair mounted on top of the range, which is potentially causing the scorching. This system and equipment is now showing signs of defect.

Operator shall have the entire hood system cleaned and serviced to ensure it is functioning properly. A hood balance report is required at this time.

SIGNATURE	
<p>PERSON IN CHARGE: <u>"Andy", Qi Zhang via telephone</u></p> <p align="center">PRINT</p>	<p align="center"><i>Heidi Barrios</i></p> <p>SPECIALIST: <u>Heidi Barrios</u></p> <p align="center">PRINT</p>



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Meat Lover BBQ and Fried Chicken Kitchen	DATE 05/06/2026	PERMIT # PR0084650
---	--------------------	-----------------------

Violation Code - 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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed no probe thermometers at this facility during this inspection. Operator shall provide probe thermometers and education on their use and calibration. Ensure all food is cooked to the proper temperature.

Violation Code - 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)

40. Wiping cloths: properly used and stored

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed employees using wiping cloths with water only and placing them on the prep tables. These cloths were used to wipe raw meat juices, prep tables and hands all without sanitizer. Operator shall provide sanitizer buckets and instruct employees to place all in uses cleaning cloths in the sanitizer solution between use. Sanitizer solution shall be placed at each work area, in a manner that it will not spill into food and related items.

Violation Code - 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))

41. Plumbing: properly installed, good repair

Status: NOTE (0 PTS) **Type:** Violation

Inspector Comments: Observed a powered sewer drain snake at the kitchen floor sink, near the sprayer sink. Per telephone conversation with the owner, the floor sinks have occasionally backed up in the facility. Operator shall ensure the grease trap has been pumped and provide the latest service receipt.

Violation Code - 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)

43. Toilet facilities: properly constructed, supplied, cleaned

Status: OUT (1 PTS) **Type:** Violation

SIGNATURE	
	
PERSON IN CHARGE: "Andy", Qi Zhang via telephone	SPECIALIST: Heidi Barrios
PRINT	PRINT



COUNTY OF RIVERSIDE
DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Meat Lover BBQ and Fried Chicken Kitchen	DATE 05/06/2026	PERMIT # PR0084650
---	--------------------	-----------------------

Inspector Comments: Observed the restroom with out hand soap.
 Operator shall ensure the restrooms always are properly supplied with hand soap to ensure employee hands are sanitary.

Violation Code - Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

44. Premises; personal item storage and cleaning item storage

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed a employee table set up in the central area of the kitchen. Personal items including cell phones, drinks and utensils were commingled with facility utensils and equipment. Operator shall remove the centralized employee table and maintain this space as a commercial kitchen. All employees shall eat and drink and use their phones in a locations separate from facility food preparation.

Violation Code - 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 store 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

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed the entire kitchen floors to be unclean with food debris, excessive grease and trash accumulated in all areas under all equipment, tables and cookline.
 The walls were greasy and the cookline ceiling and vents dusty and scorched.
 Operator shall thoroughly clean the floors, walls and ceiling. Operator shall develop a routine cleaning plan to be implemented.

Violation Code - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1,)

49. Food Handler Certifications available, current, and complete

Status: OUT (1 PTS) **Type:** Violation

Inspector Comments: Observed all the food handler cards to be expired.
 Operator shall ensure all employees obtain and post valid, Riverside County Food Handler Cards within this facility within one week.

Violation Code - 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)

SIGNATURE	
	
PERSON IN CHARGE: "Andy", Qi Zhang via telephone	SPECIALIST: Heidi Barrios
PRINT	PRINT

REASONS FOR IMMEDIATE FACILITY CLOSURE

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."

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 time frames.

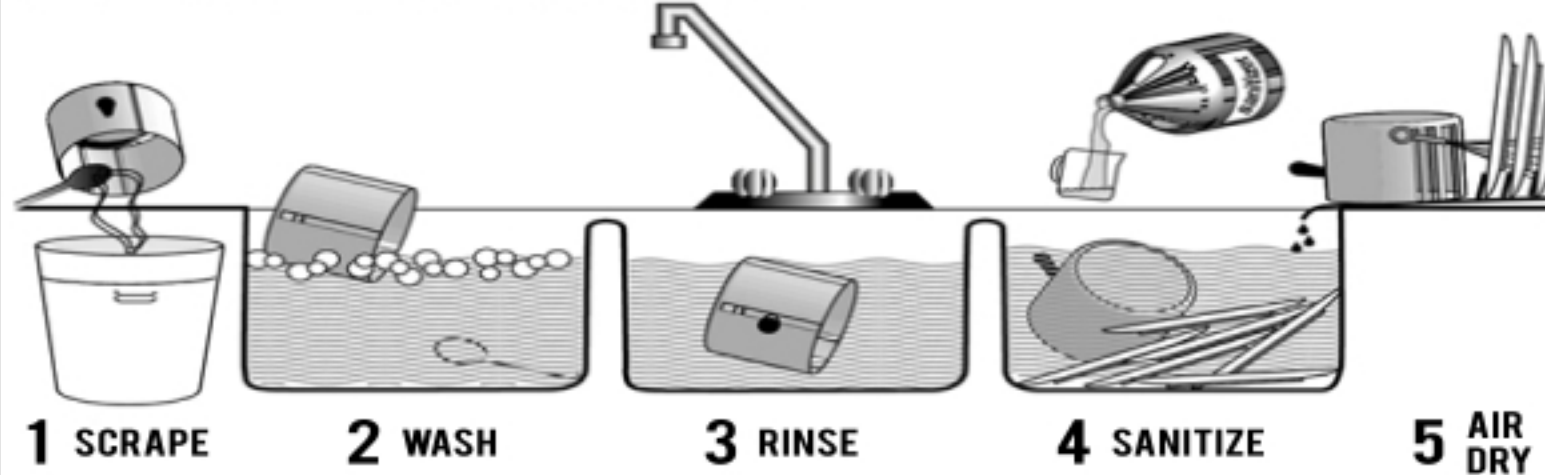
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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 FOOD THAWING METHODS



- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours
- As part of the cooking process



9 MAJOR FOOD ALLERGENS

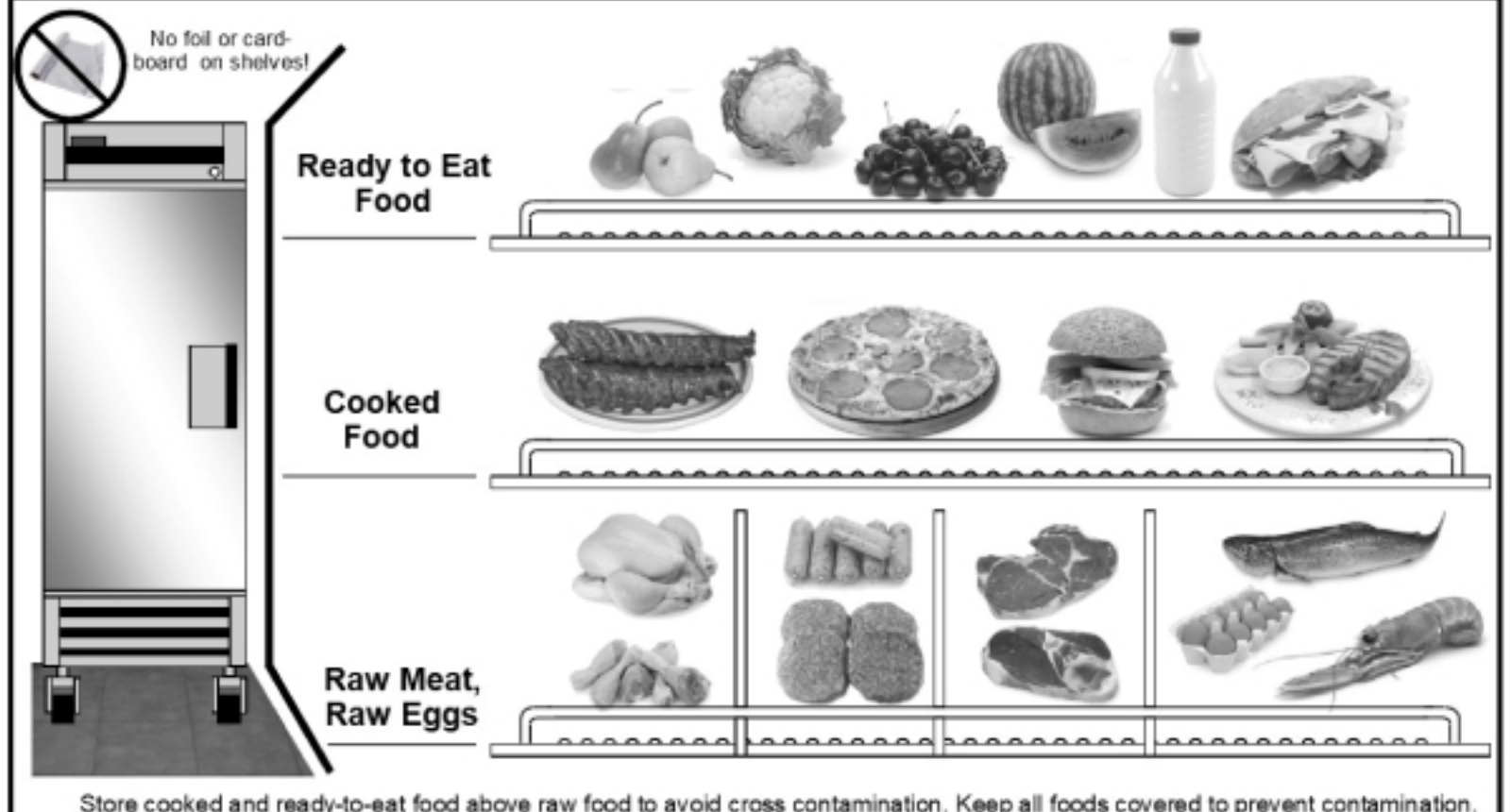
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F	145°F	145°F	145°F	155°F	155°F	165°F	165°F
for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



Did you know you are protected from civil and criminal liability when donating food? The Federal Good Samaritan Food Donation Act (Civil Code, 171425) provides liability protections for good faith donations of surplus food. The California Good Samaritan Food Donation Act (California Retail Food Code, 114432) further expands the list of entities covered by the protection. It also allows for direct donation to a person from regulated and inspected facilities in addition to stating past-date food is subject to liability protection. Please consider donating your excess food product to a local food recovery organization. For more information visit our website at www.rivcoeh.org.

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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

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

TEMECULA
 27431 Enterprise Cir. W., #101
 Temecula, CA 92590
 Phone 951-461-0284
 Fax 951-461-0245