



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Saku Ramen		DATE 06/16/2026	TIME IN 10:00 AM	TIME OUT 01:30 PM
FACILITY ADDRESS 3643 Main St Riverside, CA 92501-2838		FACILITY PHONE # (951) 742-5849		
PERMIT HOLDER Ricky Komorida		EMAIL		
PERMIT # PR0080365	FACILITY DESCRIPTION FF 2001-5999 SQFT Unpack Restaurant	EXPIRATION DATE 11/30/2026	DISTRICT 7	SERVICE Routine Inspection
				REINSPECTION DATE Next Routine

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 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.

B

FACILITY
CLOSED

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

SCORE 80

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 Robert Barrera/ SS				2	In	15. Food obtained from approved sources				4	2		
							In	N/O	N/A	16. Compliance with shellstock tags, condition, display					2
							In	N/O	N/A	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	18. Compliance with variance, specialized process, and HACCP plan					2		
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2									
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2									
PREVENTING CONTAMINATION BY HANDS							CONSUMER ADVISORY								
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	In	19. Written disclosure and reminder statements provided for raw or undercooked food					1		
In	6. Adequate handwashing facilities supplied and accessible					2									
TIME AND TEMPERATURE RELATIONSHIP							SCHOOL AND HEALTHCARE PROHIBITED FOOD								
In	N/O	N/A	7. Proper hot and cold holding temperatures			4	2	In	20. Licensed health care facilities / public and private schools; prohibited food not offered				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	N/O	N/A	10. Proper cooking time and temperature			4	2								
In	N/O	N/A	11. Proper reheating procedures for hot holding			4									
PROTECTION FROM CONTAMINATION							WATER / HOT WATER								
In	N/O	N/A	12. Returned and re-service of food				2	In	21. Hot and cold water available				4	2	
In	13. Food: unadulterated, no spoilage, no contamination		X	4		2	WATER TEMPERATURE: 78F								
In	N/O	N/A	14. Food contact surfaces: clean and sanitized SANITIZER (ppm):100 Chlorine WAREWASH TEMP: 100F			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 / 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	COMPLIANCE AND ENFORCEMENT		
FOOD STORAGE / DISPLAY / SERVICE			41. Plumbing: properly installed, good repair		1	51. Plans approved / submitted		
31. Adequate food storage; food storage containers identified		1	42. Refuse properly disposed; facilities maintained		1	52. Permit available / current		
32. Consumer self-service		1	43. Toilet facilities: properly constructed, supplied, cleaned		1	53. Permit suspended / revoked		
33. Food properly labeled; honestly presented; menu labeling		1	44. Premises; personal item storage and cleaning item storage		1			



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General Comments:

This facility has failed to meet the minimum sanitation requirements of the California Health and Safety Code (80 = B). Due to immediate health and safety violation of insufficient hot water this facility is not permitted to operate until health and safety violations has been abated and verified by a member of this Department. Due to repeated failed inspections within a two-year period an Administrative Hearing will be held at (4065 County Circle Drive suite 104) on 6/23/26 at 8:30 am. Closure sign and "B" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions, contact Brittany at (951) 358-5172.

Observations:

7. Proper hot and cold holding temperatures

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

Inspector Comments: Observed large insert of noodles incorrectly installed in front cold top unit holding at 59F. Discussed proper storage of food inside cold top unit to maintain proper temperature. Ensure all potentially hazardous food is maintained at 41F or below or 135F and above.

Observed 8 sheet pans of food unattended stacked on food preparation table inside kitchen. Inspector asked employee why the food was stacked on the prep table. Employee stated food is frozen and was going to start cutting it. Inspector discussed diligent preparation with employee at this time. Inspector also discussed proper thawing. Ensure the amount of food that can be prepared within 2 hours is brought out of temperature control. All food shall be Properly thawed under refrigeration, under running water, or as the cooking process.

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:** Corrected On Site.

Inspector Comments: Observed the following food items that was actively being prepped and had been prepped on day of inspection without any hot water for handwashing:

- 1) Ten sheet pans of cooked pork
- 2) Sheet pan of cooked eggs
- 3) Observed large stock pot with cooked pork
- 4) Large stock pot of Tori

All items were voluntarily discarded at this time. Ensure employees properly wash hands prior to any food preparation.

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)

21. Hot and cold water available

Status: MAJ (4 PTS)

Inspector Comments: Measured the maximum hot water temperature at 74F-80F. Restore and maintain hot water at a minimum of

SIGNATURE	
PERSON IN CHARGE: <u>Marvin Negrete</u>	SPECIALIST: <u>Brittany Porto</u>
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120°F. This facility is not permitted to operate including food preparation, or warewashing until hot water has been restored and verified by a member of this Department.

Violation Code - An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

22. Sewage and wastewater properly disposed

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

Inspector Comments: Observed hole in flex drain line for bar ice machine and actively leaking water onto floor. Replace flex line with an approved rigid PVC drain line and ensure drain line provides a minim 1 inch air gap from rim of floor sink.

Violation Code - A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

23. No rodents, insects, birds, or animals

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

Inspector Comments: Observed a few gnats in back dry storage/ chemical storage ares and a few in food preparation area. Properly treat facility and eliminate standing water to rid facility of gnats.

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 door of the facility with large gaps around the perimeter of the door and a small hole on the bottom of the door. Operator is to repair door in an approved manner and eliminate the gaps/opening at the back door in order to prevent vermin entry.

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)

34. Utensils and equipment approved, good repair

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

Inspector Comments: 1) Observed detached door gaskets of reach-in cooler at front preparation area. Repair/ replace door gaskets in an approved manner.

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2) Observed damaged / cracked stock pot lid. Remove/ replace lid and maintain all equipment clean and in god repair.

Violation Code - 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: installed, clean, adequate capacity

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

Inspector Comments: Observed the following:

- 1) Food debris accumulation on and around wok range.
- 2) Debris, grease, and food accumulation on drip trays and shelving of double burners.
- 3) Accumulation of food debris inside reach-in coolers, walk-in cooler, and walk-in freezer.

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 utensils stored in 106F water at noodle boiler. If storing utensils in water shall be maintained at 135F and above or in running water (dipper well).

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)

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

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

Inspector Comments: 1) Observed unapproved rubber topset coving behind equipment at cookline, and at food preparation sink. Remove unapproved rubber topset and install approved cove base tiles.

2) Numerous holes on FRP walls in warewash area. Proeprly seal holes to eliminate hole and ensure facility is fully enclosed.

Violation Code - 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)

46. Floors, walls, and ceilings: clean

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

Inspector Comments: Observed the following:

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- 1) Food debris and residue build-up on walls, floors, and coving in front preparation area.
- 2) Accumulation of dark residue on wall above and below 3-compartment sink and dish machine. Properly clean and sanitize wall or replace FRP.

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

SIGNATURE

PERSON IN CHARGE: Marvin Negrete

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SPECIALIST: Brittany Porto

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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.

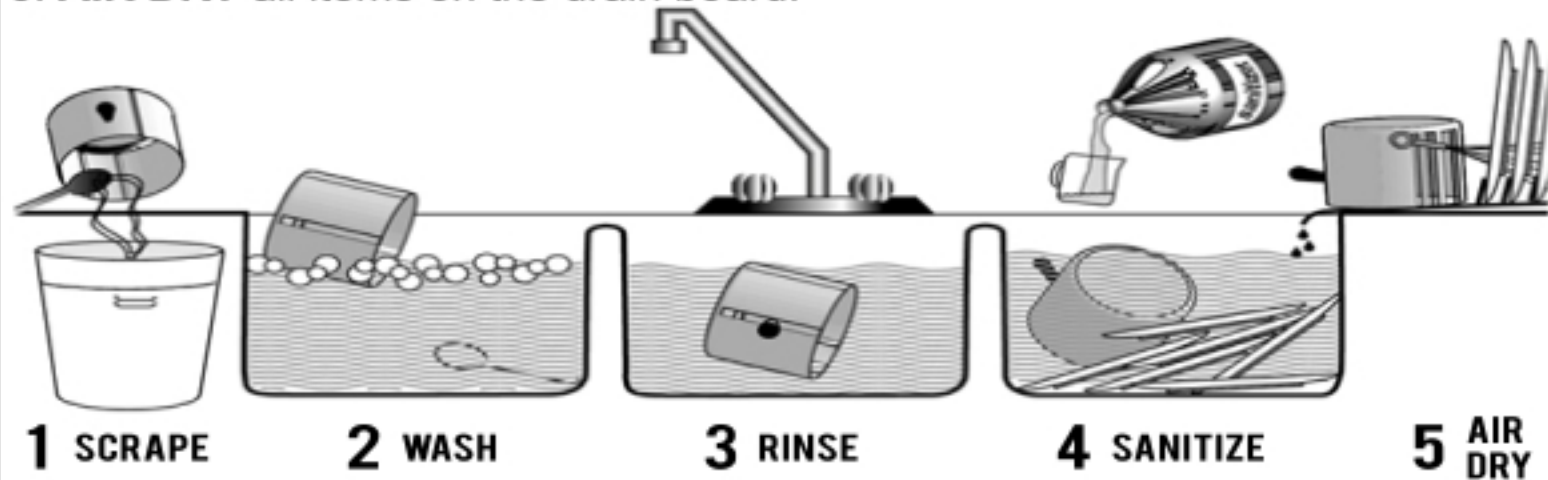
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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

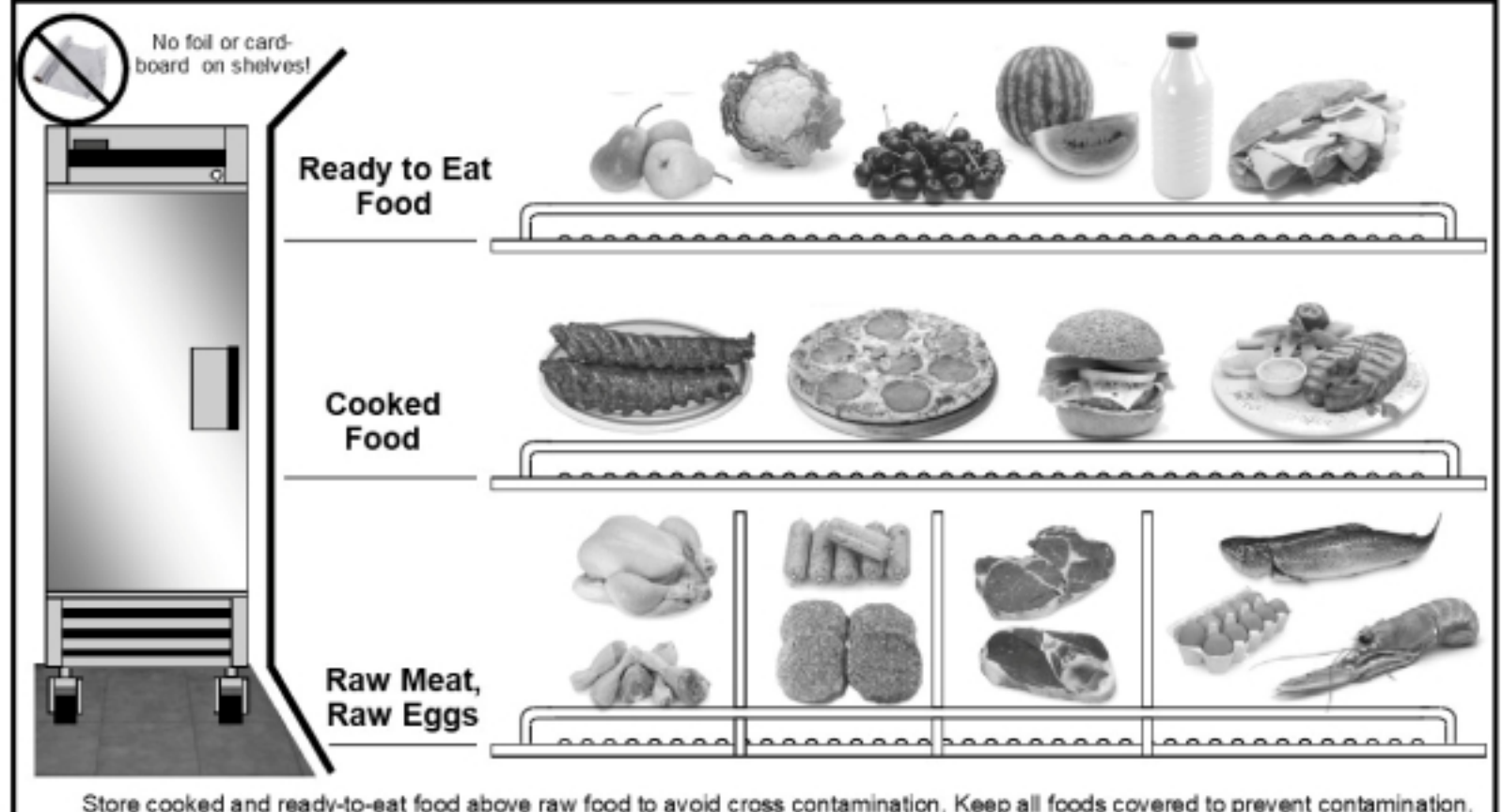
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

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
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PALM SPRINGS
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