County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME GOLDEN GATE RESTAURANT				DATE 5/14/2014	SIGNATURE
LOCATION 15208 BEAR VALLEY RD B100, VICTORVILLE, CA 92392					REINSPECTION DATE 5/16/2014 / PERMIT EXPIRATION
MAILING ADDRESS 15208 BEAR VALLEY RD B100, VICTORVILLE, CA 92392 ☐FACILITY ☐OWNER ☐ACCOUNT					REHS Veronica Vazquez
FA # FA0003223	PR # Not Specified	SR # Not Specified	CO # CO0047592	PE 1622	PROGRAM IDENTIFIER: None SERVICE: 004 - COMPLAINT - INITIAL
TIME IN 1:45 PM	TIME OUT 2:49 PM	CONTACT Not Captured			RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - PUBLIC EATING PL (100-UP SEATS)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The following complaint was received "On 5/13/14 complainant and guest went in to pick up food around 6:00pm. They ordered and ate pork chow mein, fried rice, and orange chicken. They ate about 10 minutes after taking it home. While they were eating they began to feel sick to their stomach and stopped eating the food. They both have had diarrhea, stomach cramps, and vomiting since eating the food." Ensure all potentially hazardous food is maintained 41F or below or 135F and above.

Observed fried and steam rice at 160F.

Immediately repair/replace preparation table refrigerator to hold food items at 41F or below.

Observe half and half with internal temperature of 52F, bean paste at 52F, raw eggs wash at 53F, and chow mein at 51F in the preparation refrigerator.

Observed preparation refrigerator at 50F and water leaking in to pan inside refrigerator.

Operator states chow main was cooked at lunch with the raw egg wash. Operator put chow mein in ice bath and put raw eggs, and half and half in the walk in refrigerator.

Facility has a small prep table refrigerator for raw meats.

Observed raw frozen pork meat over drain board of 2-compartment sink. Ensure to defrost all potentially hazardous foods under cold running water, refrigerator, microwave, or cooking process. Corrected. Operator will defrost in cold running water.

Store toilet tissue inside a dispenser for employee restroom. Observed toilet tissue out of dispenser.

Violation Description: A foodborne illness complaint report has been received by Environmental Health.

Overall Inspection Comments

Will reinspect preparation table refrigerator is repaired by Friday 5/16/14.

Call Veronica Vazquez at (800) 442-2283 with any questions.

Photo Attachments:

No Photo Attachments