



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHINA PALACE RESTAURANT				REINSPECTION Not Specified	INSPECTOR Stephanie Obregon P	DATE 8/30/2022
LOCATION 15555 MAIN ST F, HESPERIA, CA 92345				PERMIT	IDENTIFIER: None	
TIME IN 11:27 AM	TIME OUT 1:16 PM	FACILITY ID FA0003642	RELATED ID CO0084720	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL	
					RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ	
					ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice,

See the following pages for the code sections and general requirements that correspond to each violation listed below.



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Reference - HSC

Inspector Comments: FBI INVESTIGATION:

This summary epidemiological investigation is being conducted as a result of an alleged food borne illness, complaint (CO0084720) wherein one (3) individuals reported illness after consuming a meal.

AS PER COMPLAINANT:

- Date Ordered: Tuesday 08/23/2022. Approximately 3:00 PM
- Date/Time Experienced Illness: Tuesday 08/23/2022. 5:00 PM
- Product: Fried Chicken, Orange Chicken, Chow Mein, Fried Rice, Beets, Green Salad, Ice cream, and Soda
- Number of sick persons: 3
- Symptoms: Vomiting, Diarrhea, Stomach pain

The food facility manager was interviewed and the following information was provided and /or observed:

- Facility aware of this complaint: Manager was spoken to on this date and stated that they were not aware of the complaint.
- Other food borne illness complaints received by this facility: Manager stated they have not received any other complaints in relation to food borne illnesses at this facility.

Health/Habits of Employee(s) Preparing Suspect Food:

- Employee(s) ill recently: Manager stated they have not had any employees call off sick or exhibit any symptoms of illness on around the date of the incident.
- If yes, employee(s) removed from food preparation activities: N/A
- Employees with sores/boils/cuts or abrasions: Not Observed
- Signs of employee's eating/drinking: Not Observed.
- Tobacco usage: Not Observed
- Dirty outer garments: Not Observed. Employees required to have aprons and hairnets.

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Hand washing:

- Hand washing sinks/supplies:
 - o Two (2) hand washing sinks observed to be fully supplied.
 - o Water temperature: 100F+ at two (2) hand washing sinks observed in facility
- Restroom hand washing sinks/supplies:
 - o Hand soap and hand towels observed in both restrooms
 - o Water Temperature: 100-108F
- Adequate hand washing practices observed:
 - o Employees conducting food service observed to all be required to wear gloves for food handling activities. Two (2) employees observed preparing food at time of inspection. Employees observed to wash hands when leaving and returning from cook's line.

Sanitizing Procedures & Chemical Storage:

- 3-compartment sink sanitizer level:
 - o 200 PPM Quaternary Ammonium.
- Wiping towels sanitizer level:
 - o 200ppm+ Quaternary Ammonium
- Chemicals stored separate from food and/or food contact surfaces: Chemicals observed stored in storage racks located at rear of facility away from food storage.

Food Storage & Utensils/Equipment:

- Food stored properly: All food observed to be stored in appropriate storage containers that are either sealed or provided with adequate overhead protection. All food containers in facility are time stamped with date, start time, and discard time.
- Approved equipment/utensils used: Yes

Preparation Details of Suspect Food(s):



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- Name of food(s) and ingredients: Fried Chicken, Orange Chicken, Chow Mein, Fried Rice, Beets, Green Salad, Ice cream, and Soda
 - Fried Chicken: Arrives to the facility frozen. Per manager, the fried chicken is put into the freezer or the walk-in cooler to defrost if being used. The manager stated the fried chicken is washed, then cut and placed into the fryer to cook at approximately 170F degrees. Per manager, garlic, salt, and sugar are mixed to the chicken. The manager stated that the fried chicken is placed onto the steam table located at the buffet line and stays in a hot holding temperature of 145F degrees. Per manager, the left over fried chicken at the buffet line is discarded at the end of the day.
 - o Fried chicken at steam table measured 140 F degrees.
 - o Fried chicken in walk-in cooler measured 49 F degrees. (See violation 16C007).
 - Orange Chicken: Arrives to the facility frozen. Per manager, the orange chicken is put into the freezer or the walk-in cooler to defrost if being used. The manager stated the orange chicken is washed, then cut and placed into the fryer to cook at approximately 170F degrees. Per manager, garlic, salt, pre-packaged orange chicken sauce, and sugar are mixed to the chicken. The manager stated that the orange chicken is placed onto the steam table located at the buffet line and stays in a hot holding temperature of 145F degrees. Per manager, the left over orange chicken at the buffet line is discarded at the end of the day.
 - o Orange chicken at steam table measured 135 F degrees.
 - o Orange chicken in walk-in cooler measured 43 F degrees.
 - o Orange chicken in reach-in cold holding unit measured 34 F degrees.
 - Chow Mein: Arrives to the facility in boxes. Per manager, the chow mein is cooked at approximately 125F degrees. Per manager, the chow mein is cooked while mixing sesame oil, garlic, and salt, then portioned into containers with an ice bath to begin the cooling process. The manager stated the containers are then transferred to the walk-in cooler until needed for use. Per manager, carrots, sprouts, and onions are added to the chow mein. The manager stated the carrots, sprouts, and onions are washed in a bowl then cut. Per manager, the left over chow mein at the buffet line is discarded at the end of the day.
 - o Chow mein at steam table measured 138 F degrees.
 - o 2 containers of Chow mein in walk-in cooler measured between 46-47 F degrees. (See violation 16C007).
 - Fried Rice: Arrives to the facility in boxes. Per manager, the fried rice is cooked at approximately 145F degrees inside the rice cooker. Per manager, the rice is washed. Per manager, carrots, peas, salt soy sauce, and onions are added to the fried rice. The manager stated the carrots, peas, and onions are washed in a bowl then cut. Per manager, the left over fried rice at the buffet line is discarded at the end of the day.
 - o Fried rice at steam table measured 140 F degrees.
 - o Fried rice in walk-in cooler measured between 40-42 F degrees.
 - o Green Salsa in walk-in cooler measured between 33-35F.
 - Green Salad: Arrives to the facility pre-packaged. Per manager, the green salad only consists of lettuce. The manager stated the lettuce is placed in the walk-in cooler. When ready to use, the lettuce is washed and cut, then placed into a bowl in the cold holding table located at the buffet line. Per manager, the lettuce is checked daily for quality. Observed no signs of contamination on the lettuce at the buffet line and inside the walk-in cooler.
 - Soft serve: Arrives to the facility in pre-packaged bags of powder. Per manager, the soft serve mix is poured into the soft serve machine and the machine automatically blends it. Upon questioning, the manager stated the soft serve machine is cleaned every two days. Per manager, the soft serve machine is disassembled, clean and sanitized. The manager stated all left over soft serve is discarded at the end of the day.
 - o Soft serve inside machine measured 33 F degrees.
 - Beets: Arrives to the facility canned. Per manager, the beets are used for the salad. The manager stated that the can of beets is opened, drained, and washed. Then placed onto the cold holding table located at the buffet line for the salad.
 - Soda: The manager stated the soda machine and nozzles are cleaned and sanitized every night. Observed no contamination on the soda nozzles or inside the ice machine located inside the back kitchen area.
- THE MANAGER WAS INTERVIEWED AND STATED THE FOLLOWING:
- Manager stated that they have not had any new employees within the last two (2) weeks.
 - Manager stated that they have not had any sick employees on or around the date of the incident.
 - Manager stated that the main food distribution company for this facility has not recently changed at this facility. Main Distribution Company is JR Republic.
 - Manager stated that they are not aware of any recent power outages or any recent loss of hot water in



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this facility during time of complaint and that they have not had any recent equipment issues.

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

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: The following Potentially Hazardous Food (PHF) were observed to be stored at improper cold holding temperatures:

- 2 large bulk containers of chow mein measured at 46-47 F inside the walk-in cooler.
- 1 large bulk container of fried chicken measured at 49 F inside the walk-in cooler.

Upon questioning, the employee stated that the following foods were placed in the walk-in cooler since approximately last night prior to inspection.

NOTE: Observed all three (3) containers to have the lid tightly sealed.

Maintain all potentially hazardous foods in cold holding at 41 F or below.

Corrected on site. The employee voluntarily discarded the following food items above. (See VC&D).

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: The following was voluntarily discarded by the operator:

- 2 large bulk containers of chow mein approximately 2-3 pounds.
- 1 large bulk container of fried chicken approximately 1 pound.

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

A foodborne illness complaint inspection was conducted on this date.

Violations in regards to the complaint were observed.

No further action required. Complaint closed.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Total # of Images: 0