



Public Health Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GOLDEN CHINA RESTAURANT				REINSPECTION DATE Not Specified	INSPECTOR Mechelle Rouse	DATE 10/10/2019
LOCATION 231 W FOOTHILL BL, RIALTO, CA 92376				PERMIT EXPIRATION	IDENTIFIER: None SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	
TIME IN 12:29 PM	TIME OUT 12:49 PM	FACILITY ID FA0009233	RELATED ID CO0067948	PE 1621		

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

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

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this inspection is to conduct a complaint investigation.

Reference - HSC

A complaint was received in the Department of Environmental Health on 10-8-19.

The complainant stated they noticed kitchen area looking unorganized with some grease bucket hanging around of some sort, concerned about the sanitary conditions and if there are vermin.

Manager indicated they were not aware of this complaint and have not received any in a similar nature.

On this day a full routine inspection was conducted, included in this complaint report are only the major violations observed.

Official Inspection reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.

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

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Inspector Comments: Observed a container of pooled eggs placed on food preparation table holding at a temperature of 59F, person n charge stated the eggs were place on table about thirty minutes prior and is used for fried rice.

Not In Compliance

Violation Reference - HSC - 113996, 113998,
114037

Pooled eggs are considered a potentially hazardous food. Potentially hazardous food shall be held and maintained at 41F and below at all times. Potentially hazardous foods(PHF) are food products that require time or temperature control to limit pathogenic micro-organism growth or toxin formation. Examples include: protein based food (meat, poultry, seafood, and eggs), dairy products (cheese, milk), cooked vegetables, cooked beans, cooked rice, and cooked pasta.

Corrected on site. Rapid cooling was initiated.

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



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16C009 Proper cooling methods

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

Inspector Comments: Observe two platters of cooked noodles sitting on the back food preparation table holding at a temperature of 70-73F. Upon investigating, person in charge stated the food items were cooling. Person in charge stated the food items were placed on the prep table two minutes ago, temperature did not reflect that statement, rapid cooling was initiated.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods. Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan.

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination and to facilitate adequate heat transfer.

When cooling potentially hazardous food in refrigerator leave slightly open to allow heat transfer.

All potentially hazardous food must be rapidly cooled from 135F to 70F within 2 hours, then cooled down to 41F within the next 4 hours. Operator was advised on the proper cooling methods. The operator corrected this violation by reheating the cooked beans to 165F before properly cooling it down to 41F.

Corrected on site. Person in charge was instructed to immediately place noodles in refrigerator for rapid cooling.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984(e), 114097,
114099

Inspector Comments: 1.) Observed two(2) soiled knives lodged in between the prep table and soiled wall.

2.) Observed two(2) soiled knives and one(1) veggie shaver stored on magnetic strip.

3.) Observed 2-3 other soiled spoons/utensils randomly placed on cold holding prep area.

Discontinue this practice. Utensils shall be properly cleaned and sanitized prior to storage and shall not be lodged between a wall and prep table.

Corrected on site.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

Overall Inspection Comments

A follow up will be conducted on this facility, see official inspection report for detail.

Signature(s) of Acknowledgement

NAME: Fiank Huang
TITLE: Owner



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Total # of Images: 0