



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>CHINA PALACE RESTAURANT</b>				REINSPECTION <b>Not Specified</b>	INSPECTOR <b>Kelly Eredia</b>	DATE <b>4/19/2022</b>
LOCATION <b>15555 MAIN ST F, HESPERIA, CA 92345</b>				PERMIT	IDENTIFIER: None	
TIME IN <b>12:55 PM</b>	TIME OUT <b>2:01 PM</b>	FACILITY ID <b>FA0003642</b>	RELATED ID <b>CO0082788</b>	PE <b>1622</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED 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](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME CHINA PALACE RESTAURANT	DATE 4/19/2022
LOCATION 15555 MAIN ST F, HESPERIA, CA 92345	INSPECTOR Kelly Eredia

**16K997 Foodborne Illness Complaint Inspection**



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHINA PALACE RESTAURANT	DATE 4/19/2022
LOCATION 15555 MAIN ST F, HESPERIA, CA 92345	INSPECTOR Kelly Eredia

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** Environmental Health received a complaint stating on Tuesday, 4/12/22 at 1:30PM, complainant became ill with stomach ache, diarrhea, headache and vomiting same day at 2:30PM after consuming chicken, beef, rice and chow mein. Medical attention was not sought at the time complaint was filed on 4/13/22, however, complainant had doctor appointment later that day at 3PM. The result of the appointment is unknown. An additional guest who consumed ice cream, chow mein and french fries also became ill.

Discussed nature of complaint with manager on duty who is not aware of complaint.

Questioned manager if any employees have been ill or reported to work ill. Per manager on site, no employees have been or reported to work ill.

Facility has not had any changes in food suppliers, food processing procedures or has modified ingredients.

According to operator, all food items are prepared fresh daily, and replaced throughout the shifts as necessary. No cooling or reheating is conducted on food items, with the exception of chow mein noodles and rice used for fried rice, which are prepared in large batches, cooled, then recooked in smaller batches to place in buffet line.

When questioned about cooling chow mein noodles, cook stated noodles are spread onto shallow pan and stored in walk-in-cooler and cooled to 41F within two (2) hours. For reheating, cook stated chow mein noodles are reheated in batches to place in steam table at buffet line. During questioning, cook stated chow mein noodles are reheated to 165F with mixed vegetables in batches prior to being place in steam table. No chow mein was observed prepared during inspection, however, chow mein at buffet line observed at 139F.

When questioned about process of preparing fried rice, cook stated white rice is cooked and cooled, and stored in walk-in-cooler until ready for use. Rice is spread across large sheet pan to place in walk-in-cooler for active cooling, according to cook. Cook was able to demonstrate knowledge on proper cooling techniques.

To prepare fried rice, cook stated rice is reheated in batches and mixed with egg and vegetables, similar to chow mein, and placed in steam table at buffet line. During questioning, cook stated fried rice is reheated to 165F prior to placing at steam table. No rice was observed actively cooling at time of complaint investigation, however fried rice at buffet line observed at 151F.

During complaint investigation, chow mein noodles were observed actively cooling in walk-in-cooler at 46F, after approximately three and a half (3.5) hours of cooking. Rice that has been cooled and stored in walk-in-cooler observed at 42F.

Temperatures of raw chicken and beef stored in walk-in-cooler observed at 41F. Cook stated chicken is cooked to an internal temperature of 180F prior to being placed in steam table at buffet line, with beef cooked above 155F prior to placing at buffet line. No chicken or beef observed actively cooked during complaint investigation, however, cooked chicken and beef stored in steam unit at buffet line were observed at the following temperatures:

- mushroom chicken at 167F
- orange chicken at 184F
- beef broccoli at 140F

No cooling or reheating is conducted on chicken or beef dishes.

French fries are cooked in fryer and immediately placed at buffet line. French fries at buffet line observed at 153F. No cooling or reheating conducted on french fries.

Soft serve machine observed holding proper cold holding temperature of 37F.

Facility has not had hired any recent food handlers, and all food handlers have valid Food Handler Cards.

Facility has not experience any failures in equipment, power, water or had any waste water or sewage



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME CHINA PALACE RESTAURANT	DATE 4/19/2022
LOCATION 15555 MAIN ST F, HESPERIA, CA 92345	INSPECTOR Kelly Eredia

overflows.

Observed hot water exceeding 143F degrees throughout the facility.

Observed bleach sanitizer in sanitizer buckets and in warewashing compartment at 100 ppm. Chemical warewashing machine observed properly functioning with 50 ppm chlorine, at 127F wash and rinse water temperature.

Proper handwashing supplies observed stocked during investigation.

Chemicals observed stored separately from food and food contact surfaces.

Complaint closed.

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

**Overall Inspection Comments**

Complaint investigation conducted on this day.

**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](#).

**Signature(s) of Acknowledgement**

*No Sig*

NAME: No Sig  
TITLE:

Total # of Images: 0