



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GOLDEN GATE RESTAURANT		DATE 3/24/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 15208 BEAR VALLEY RD B100, VICTORVILLE, CA 92392			INSPECTOR Dawn LaFlower	
MAILING ADDRESS 15208 BEAR VALLEY RD B100, VICTORVILLE, CA 92392			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN 3:06 PM	TIME OUT 4:29 PM	FACILITY ID FA0003223	RELATED ID CO0050232	PE 1622
RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU				
ACTION: 03 - REINSPECTION REQUIRED				

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

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified **Inspector Comments:** Environmental Health has received a Foodborne Illness complaint stating that requester became ill after consuming shrimp with lobster sauce.

Not In Compliance

Reference - HSC

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

16K052 VC & D

Compliance Date: Not Specified **Inspector Comments:** The following items were discarded due to lack of temperature control and adulteration:

Not In Compliance

Reference - HSC - 113980

Approximately 1/2 pound pot stickers held out of safe temperature zone.
 Approximately 2 pounds various sliced vegetables in prep table adulterated by wiping towel.

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



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Advised manager of nature of complaint. Manager states of not receiving this complaint or any other complaints.

Observed temperature of pot stickers and bean sprouts exceeding 60 degrees. Ensure all potentially hazardous foods is maintained at 41 degrees or below. Manager states removing the bean sprouts from refrigerator approximately 1 hour prior. Cook immediately placed back into refrigerator. Pot stickers discarded. Recommend using time as a measure of public health control to monitor potentially hazardous foods that are held out of safe temperature zones. Educated operator on how to use time as a measure of public health control.

Observed hot holding temperatures of potentially hazardous foods above 140 degrees.

Manager states that there have been no ill employees, or any employees whom have reported to work ill. Facility has 1 new employee preparing food, but was unable to demonstrate knowledge in food safety. Ensure all employees can demonstrate knowledge and are properly trained in food safety prior to conducting any preparation of food or handling of utensils. Otherwise, observed other kitchen employees able to demonstrate knowledge in food safety.

Observed a hot water supply exceeding 120 degrees at sinks throughout facility.

Observed lack of hot water supply and no chlorine in automatic warewash machine. Use test strips periodically throughout day to ensure machine is properly sanitizing. Immediately discontinue using the automatic warewash machine until repaired. Provide a manufacturers data plate on automatic warewash machine to provide operating specifications. A hot water supply for washing and rinsing should be between 120 and 140 degrees, depending on manufacturers specification. Use 2 compartment sink to manually warewash utensils until repaired.

Manager states that there have been no changes in food suppliers, food processing procedures, or has not had any modification of food ingredients.

Facility has not experienced any failures in equipment, hot water supply (except for automatic warewash machine), power, or any wastewater or sewage overflows.

Observed refrigeration and freezers in proper working condition.

Observed no food storage cross contamination, and all chemicals properly stored.

Observed a hot water supply exceeding 130 degrees.

Observed employee clean prep table with chlorine measuring 50 ppm. Maintain chlorine sanitizer at a minimum of 100 ppm. Use test strips when dispensing to verify proper sanitizer concentrations are achieved. Corrected on site. Provide separate sanitizer containers in prep area, 1 for raw meats, and 1 at prep table where ready to eat foods are stored. Observed 1 sanitizer container in bar located outside of kitchen.

Observed employee contaminate food by touching with wiping towel while wiping prep table. Recommend keeping foods covered to prevent cross contamination. Discard all foods touched with wiping towel. See VC&D.

It is highly recommended that this facility receive a HELP consultation. A HELP consultation is free of charge and will provide operator with education to ensure facility increases food safety standards. Provided operator with a HELP pamphlet.

After a thorough investigation, unable to verify foodborne illness complaint, however conditions exist that could possibly contribute to a foodborne illness.



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Complaint closed.

A reinspection will be conducted to verify automatic warewash machine in in proper working condition. Contact Dawn La Flower at 800-442-2283 or email at Dawn.LaFlower@dph.sbcounty.gov for a reinspection.

Signature(s) of Acknowledgement

NAME: Justin Bae
TITLE: manager

Photo Attachments:
No Photo Attachments