



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>NEW CHINA EXPRESS</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Vanessa Salcedo</b>	DATE <b>9/7/2021</b>
LOCATION <b>1211 N WATERMAN AV, SAN BERNARDINO, CA 92404</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>4:50 PM</b>	TIME OUT <b>5:30 PM</b>	FACILITY ID <b>FA0007709</b>	RELATED ID <b>CO0080122</b>	PE <b>1620</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

**RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.**



**Public Health**  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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**16K997 Foodborne Illness Complaint Inspection**



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**Compliance Date: Not Specified**

**Inspector Comments:** The purpose of this visit is to conduct a foodborne illness investigation. A complaint was received by San Bernardino County Environmental Health Services on September 4, 2021.

**Reference - HSC**

**ALLEGATIONS:**

Ate a shrimp plate, got very sick 2 days later, vomiting and diarrhea. Place didn't look clean at all.

- 1) TYPE OF FOOD(S) EATEN AT FACILITY: SHRIMP PLATE
- 2) DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY: UNKNOWN
- 3) DAY, DATE AND TIME SYMPTOMS BEGAN: TWO DAYS LATER
- 4) SYMPTOMS COMPLAINANT EXPERIENCED: VOMITING, DIARRHEA
- 5) STILL EXPERIENCING SYMPTOMS? UNKNOWN  
IF NO, WHEN SYMPTOMS ENDED:
- 6) MEDICAL ATTENTION SOUGHT? UNKNOWN  
IF YES, WHEN AND WHERE MEDICAL ATTENTION WAS SOUGHT:
- 7) OTHER PEOPLE ASSOCIATED WITH COMPLAINANT (FAMILY, FRIENDS, CO-WORKERS, ETC.)  
SICK / HAVE SIMILAR SYMPTOMS AFTER EATING AT SAME FACILITY? UNKNOWN
- 8) IF YES, NUMBER OF PEOPLE SICK AND WHAT THEY ATE:

**FINDINGS:**

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

- \*Facility manager aware of this complaint: No.
- \*Other foodborne illness complaints received by this facility: None.
- \*Changes in food supplier/distributor: No.
- \*Recent hot water loss, plumbing issues, or electrical outages: None.
- \*Any equipment failure: No.
- \*Recent refrigeration issues: No.
- \*Any sewage/wastewater overflow in the food preparation or storage areas: No.

**Preparation details of suspected foods:**

\*Holding temperatures of suspected foods: Cold holding foods in the cold holding table: two (2) containers of raw shrimp to measure approximately 42 F to 44 F. Hot holding foods in the hot-holding unit: coconut shrimp to measure approximately 140 F, vegetable shrimp to measure approximately 98 F to 111 F (See violation comment).

\*Has the facility recently changed or modified the ingredients or food processing procedures of the suspect food? No.

**Health habits of the employee(s) preparing suspect foods:**

- \*Employee(s) ill recently: None.
- \*Employee(s) ill this date: No.
- \*New employees hired within the last month: No.
- \*Employees with sores, boils, cuts, or abrasions: No.
- \*Signs of employees drinking: No.



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\*Tobacco usage: Not observed.

\*Dirty outer garments: Not observed.

NOTE: The person-in-charge (PIC) shall notify this Agency when he or she is aware that two(2) or more employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Food Retail Code, Section 113949.5)

Handwashing:

\*Handwashing sinks/supplies: Each handwash sink was able to reach water temperatures above 100F and all had handsoap.

\*Hot water supplied: 100F+ at all handwash sinks and the warewash sink. 120F+ at the janitorial sink and the preparation sink.

Sanitizing procedures and chemical storage:

\*Dish machine sanitizer level: N/A

\*Three-compartment sink sanitizer level: Not observed.

\*Wiping towels sanitizer level: Not observed.

\*Chemicals stored separate from food and/or food contact surfaces: Yes/

Food storage and utensils/equipment:

\*Food stored properly: Yes.

\*Approved equipment/utensils used: Yes.

ADDITIONAL INFORMATION:

Per manager the shrimp that is used for all shrimp dishes arrives frozen and is immediately placed into the reach in freezer. From the freezer it is then placed in prep sink to thaw under running water, once it is thawed it is cooked to 135 F then placed on hot holding table (See violation). On this date shrimp in reach in freezer was observed to be frozen.

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

### 16K001 Demonstration of knowledge; food safety certification

**Compliance Date:** Not Specified

**Not In Compliance**

**Violation Reference** - HSC - 113947-113947.1

**Inspector Comments:** Upon questioning, the manager stated that they cook the shrimp to 135 F.

Ensure that person in charge (PIC) and/or food employees are able to demonstrate food safety knowledge practices and principles applicable to their assigned duties. Ensure shrimp is cooked to the minimum temperature of 145 F for 15 seconds.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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### 16K005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

**Inspector Comments:** Observed an employee handle money at the cash register and proceeded to serve food for the next customer without washing their hands.

Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling.

Corrected on site. Employee washed their hands.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>

### 16H107 Hot and Cold Holding Temperatures

Compliance Date: Not Specified

Not In Compliance

Reference -

**Inspector Comments:** 1) Observed the following cold holding violations in the cold holding unit in the kitchen:

- two (2) containers of raw shrimp to measure approximately 42 F to 44 F.
- one (1) medium container of raw beef to measure approximately 50 F.
- one (1) medium container of raw chicken to measure approximately 47 F.

Per manager the containers of shrimp were placed in the refrigeration unit three (3) hours prior to temperature measurement, the container of beef was placed in the refrigeration unit the night prior to temperature measurement (more than 4 hours) and the container of chicken was placed in the refrigeration unit two (2) hours prior to temperature unit. Cold holding unit was observed to not hold proper cold holding temperature. Manager was instructed to not use the cold holding unit for any potentially hazardous foods until the refrigeration unit is repaired or replaced. Ensure cold holding units that are used to old potentially hazardous foods is able to hold at 41 F or below. A follow up inspection is required to observe compliance.

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

Corrected on site. The containers of shrimp and chicken were placed in the walk in refrigeration unit which was observed to hold proper cold holding temperature. The container of beef was discarded at the time of inspection.

2) Observed vegetable shrimp to measure approximately 98 F to 111 F on the hot holding table.

Maintain all potentially hazardous foods in hot holding at 135F or above.

Per manager the vegetable shrimp was not holding proper hot holding temperature due to there being a second container between the table and the container holding the vegetable shrimp. Per manager they if they do not place the second container it will cause the vegetables to become soft faster. Manager also stated that the vegetable shrimp was placed on the hot holding table two (2) hours prior to temperature measurement.

Discontinue this practice. Ensure the vegetable shrimp is holding proper hot holding temperature of 135 F or above. Note: all other foods on hot holding table were able to hold proper hot holding temperatures.

Corrected on site. An employee reheated the shrimp to 165F prior to placing them inside the hot holding table.

**Description:** The following topic was discussed with the person in charge:

#### HOT AND COLD HOLDING TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS

- 1) Potentially hazardous food shall be maintained at or above 135 degrees F, or at or below 41 degrees F with exceptions noted below (#3).
- 2) Roasts cooked to a minimum temperature of 145 degrees F for 3 minutes must be held at 130 degrees F or above.
- 3) The following foods may be held at or below 45 degrees F:
  - Raw shell eggs.
  - Unshucked live Molluscan shellfish.
  - Pasteurized milk and pasteurized milk products in original sealed containers.
  - Potentially hazardous foods held during transportation.
- 4) Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41 degrees F, but not above 45 degrees F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.

### Overall Inspection Comments



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### 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**