



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GOLDEN CHOPSTIX		REINSPECTION DATE Not Specified		INSPECTOR Ahn Tran	DATE 11/8/2016
LOCATION 12119 APPLE VALLEY RD, APPLE VALLEY, CA 92308				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 12:15 PM	TIME OUT 2:10 PM	FACILITY ID FA0014793	RELATED ID CO0056245	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

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.

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this visit is a response to a complaint (CO #0056245) stating that 3 people became sick after eating at this facility. Associated food was orange chicken and complainants found roaches inside the food.

On this date, numerous dead roaches were observed: (a) behind the 3 rice cookers, (b) under shelves at the dry storage area, (c) on the floors throughout the prep area, the cookline, the storage and the water heater. Also, live roaches were observed at the following areas: (a) the reach-in cooler with cold-top across the cookline, (b) on the floor under the stove, (c) on the wall above the slicer and (d) at the dry storage area.

Based on the observations made on this date, the facility permit is now suspended.

Associated food: orange chicken

There were over orders sold on November 5, 2016.

Raw chicken were delivered from Green Season Inc. Food Supplies. Chicken then placed in the walk-in cooler (temperature was between 40- 41F at this time) and prepared with batter. PIC then deep fry the battered chicken. Cooling takes place in white containers on a cart at the walk-in cooler (temperature at 56F after about 3 hours on this date). Mr. Ngo said that they would deep fry to 165F again before use at the line. On this date, containers of orange/spicy chicken were between 120-130F on the line at the customer area. Team member said that the containers were there for about half- hour or less. Ensure that potentially hazardous food is at or above 135F when placed in the holding unit. Observed all other food containers were between 136F - 143F on the customer service line.

Please clean and sanitize surfaces throughout the kitchen area. Eliminate all signs of vermin (roaches) from the facility. Seal gaps between base cove tiles and walls (where live roaches activities were observed) at the cookline and prep area.

Please note that a copy report was given to Mr. Ngo

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Mr. Ngo

TITLE:

Total # of Images: 0