



Public Health
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

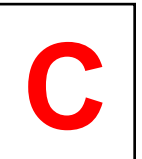
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GOLDEN CHINA RESTAURANT		DATE 10/10/2019	REINSPECTION DATE 10/24/2019	PERMIT EXPIRATION 6/30/2020
LOCATION 231 W FOOTHILL BL, RIALTO, CA 92376		INSPECTOR Mechelle Rouse		
MAILING ADDRESS 231 W FOOTHILL BLVD, RIALTO CA 92376		IDENTIFIER: PEP		
		SERVICE: 001 - Inspection - Routine		
		RESULT: 05 - Corrective Action / Follow up Required		
		ACTION: 03 - Reinspection Required		
TIME IN 12:50 PM	TIME OUT 2:55 PM	FACILITY ID FA0009233	RELATED ID PR0010363	PE 1621

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.

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).



SCORE 72

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

○ In = In compliance



















+ COS = Corrected on-site

○ N/O = Not observed

⊗ MAJ = Major violation

○ N/A = Not applicable

⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	
In	N/O	1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
		2. Communicable disease; reporting, restrictions & excl		4		
	N/O	3. No discharge from eyes, nose, and mouth			2	
In	N/O	4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS						
	N/O	5. Hands clean and properly washed; gloves used prop		4	2	
In		6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures			2
	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods			2
	N/O	N/A	10. Proper cooking time & temperatures		4	
	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
	N/O	N/A	12. Returned and reserve of food			2
			13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized			2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	
In	N/O N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	2

SUPERVISION		OUT
24. Person in charge present and performs duties		1
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		⊗
27. Food separated and protected		⊗
28. Washing fruits and vegetables		1
29. Toxic substances properly identified, stored, use		1
FOOD STORAGE/DISPLAY/SERVICE		
30. Food storage; food storage containers identified		1
31. Consumer self-service		1
32. Food properly labeled & honestly presented		1

EQUIPMENT/UTENSILS/LINENS		OUT
33. Nonfood contact surfaces clean		⊗
34. Warewashing facilities: installed, maintained, used		1
35. Equipment/Utensils approved; installed; clean; good repa		1
36. Equipment, utensils and linens: storage and use		⊗
38. Adequate ventilation and lighting; designated area		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		⊗
PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices		⊗
42. Garbage and refuse properly disposed; facilities m		1
43. Toilet facilities: properly constructed, supplied, clea		1
44. Premises; personal/cleaning items; vermin-proofin		1

PERMANENT FOOD FACILITIES		OUT
45. Floor, walls, ceilings: built, maintained, and clean		⊗
46. No unapproved private homes/living or sleeping qu		1
SIGNS REQUIREMENTS		
47. Signs posted; last inspection report available		1
48. Food handler cards		⊗
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		
53. Impoundment		
54. Permit Suspension		

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7. PROPER HOT AND COLD HOLDING TEMPERATURES**MAJOR****POINTS****4**

Compliance date not specified
Complied on 10/10/2019
Violation Reference - HSC -
113996, 113998, 114037

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

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))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

9. PROPER COOLING METHODS**MAJOR****POINTS****4**

Compliance date not specified
Complied on 10/10/2019
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.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**MAJOR****POINTS****4**

Compliance date not specified
Complied on 10/10/2019
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed the following:

- 1.) Two(2) soiled knives lodged in between the prep table and soiled wall.
- 2.) Two(2) soiled knives and one(1) veggie shaver stored on magnetic strip.
- 3.) 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 or 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)

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

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**POINTS****2**

Compliance date not specified
Complied on 10/10/2019
Violation Reference - HSC -
113947-113947.1

Inspector Comments: 1.) Employees were unable to demonstrate knowledge of proper cooling method for potentially hazardous food.

Hot potentially hazardous food must be rapidly cooled from 135 F to 70 F within 2 hours, then cooled to 41 F within the next 4 hours.

A handout of Cooling Hot Food Safely was explained and left with owner today.

2.) Observed operator was unable to demonstrate the knowledge of the proper sanitation concentrations.

Ensure all assigned employees have the knowledge of the required concentration of the minimum and maximum concentration of quaternary and chlorine.

Training was provided this date as to the above food handling and utensil processing practices.

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>

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**POINTS****2**

Compliance date not specified
Complied on 10/10/2019
Violation Reference -

Inspector Comments: Observed personal drinks stored on food preparation tables and personal food items placed in random cooling units among consumer goods.

Discontinue this practice. Ensure employee items are stored separately in an area labeled "For Employees Only".

Person in charge informed on this day.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Hanwashing sink, knobs, and surrounding wall observed to be extremely soiled with food splatters and debris.

Clean and maintain handwash station.

Manager informed on this day.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

26. APPROVED THAWING METHODS USED, FROZEN FOOD**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114018, 114020, 114020.1

Inspector Comments: Observed approximately 4 large packages of frozen beef defrosting on food prep table.

Discontinue this practice.

Defrost using one of the following approved methods:

- 1). In the refrigeration unit.
- 2). In the microwave oven.
- 3). As part of the cooking process.
- 4). Under cold running water.

Note-This frozen beef was placed in the refrigeration unit.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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

27. FOOD SEPARATED AND PROTECTED**POINTS****1**

Compliance date not specified
Complied on 10/10/2019
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed multiple containers of uncovered product underneath cold holding unit across from main cook line.

Ensure to provide a lid or overhead protection for all product placed underneath or inside units.

Person in charge informed on this day.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

33. NONFOOD-CONTACT SURFACES CLEAN**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Multiple non-food contact surfaces were observed to be unsanitary, specifically shelving in walk in cooler observed to have food debris accumulating heavily.

Ensure to clean and maintain ALL non food contact surfaces throughout kitchen.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS**1**

Compliance date not specified
Complied on 10/10/2019
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: 1.) Observed rice paddle handle directly stored on food inside two rice warmers at back preparation area.

Discontinue storing utensils directly on foods inside food containers.

Corrected on site. Rice paddles were taken out and placed in ice water.

2.) Observed a stainless steel bowl being used as a scoop in bulk sugar container.

Discontinue this practice. Utilize a scoop with handle to transfer food.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS**1**

Compliance date not specified
Complied on 10/10/2019
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed wet wiping cloths placed around on food prep areas.

Discontinue this practice. Ensure to place wet wiping cloths back into sanitizer buckets after each use.

Corrected on site.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: Observed the following:

- Pipe leak underneath handwash sink.
- Clogged floor sink underneath heavy cooking equipment.

Repair in good working order.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: The following was observed:

- Walls throughout kitchen specifically at food prep area, cooking area, and handwash station in need of a deep cleaning.
- Floor area underneath heavy cook equipment, observed heavy oil accumulation and food debris.
- Wall to the right of heavy cooking equipment, pipes observed to have heavy oil about one inch of dried oil surrounding pipes.

Clean and maintain in good sanitary condition.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

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48. FOOD HANDLER CERTIFICATION**POINTS****3**

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: One (1) food service worker at this facility- without a current / valid San Bernardino County food handler/ worker card.

Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks.

A missing food handler card information and verification sheet was provided to fill out, fax and return to San Bernardino County Environmental Health Services department INCLUDING copies of each missing food handler.

Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in a charged re-inspection to verify compliance.

Note: Food worker cards MUST be issued by San Bernardino County to be valid.

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments



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Letter grade "C" was posted on this day.

Due to the facility receiving a score between 79 and 80, this food facility MUST correct the deficiencies listed in the official inspection report (OIR) and MUST submit to our division a written request for a re-score inspection within 30 days of the OIR. The health official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection may be immediately closed by the health official and remain closed until at least a "B" grade is achieved on a re-score inspection.

Do NOT remove or relocate grade card.

Non-compliance will result in a charged follow up inspection at an hourly rate of \$245.

One (1) missing or invalid food handler cards was observed on this day.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

The top five CDC risk factors handout was provided on this date. Video was shown to manager due to the following issue(s):

Received a letter score of 89 or below

Cited for any 4 point critical violation (violations 1-23)

Handouts Provided:

Five (5) CDC risk factors

Proper Cooling (Eng/Span)

Request for a Re-Score Inspection

A Quick Guide to Safe Food Handling

Missing food handler paperwork

The Importance of Properly Defrosting Food

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

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.

Signature(s) of Acknowledgement

NAME: Fiank Huang
TITLE: Owner