



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NEW CHINA EXPRESS			REINSPECTION DATE Not Specified	INSPECTOR Vanessa Salcedo	DATE 9/8/2021
LOCATION 1211 N WATERMAN AV, SAN BERNARDINO, CA 92404			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:45 PM	TIME OUT 4:50 PM	FACILITY ID FA0007709	RELATED ID CO0080122	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION 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.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of this visit is to conduct a follow up inspection requested by the operator. It was noted during the complaint investigation that the cold holding unit in the kitchen area was not able to hold proper cold holding temperature, manager was instructed to repair/replace cold holding unit and not store any potentially hazardous foods in the unit. It was also noted that the vegetable shrimp container was not able to hold proper hot holding temperature that was located on the hot holding table.

On this date the operator stated that the temperature was adjusted and the vents were cleaned for the cold holding unit. Observed raw whole mushrooms to measure approximately 40 F and sliced raw zucchini to measure approximately 39 F, both foods were located in the cold holding unit. Observed cold holding unit to be able to hold proper cold holding temperature, 41 F and below. Per operator the flame for the hot holding table was increased and they discontinued using double containers for the vegetable shrimp dish. Observed the vegetable shrimp to measure approximately 135 F at the time of inspection.

The violation has been corrected. No further action is required.

The complaint is closed.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

#### Overall Inspection Comments

The violation has been corrected. No further action is required.

#### 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