



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>CHINA PALACE RESTAURANT</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Kelly Eredia</b>	DATE <b>2/15/2022</b>
LOCATION <b>15555 MAIN ST F, HESPERIA, CA 92345</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>11:35 AM</b>	TIME OUT <b>1:00 PM</b>	FACILITY ID <b>FA0003642</b>	RELATED ID <b>CO0082208</b>	PE <b>1622</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

**RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.**



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### 16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** Environmental Health received a foodborne illness complaint stating family of four (4), which includes husband, wife, 15-year old child and 5-year old child, became ill with upset stomach and vomiting on 2/13/22 at 7PM, after consuming fish, fried chicken, chow mein and soda 2/13/22 at 5PM. Complainant and three (3) other family members still experiencing symptoms 2/14/22. No medical attention was sought.

Complainant also stated the dishes were dirty and food was cold.

Discussed nature of complaint with operator, who is aware of complaint. No other complaints of this nature have been made.

Questioned operator if any employees have been ill or reported to work ill. Per operator on site, no employees have been or reported to work ill. Operator stated no new employees have recently began working, however, six (6) food handler cards were unable to be verified (see food handler certification violation).

Facility has not had any changes in food suppliers, food processing procedures or has modified ingredients.

According to operator, all food items are prepared fresh daily, and replaced throughout the shifts as necessary. No cooling or reheating is conducted on food items, with the exception of chow mein noodles, which are prepared in large batches, cooled, then recooked in smaller batches to place in buffet line.

Chicken for frying is received and stored frozen, then placed in walk-in-cooler overnight to defrost prior to preparing. Chicken is cut, marinated, and placed in bins in walk-in-cooler until ready for battering and frying. Chicken in walk-in-unit observed at 42F.

Cook stated chicken is cooked to 180F prior to being placed in steam table at buffet line. No chicken observed actively cooked during complaint, however, cooked chicken stored in steam unit at buffet line observed at 115F (see proper hot and cold holding violation). No cooling or reheating is conducted.

Fish is stored frozen and stored in walk-in-cooler overnight for thawing. During investigation, no fish was observed in walk-in-cooler or prepared. When questioned about cooking temperature of fish, cook stated fish is cooked to 145F. No cooling or reheating is conducted.

Chow mein noodles are cooked and cooled, then reheated with mixed vegetables in batches to place in steam table. No chow mein was observed prepared during inspection, however, chow mein in steam table at buffet line observed at 160F.

When questioned about cooling chow mein noodles, cook stated noodles are spread onto shallow pan and stored in walk-in-cooler and cooled to 41F within two (2) hours. During complaint investigation, noodles observed at 58F were observed actively cooling in walk-in-cooler. Cook stated noodles were placed in cooler approximately forty-five (45) minutes prior to inspection.

Cook stated chow mein noodles are reheated in batches to place in steam table at buffet line. During questioning, cook stated chow mein noodles are reheated to 140F (see demonstration of knowledge violation).

Facility has not experience any failures in power, water or had any waste water or sewage overflows. All refrigeration units have been functional. One steam table at buffet line was recently repaired due to two (2) of the five (5) heating elements not properly functioning, according to operator. During complaint investigation, one (1) of the five (5) steam table wells observed still not properly functioning (see equipment/utensils violation).

Observed hot water exceeding 149F degrees throughout the facility.

Observed bleach in sanitizer buckets at approximately 100 ppm. Chemical warewashing machine observed properly functioning with 50 ppm chlorine and with 120F wash and rinse water temperatures.

Plates stored on shelves observed free from debris or residue.

Proper handwashing observed during investigation.

Chemicals observed stored separately from food and food contact surfaces.

Routine inspection conducted same day.

Complaint closed.



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

### 16C001 Demonstration of knowledge; food safety certification

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 113947-113947.1

**Inspector Comments:** Cooks observed not able to demonstrate knowledge on proper reheating temperature for chow mein prior to placing in steam table at buffet line, stating chow mein is reheated to 140F.

Ensure all hot potentially hazardous foods to be hot held (not for immediate service) is reheated to 165F for 15 seconds, then held at or above 135F in steam table.

**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)

### 16C007 Proper hot and cold holding temperatures

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 113996, 113998, 114037

**Inspector Comments:** Fried chicken in steam table at buffet line observed at 115F. Operator stated chicken was placed in steam table approximately one hour prior to inspection.

Operator stated steam table has recently been repaired due to two (2) out of five (5) of the heating elements not properly functioning. Upon further investigation, second heating element to the right observed with maximum water temperature of 112F, whereas the other functioning four (4) heating elements observed with hot water temperature at or above 194F.

Ensure all potentially hazardous foods are held at or above 135 F for proper hot holding.

Discontinue storing hot potentially hazardous foods in steam table until repaired to hold food at 135F or above at all times, unless time as a public health control is implemented, at which food is properly labeled and discarded.

NOTE: Corrected on site. Chicken was voluntarily discarded by operator. See VC&D.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

### 16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 114130, 114130.1, 114130

**Inspector Comments:** Observed steam table not properly functioning, with second heating element to the right with maximum water temperature of 112F, whereas the other functioning four (4) heating elements observed with hot water temperature at or above 194F.

Manager stated unit was recently repaired due to two (2) of the (5) elements not functioning.

Discontinue storing hot potentially hazardous food in second steam well to the right until repaired to maintain a holding temperature of 135F or above.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

### 16C048 Food Handler Certification

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - SBCC - 33.0409

**Inspector Comments:** Observed six (6) missing food handler card.

Fax (909-387-4323) or email (sbccfoodworker@gmail.com) missing food handler card form with valid food handler card within 14 days, by 3/1/22, to avoid a future charged follow-up inspection at an hourly rate of \$245 with a 30 minute minimum.

Note: Food handler cards MUST be issued by San Bernardino County to be valid. Missing food handler card form provided.

**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 fax to 909-387-4272.



**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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**16K052 VC & D**

Compliance Date: Not Specified

Inspector Comments: Two (2) fried chicken legs voluntarily discarded by operator.

Reference - HSC - 113980

**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**

Complaint investigation conducted on this day.

**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](#).

**Signature(s) of Acknowledgement**

No Sig

NAME: Maria Vazquez  
TITLE: PIC

Total # of Images: 0