Food Establishment Inspection Report

Facility Name: Good China Express
Address: 300 S Highland Springs Ave #6F, Norwalk, CA 90650
Facility Description: Food Facility

Date: 6/12/2020
Time In: 10:15
Time Out: 15:30

Score: 95

The conditions listed below correspond to violations of the California Health and Safety Codes and/or Riverside County Ordinances and must be corrected as indicated by the enforcing officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent risk to public health but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 76-0 Failed inspections / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 6.40.020

In = In compliance
COS = Corrected on-site
N/A = Not observed
N/A = Not applicable
Out = Out of compliance

DEMONSTRATION OF KNOWLEDGE

1. Food safety certification / inspection.
   COS MAJ OUT
   N/A

EMPLOYEE AGENCY / CHOICE OF CHEF

7/6/22

EMPLOYEE HEALTH AND HYGIENIC PRACTICES

2. Communicable disease, reporting, restrictions and exclusions.
   In N/A

3. No consistent handwash from eyes, nose, and mouth.
   N/A

4. Proper eating, tasting, drinking or tobacco use.
   N/A

PREVENTING CONTAMINATION BY HANDS

5. Hands clean and properly washed; gloves used properly.
   In N/A

6. Adequate handwashing facilities supplied and accessible.
   In N/A

TIME AND TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures.
   In N/A

8. Time as a public health control; procedures and records.
   In N/A

9. Proper cooling methods.
   In N/A

10. Proper cooling times and temperatures.
    In N/A

11. Proper reheating procedures for hot holding.
    In N/A

PROTECTION FROM CONTAMINATION

12. Returned and re-service of food.
    In N/A

13. Food: unacclimated, no spoilage, no contamination.
    In N/A

14. Food contact surfaces: clean and sanitized.
    In N/A

15. Wipes: 100 ppm chlorine.
    In N/A

FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources.
    In N/A

16. Compliance with shell stock tags, condition, display.
    In N/A

17. Compliance with Gulf Oyster regulations.
    In N/A

CONFORMANCE WITH APPROVED PROCEDURES

18. Compliance with variance, specialized process, and HACCP plan.
    In N/A

19. Written disclosure and reminder statements provided for raw or undercooked foods.
    In N/A

SCHOOL AND HEALTHCARE PROHIBITED FOODS

20. Licensed healthcare facilities / public and private schools; prohibited foods not offered.
    In N/A

WATER / HOT WATER

21. Hot and cold water available.
    In N/A

WATER TEMPERATURE: 124

LIQUID WASTE DISPOSAL

22. Sewage and wastewater properly disposed.
    In N/A

VERMIN

23. No rodents, insects, birds, or animals.
    In N/A

24. Vermin proofing, air curtains, self-closing doors.
    In N/A

SUPERVISION / PERSONAL CLEANLINESS

25. Personnel present and performs duties, concentration of knowledge.
    In N/A

26. Personal cleanliness and hair restraints.
    In N/A

GENERAL FOOD SAFETY REQUIREMENTS

27. Approved thawing methods, frozen food storage.
    In N/A

28. Food separated and protected from contamination.
    In N/A

29. Washing fruits and vegetables.
    In N/A

30. Toxic substances properly identified, stored, used.
    In N/A

FOOD STORAGE / DISPLAY / SERVICE

31. Adequate food storage; food storage containers identified.
    In N/A

32. Consumer self-service.
    In N/A

33. Food properly labeled; honestly presented; menu labeling.
    In N/A

EQUIPMENT / UTENSILS / LINENS

34. Utensils and equipment approved, good repair.
    In N/A

35. Warewashing: installed, maintained, proper use, test materials.
    In N/A

36. Equipment / utensils: installed, clean, adequate capacity.
    In N/A

37. Equipment, utensils, and linens: storage and use.
    In N/A

38. Adequate ventilation and lighting; designated areas, use.
    In N/A

39. Thermometers provided and accurate.
    In N/A

40. Wiping cloths: properly used and stored.
    In N/A

PHYSICAL FACILITIES

41. Plumbing: properly installed, good repair.
    In N/A

42. Refrigeration facilities: properly installed, good repair.
    In N/A

43. Toilet facilities: properly constructed, supplied, cleaned.
    In N/A

44. Premises; personal item storage and cleaning item storage.
    In N/A

PERMANENT FOOD FACILITIES

43. Floors, walls, ceilings: good repair / fully enclosed.
    In N/A

44. Floors, walls, and ceilings: clean.
    In N/A

45. No unapproved private homes / living or sleeping quarters.
    In N/A

SIGNS / REQUIREMENTS

46. First inspection report available.
    In N/A

47. Food Handler Certifications available, current, and complete.
    In N/A

48. Grade card and signs posted, visible.
    In N/A

- COMPLIANCE AND ENFORCEMENT

51. Plans approved / submitted.
    In N/A

52. Permit available / current.
    In N/A

53. Permit suspended / revoked.
    In N/A

54. Voluntary condemnation.
    In N/A

55. Impound.
    In N/A
FOOD ESTABLISHMENT INSPECTION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
<th>PERMIT #</th>
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<td>Good China Express</td>
<td>6/17/2020</td>
<td>07077</td>
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This was a routine inspection conducted in conjunction to a complaint investigation.

7) Potentially hazardous foods shall be held at or below 41°F / 45°F or at or above 135°F.

Measured the following inside cookline reach-in cooler:

1) Chow mein 48°F
2) Raw Shrimp 48°F
3) Raw Chicken w/ tongs 51°F
4) Cooked Sweet corn 47°F - 50°F
5) Breaded Chicken 51°F - 53°F
6) Cooked Beef 50°F

Employee stated the breaded chicken, chow mein, and raw shrimp were placed inside unit 2 hours prior to temperature taken. Chow mein and chicken were cooked at that time. Employee was instructed to place these items inside walk-in cooler. Measured chow mein and shrimp at 40°F one hour later. Chicken measured 50°F and was voluntarily discarded at this time. All other items were inside unit overnight and voluntarily discarded. This unit is in disrepair.

Measured chicken egg rolls at front display steam table at 118 - 120°F.

Measured won tons (cooked) at front display steam table at 98°F.

Employee stated items are discarded at 4th hour and placed inside.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Person in Charge: JERRY YOUNG  
Inspector: B. Whitney
SUPPLEMENTAL REPORT TO SAN. FORM # Good China Express  DATE 6/12/2020
SUBJECT  Routine/Complaint   PG 3 of 7  PERMIT NO. 7077
ADDRESS  300 S Highland Springs Ave #6E, Benning  DISTRICT 12
INSPECTOR  Bill Whitney

REMARKS: Unit one hour prior to temperature taken. Employee was instructed to reheat items to 165°F and if time as a public health control is used proper procedures and records shall be provided. Measured items at 190°F at this time. Ensure all potentially hazardous foods are held at an approved temperature.

9) All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Measured 2.6 inch plastic containers of cooked chow mein in walk-in cooler at 49-52°F. Employee stated chow mein was made the previous day. Employee voluntarily discarded chow mein at this time. Discussed with employee proper cooling methods. Ensure potentially hazardous foods are properly cooled.

23) Each food facility shall be kept free of vermin. Observed 2 flies inside facility and one dead fly on lid inside walk-in freezer. Employee was instructed to remove lid and properly wash, rinse, and sanitize lid. Observed Employee replace lid with clean lid and place lid in 3-comp sink at this time. Provide proper vermin proofing measures to ensure facility is free from vermin, insects, animals.

25) The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. After an employee cooked chicken inspector asked what temperature shall the chicken be cooked to? Employee stated 140°F (chicken measured 140°F). Inspector educated employee on proper cooking temperatures at this time.

28) All food shall be separated and protected from contamination. Observed a cup used as a scoop inside bulk rice container.

RECEIVED BY:  [Signature]

DEH-32 (REV 7/15)  Distribution: WHITE-Office; CANARY-Owner
SUPPLEMENTAL REPORT TO SAN. FORM # Good China Express

DATE 6/12/2020

SUBJECT Raisin /Complaint pg 4 of 7

PERMIT NO. 7077

ADDRESS 300 S Highland Springs Ave # 6 E /Banning

DISTRICT 12

INSPECTOR R. Whitney

REMARKS: Observed handle of scoop stored inside rice. Provide an approved scoop with a handle. Store scoop in a manner that prevents the handle from touching food, to prevent any possible contamination.

31) Food shall be stored in approved containers and labeled as to contents.
   - Observed several bulk food containers without labels. Provide labels on bulk containers as to its contents if not easily identifiable (Salt, Sugar, Flour).
   - Observed produce stored plastic bags with ink. Discontinue using these bags. Provide approved food grade bags.
   - Observed produce stored in cardboard boxes. Employee stated the delivery was received 2 days prior; place food in approved containers. Ensure all food is stored in approved manner and labeled as to its contents. Observed raw meat stored above ready to eat in walk-in cooler.

33) All food ready items shall be properly identified and honestly presented. Observed pre-packaged fried noodles at front counter (packaged at facility). Provide approved labels for pre-packaged fried noodles, common name, ingredients, etc. Ensure all food is stored in an approved sealed packaging with labels.

34) All utensils and equipment shall be approved and in good repair. Observed the following:
   1) Observed reach-in cooler at rackline holding at 47-50F.
   2) A reach-in cooler in front measured at 52F. (No PFH)
   3) Beverage cooler in customer area measured 55F (No PFH)
   4) Unapproved greater attached to wok paddle.
   5) Unapproved large wooden chopp sticks.
   6) Unapproved fryer strainer with works burnt handle.

RECEIVED BY: [Signature]
REMARKS: Repair equipment in an approved manner. Imped, tag posted on unit. These units are not approved for use until verified by a member of this department holding 110°F or below. Failure to comply will result in further legal action. Remove unapproved equipment from facility and provide approved NSF utensils.

36) All utensils and equipment shall be clean and installed in an approved manner.
- Observed bulk sugar container with an accumulation of food debris on rim and yellow/orange staining, properly clean and sanitize in an approved manner.
- Observed container with chicken seasoning to be dirty and accumulation of food debris. Employee was instructed to properly wash, rinse, and sanitize container.
- Shelving inside walk-in cooler freezer with food accumulation and rust. Repair replace shelving in an approved manner.
- Fan guards in walk-in cooler with accumulation of dust properly clean fan guard.
- Fan on top of dry storage with an accumulation of dust and dirt. Properly clean fan in an approved manner.
- Outside of microwave on dry storage shelving. Properly clean microwave in approved manner.
- Lid for food inside walk-in freezer was observed with food debris and human hair. Employee was instructed to wash, rinse, and sanitize lid.
- Observed employee move lid to 3-comp.
- Ensure all utensils and equipment are maintained clean and in good repair.

37) Utensils and equipment shall be handled and stored in an approved manner, protected from contamination.
- Observed rice, scoops, spill containers and tray at front hand sink. Employee asked to wash, rinse, and sanitize at this time.

RECEIVED BY: [Signature]
REMARKS: Observed soiled paper strainer stored on card board box. Discontinue storing utensils in this manner.
Observed knives stored inside empty tumbler filling inside walk-in cooler. Discontinue storing utensils inside food.
Store all utensils and equipment in approved manner.
38) All light fixtures in areas where open food is stored, served, prepared and where utensils are washed shall be of shatterproof construction or protected with light shield. Observed missing light cover in walk-in freezer. Provide approved light cover for light in walk-in freezer.

39) A thermometer shall be provided for each refrigeration unit. Observed no thermometer in any unit. Provide approved thermometer in each unit.

40) Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizing solution and laundered daily. Observed soiled, curdling cloths at workline. Place wiping cloth in approved manner.

41) Lockers or another approved area for personal belongings shall be provided. Observed personal items stored on clean dish shelving and in walk-in cooler above customer food.
Store personal items in approved designated area.

46) Floors, walls, and ceilings shall be maintained clean.
Observed an accumulation of food debris on floor throughout facility and inside walk-in cooler and freezer.
Observed deteriorated grout below back hand sink.
REMARKS: Properly clean floor throughout facility and great floor below hand sink to prevent pooling of water.

54) County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed foods. Observed one expired Food Handler Card. Provide current Food Handler Card by reinspection date, 6/19/2020.

55) See violation # 739
56) See violation # 34

At this time this facility had failed to meet the minimum health standard of the California Health and Safety Code (7550). A reinspection has been set for 6/19/2020. Ensure all violations listed on this report are corrected by this date in order to be re-scored. "C" card posted; do not move, remove or block. Placard to avoid penalty. "A" card removed. "C" card must remain posted until removed by an employee of this Department. If you have any questions contact Brittany at (951) 766-2824.

Facility's Air conditioning not functioning properly. Owner stated facility has Swamp Coolers and is looking into getting something to allow more cool air. Employees stated it gets hot in kitchen. Provide Service receipt by reinspection date of repair or replacement of unit.