



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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FOOD ESTABLISHMENT INSPECTION REPORT

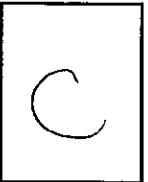
FACILITY NAME Good China Express					DATE 6/12/2020	TIME IN 10:15	TIME OUT 15:30
ADDRESS 300 S Highland Springs Ave # 6E, Banning, 92220					FACILITY DESCRIPTION Food Facility		
PERMIT HOLDER Jerry Young					EMAIL Jaycorp71@yahoo.com	Major Violations 2	
PERMIT # 07077	EXPIRATION DATE 1/31/21	SERVICE 02	REINSPECTION DATE 6/19/20	FACILITY PHONE # (951) 845-5999	PE 3620	DISTRICT 12	INSPECTOR NAME R. Whitney
					Points Deducted 25		

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement 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 public health risk, 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 = 79-0 Failed inspection / 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 8.40.020



SCORE **75**

In = In compliance COS = Corrected on-site N/O = Not observed

N/A = Not applicable OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/A	1. Food safety certification Drometric				2
EMPLOYEE / AGENCY: Chhoeth Chhoeth EXP: 7/6/22						
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions		4		
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used properly		4		2
In		6. Adequate handwashing facilities supplied and accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and re-service of food			2
In			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
SANITIZER (ppm): 100 ppm cl WAREWASH TEMP: 100F						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved sources		4	2
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/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
WATER TEMPERATURE: 124						
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	2
In		N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	1
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler Certifications available, current, and complete	1
50. Grade card and signs posted, visible	
-COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	

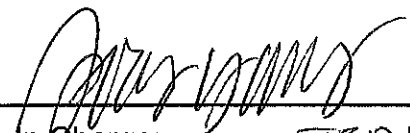



FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME	DATE	PERMIT #
Good China Express	6/12/2020	07077
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 48F		
2) Raw Shrimp 48F		
3) Raw Chicken won tongs 51F		
4) Cooked Sweet corn 47F - 50F		
5) Breaded Chicken 51F - 53F		
6) Cooked Beef 50F		
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 40F one hour later. chicken measured 50F 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 118-120F		
- Measured won tongs (cooked) at front display steam table at 98F		
Employee stated items are discarded at 4 th 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
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Inspector: B. Whitney
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DEPARTMENT OF ENVIRONMENTAL HEALTH

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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, Banning DISTRICT 12

INSPECTOR B. 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 procedure 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 employees 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 190 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.

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SUBJECT Routine / Complaint pg 4 of 7 PERMIT NO. 7077
ADDRESS 300 S Highland Springs Ave # 6 E, Banning DISTRICT 12
INSPECTOR B. 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} ~~and~~ labeled. 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 menu 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 ~~and~~ packaging, with labels.

34) All utensils and equipment shall be approved and in good repair. Observed the following:

- 1) observe reach-in cooler at cookline holding at 47-50F.
- 2) Reach-in cooler in front measured at 52F. (No PHF)
- 3) Beverage cooler in customer area measured 55F (No PHF)
- 4) Unapproved grater attached to wood paddle.
- 5) Unapproved large wooden chopp sticks.
- 6) Unapproved fryer strainer with wooden burnt handle.

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SUPPLEMENTAL REPORT TO SAN. FORM # Good China Express DATE 6/12/2020

SUBJECT Routine / Complaint 5 of 7 PERMIT NO. 7077

ADDRESS 300 S Highland Springs Ave # 6E, Banning DISTRICT 12

INSPECTOR B. Whitney

REMARKS: Repair equipment in an approved manner. Impound tag posted on unit. These units are not approved for use until verified by a member of this department holding 41°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~~ 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 Guard in walk-in cooler with an accumulation of dust. Properly clean fan guard.

- Fan on top of dry shelving 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.

- Lids 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 make 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 scoop, food container and tray at front hand sink. Employee asked to wash, rinse and sanitize, at this time.

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SUPPLEMENTAL REPORT TO SAN. FORM # Good China Express DATE 6/12/2020
SUBJECT Routine Complaint 6 of 7 PERMIT NO. 7077
ADDRESS 300 S Highland Springs Ave #6E Banning DISTRICT 12
INSPECTOR B. Whitney

REMARKS: Observed soiled fryer strainer stored on cardboard box. Discontinue storing utensils in this manner.

Observed knife stored inside waffle tong 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 sanitizer solution and laundered daily. Observed soiled wiping cloths at cookline. Place wiping cloth in approved manner.

44) 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 ~~in the kitchen~~ 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.

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 SUBJECT Routine/complaint pg 7 of 7 PERMIT NO. 7077
 ADDRESS 300 S Highland Springs Ave #6E, Banning DISTRICT 12

INSPECTOR B. Whitney

REMARKS: Properly clean floor throughout facility and gROUT floor below hand sink to prevent pooling of water.

~~70~~ 19) 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.

54) See violation # 739

53) See violation # 34

At this time this facility had failed to meet the minimum health standard of the California Health and Safety Code (75=C). 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.

Facilities Air conditioning not functioning properly. Owner stated facility has Swamp Cooler 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.

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