



**County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH**

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME China Garden						DATE 9/4/2018	TIME IN 11:00 AM	TIME OUT 1:45 PM
LOCATION 43430 E Florida Ave Ste.B, Hemet, CA 92544						Facility Description Not Applicable		
PERMIT HOLDER Bin Bin Chen						E-MAIL Not Specified		Major Violation 1
PERMIT # PR0070602	EXPIRATION DATE 06/30/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)927-588	PE 3620	DISTRICT 0011	INSPECTOR NAME Beatriz Cornejo	Points 16

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.

B

SCORE 84

○ 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/O	1. Food safety certification				2
Bin Bin Chen/NRFSP/5-3-21						
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
○ In		2. Communicable disease; reporting, restrictions & ex		4		2
○ In	N/O	3. No 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 pro		4		2
○ In		6. Adequate handwashing facilities supplied & accessi				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 & record			2
In	○ N/O	N/A	9. Proper cooling methods			2
In	○ N/O	N/A	10. Proper cooking time & temperatures			2
In	○ N/O	N/A	11. Proper reheating procedures for hot holding			2
PROTECTION FROM CONTAMINATION						
○ In	N/O	N/A	12. Returned and reserve of food			2
○ In			13. Food: unadulterated, no spoilage, no contaminatio		4	2
○ In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
Automatic Dishwasher: Chlorine 100ppm /						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In			15. Food obtained from approved source		4	2
In	N/O	○ N/A	16. Compliance with shell stock tags, condition, displa			1
In	N/O	○ N/A	17. Compliance with Gulf Oyster Regulations			1
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			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○ N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
○ In			21. Hot and cold water available		4	2
137F at the 3-compartment sink						
LIQUID WASTE DISPOSAL						
○ In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	2
In			24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storag	2
28. Food separated and protected from contamina	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of vermin. Observed excessive shiny, small rodent droppings in the following areas:

Under shelves in the dry storage area, under the 3-compartment sink, behind the dishwasher, under shelving in the back area of the kitchen, behind the water heater.

- Observed large shiny rodent dropping with rounded ends under the hand sink area.

- Observed one dead adult German cockroach at the floor sink under the hand sink.

Per person in charge, pest control service company used in the past was Kevin's Pest Control service; last services rendered approximately 3 months ago. At this time, facility does not have a pest control service company.

- No evidence of rodent contamination (ie., rodent droppings on food or food contact surfaces or gnaw marks on food). However, all droppings indicate an active infestation at the facility.

- Operator contacted pest control services during the inspection for treatment at facility today. A re-inspection for treatment of rodent infestation will be completed tomorrow September 5, 2018. Please contact Beatriz Comejo at (951) 766-2824 if you have any questions.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: Air curtain shall turn on when door is open and turn off when door closes. Air curtain installed at the back delivery door observed to be turned off during the inspection. Ensure that the air curtain is operational during business hours to ensure that flies do not enter into facility.

Facility shall only use approved pest control measures. Remove unapproved fly swatter from the facility. Consult with pest control services for approved pest control methods.

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination. Discontinue storing marinated raw beef on rack above celery stalks in the reach-in freezer. Store all ready to eat food items above raw food items to prevent possible cross contamination.

29. WASHING FRUITS AND VEGETABLES

POINTS

1

Inspector Comments: Raw, whole produce shall be washed prior to preparation. Food prep sink observed with only hot water functional at time of inspection. Employee stated sink was not used to wash produce as only hot water was available. All whole uncut produce must be properly washed and rinsed.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

- Replace/remove rusty magnetic knife strip above the 3-compartment sink.

- Observed unapproved particle board shelving throughout the facility.

- Replace torn gaskets on reach-in coolers to ensure a proper seal of the unit.

- Replace/re-surface all rusty storage shelves in the back storage area.



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36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS
2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Clean and maintain the following:

- Excessive grease deposits on top, in between, and below all cook line equipment to include the deep fryer cabinet and oven.
- Remove aluminum as a liner on the top shelf of the 6-burner stove top. Clean unit regularly.
- Grease deposits on all gas lines at the cook line.
- Grease throughout the hood canopy.
- Grease on the Ansul fire suppression lines and nozzles.
- Interior of the Beverage Air prep line reach-in cooler and gaskets.
- Heavily stained exterior and interior of the Hamilton Beach microwave. Replace domestic equipment with NSF approved, or equivalent, equipment upon disrepair.
- Grease splatter on all clean plates stored across from the wok stove.
- Grease on the industrial can opener and can opener holder.
- All magnetic knife strips.
- Replace milk crates used to store food items in the reach-in freezer with smooth, easily cleanable containers to ease cleaning.
- All shelves throughout the facility.
- All spice/condiment containers.
- Greasy facility V-Tech phone.
- Mold in the interior of the ice machine.
- Coca-Cola merchandising reach-in cooler interior.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: 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. Observed several soiled wiping cloths on food contact surfaces throughout the facility. Store all wiping cloths in buckets with sufficient sanitizer in between usage.

44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS
1

Inspector Comments: All personal drinks are to be kept covered and stored in a manner to prevent contamination. Discontinue storing open drinks at prep area next to the cold table of the prep line coolers. Cover personal drinks and store in a designated area as to prevent possible contamination of food items being prepared.

45. FLOORS, WALLS, CEILING: GOOD REPAIR/FULLY ENCLOSED

POINTS
1

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair.

- Replace two acoustic ceiling tiles in the kitchen area. All ceiling tiles must be smooth, non-absorbent, and easily cleanable.
- Epoxy-coated floor observed in heavy disrepair. Floor must be re-sealed in an approved manner.
- Seal hole in ceiling surrounding electrical wiring in the dry storage area (for the facility printer).
- Seal hole in ceiling at the water line above the water heater.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS
1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean. Clean grease and debris on floors under all equipment, shelving, tables, etc.



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Overall Inspection Comments

Routine inspection completed along with complaint investigation (CO0066561). At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (84=B). A re-inspection will be set for one week (9/11/18). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted; "A" card removed. "B" card must remain posted until removed by an employee of this department. Contact Beatriz Cornejo at (951) 766-2824, if you have any questions.

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

Jose Garcia
Person in Charge

Beatriz Cornejo
Environmental Health Specialist

09/04/2018

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