



**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**

[www.rivcoeh.org](http://www.rivcoeh.org)

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

FACILITY NAME <b>Jade China</b>				DATE 4/24/2018	TIME IN 1:30 PM	TIME OUT 4:00 PM
LOCATION 40982 California Oaks Rd, Murrieta, CA 92563				Facility Description Not Applicable		
PERMIT HOLDER Karen Yun Ping Ye				E-MAIL Not Specified		Major Violations 2
PERMIT # PR0064670	EXPIRATION DATE: 05/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE 4/26/2018	FACILITY PHONE #: (951)461-8278	PE 3620	DISTRICT 0043
INSPECTOR NAME Derrick Spencer					Points Deducted 20	

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.

**FACILITY  
CLOSED**  
CA HEALTH &  
SAFETY CODE  
SECTION 113960

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

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<span style="color: green;">○</span> In	N/O	1. Food safety certification Yun Qin Ye/National Registry/exp.6-3-19			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & exclusions		4	2
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> 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	<span style="color: blue;">+</span>	<span style="color: red;">○</span> 4	2
In		6. Adequate handwashing facilities supplied & accessible	<span style="color: blue;">+</span>		<span style="color: red;">○</span> 2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">○</span> 4	2
In	N/O	<span style="color: blue;">○</span> N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
		14. Food contact surfaces: clean and sanitized 100ppm chlorine / 107 F			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	2
In	N/O	<span style="color: blue;">○</span> N/A			1
In	N/O	<span style="color: blue;">○</span> N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			1
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A			2
WATER / HOT WATER					
In				4	<span style="color: red;">○</span> 2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In				4	2
VERMIN					
<span style="color: green;">○</span> In				4	2
<span style="color: green;">○</span> In					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 storage	2
28. Food separated and protected from contamination	<span style="color: red;">○</span> 2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	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 repair	<span style="color: red;">○</span> 2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	<span style="color: red;">○</span> 2
37. Equipment, utensils and linens: storage and use	<span style="color: red;">○</span> 1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">○</span> 1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	<span style="color: red;">○</span>



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY [CRITICAL]

POINTS 4

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result.

- Observed employee handling and cutting raw chicken at back prep area, then relocate ladder that was stored against prep sink, then rinse hands at hand sink, with gloves still on, and return to handling raw chicken.

- Observed employee handling and cutting raw chicken, then handle clean dishes, then return to cutting raw chicken, without washing hands.

Employees are to properly wash hands anytime possible contamination may result. Hand washing shall be with soap and warm water at hand sink, then properly dried with paper towels.

Manager was directed to have all employees properly wash hands at the time. Manager directed to properly wash and sanitized dishes/equipment that was possibly contaminated.

This is a MAJOR and REPEAT violation. Corrected on site.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2

Inspector Comments: Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided.

- Observed tray of food stored on top of splash guards at front hand sink, blocking access. This is a REPEAT violation. Discontinue storing food on top of splash guards at hand sink. Corrected on site.

7. PROPER HOT & COLD HOLDING TEMPERATURES [CRITICAL]

POINTS 4

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

Observed the following food in containers on prep board at cook line:

- 1 container of fried shrimp at 91.7 F
- 1 container of cooked chicken at 117 F
- 1 container of cooked beef at 69.8 F
- 1 container of cooked chicken at 73.5 F

Chicken at 117 F was allowed to be properly reheated. Other food items were voluntarily discarded at the time.

Observed cooked boba in container on front service counter at 84 F. Food was voluntarily discarded at the time. Maintain food properly stored in refrigeration at 41 F or below.

This is a MAJOR and REPEAT violation. Corrected on site.

21. HOT AND COLD WATER AVAILABLE

POINTS 2

Inspector Comments: Facility hot water shall be at least at 120°F.

- Measured hot water of 114 F at 3-compartment sink. Operator adjusted thermostat at the time and water temperature of 120 F was measured. Ensure facility has constant hot water temperature of at least 120 F.

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.

- Observed containers of lettuce, container of lemon & oranges stacked directly on top of other food without covers at cold prep table at cook line. Maintain all food properly separated.

- Observed open food (sauces/spices) containers on rolling spice cart (not in use), and inside reach-in refrigerator at cook line. Properly cover food bins/containers when not in use.



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### 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS  
2

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

- Observed tin can inside floor sink under wok station at cook line. Remove tin can from floor sink.
- Discontinue using plastic bags as scoops inside container of noodles. Use scoop with proper handle and maintain handle out of food contact.
- Remove cord from drain lines under wok station at cook line.
- Re-caulk hand sink to wall and splash guards in back area.
- Observed extension cord being run from electrical outlet by prep sink through ceiling panels and dropping to cook line for rice cookers. Discontinue using extension cord for equipment. Provide proper electrical outlets for all equipment.
- Discontinue using cardboard box for storing bags of chips in side room. All food to be properly stored in proper container (smooth and easily cleanable).

### 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 equipment/utensils:

- soda boxes in back area
- door gaskets to reach-in refrigeration units
- behind handles to all reach-in equipment
- interior/sides of fryers at cook line
- fire suppression nozzles at cook line
- lower shelf under rice cooker at cook line
- exterior of food containers/bins

### 37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS  
1

**Inspector Comments:** Utensils and equipment shall be handled and stored so as to be protected from contamination.

- Observed utensils stored in standing water (75F) at room temperature at rice cookers. Maintain all utensils properly stored on clean surface or under running water or in water at least 135 F.
- Observed tongs stored on oven handle at cook line. Discontinue storing tongs in this manner. Store on clean surface.
- Observed handle of scoop stored in food contact in large bulk food bin in back area. Maintain scoop handles out of food contact.
- Observed soiled utensils/equipment with food debris in bin above soda boxes by prep sink. Properly wash and sanitize equipment to remove food debris from utensils.

### 38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS  
0

**Inspector Comments:** NOTE: Observed inspection tag on ANSL system dated 7/2017. Maintain current inspection.

### 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 damp wiping cloths on prep counter next to open raw chicken being prepped. Maintain all wiping cloths stored in proper sanitizer solution when not in use.



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44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS
0

Inspector Comments: Cleaning supplies, personal items, and other non-food items shall be properly stored.

- Observed cleaning sprayer stored at equipment shelving with nozzle draped over shelving next to utensils/equipment. Cleaning supplies are to be properly stored in separate, designated area.

- Observed ladder stored against prep sink in back area. Open food being prepped (thawing) in sink at the time. Discontinue storing ladder against prep sink. Ladder relocated to mop sink area at the time.

53. PERMIT SUSPENDED/REVOKED

POINTS
0

Inspector Comments: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed.

This facility has failed to meet the minimum requirements of the California Health and Safety (80=B) and is in violation of the Notice of Decision 2/6/18. The permit to operate this food facility is hereby revoked. Facility must immediately close and remain closed until a new permit to operate has been secured. Facility Closed sign posted. Do not remove, by penalty of citation (\$100).

Overall Inspection Comments

Joint inspection conducted with P. Sinclair as part of probationary inspection. This facility has failed to meet the minimum requirements of the California Health and Safety (80=B) and is in violation of the Notice of Decision 2/6/18. The permit to operate this food facility is hereby revoked. Facility must immediately close and remain closed until a new permit to operate has been secured. Facility Closed sign posted. Do not remove, by penalty of citation (\$100). At this time, a suspension/revocation hearing has been scheduled for Thursday, April 26, 2018 at 3:00pm at office located at 38740 Sky Canyon Dr. Ste A, Murrieta 92563. Contact this office for any questions at 951-461-0284.

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 section with handwritten signatures of Jie Shi and Derrick Spencer, and their respective titles and dates.