



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME China One				DATE 11/18/2019		TIME IN 11:00 AM		TIME OUT 1:30 PM	
ADDRESS 32068 Temecula Pkwy #200, Temecula, CA 92592				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Rong Zhong				EMAIL Not Specified				Major Violations 4	
PERMIT # PR0063723	EXPIRATION DATE 01/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)303-1899	PE 3620	DISTRICT 0041	INSPECTOR NAME Philip Sinclair		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.

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

B
SCORE 80

☒ 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
<input checked="" type="radio"/>	N/A	1. Food safety certification Kingsoon Liong/ Prometric/ 1-22-2024			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
In	<input type="radio"/> N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	<input type="radio"/> 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	<input checked="" type="radio"/>	<input type="radio"/> 4	2
In		6. Adequate handwashing facilities supplied and accessible			<input type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	<input checked="" type="radio"/>	<input type="radio"/> 4	2
In	N/O	<input type="radio"/> N/A		4	2
In	N/O	N/A		4	2
In	<input type="radio"/> N/O	N/A		4	2
In	N/O	N/A		<input type="radio"/> 4	
PROTECTION FROM CONTAMINATION					
In	<input type="radio"/> N/O	N/A			2
<input checked="" type="radio"/>		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		<input type="radio"/> 4	2
Chlorine 100ppm / Education provided					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
In	N/O	<input type="radio"/> N/A			2
In	N/O	<input type="radio"/> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	<input type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<input type="radio"/> N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available		4	2
Water Temperature 121°F at 3-compartment sink*F					
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>	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		<input type="radio"/> 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		



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
China One

DATE
11/18/2019

PERMIT #
PR0063723

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation.

- Observed an employee at the cook line area scooping raw meat with the provided utensil, subsequently went to handle vegetables by dawning gloves without washing hands. Instructed employee to cease preparation, go properly wash hands at the hand sink and then dawn gloves prior to beginning preparation.
- Observed employee at the 3-compartment sink massaging corn starch onto sliced raw beef, proceed to touch dirty containers inside the wash basin of the 3-compartment sink and continue to do other tasks in the kitchen without washing hands.

Ensure that all employees are properly trained on hand washing procedure and all instances when hand washing is required.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed the wall mounted soap dispenser broken at the front area of the facility. Repair or replace the wall mounted soap dispenser in approved manner so that proper hand washing may be accomplished.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is MAJOR violation. Observed a plastic bag of pork on a rolling rack near the back door claimed to be thawing at 62F-64F. Could not be verified how long the meat had been sitting there. Pork voluntarily discarded at time of inspection. Ensure that all potentially hazardous food is held at 41F or below or at or above 135F at all times. Corrected on-site.

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation. Observed a container of chicken inside the back hot holding with a temperature of 68F. This is the improper way of reheating for hot holding. Chicken shall be reheated to 165F prior to being placed inside the hot holding unit. The unit is intended for hot holding only, not cooking/reheating food.

Violation Description: Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
China One

DATE
11/18/2019

PERMIT #
PR0063723

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: This is a MAJOR violation.

- Observed the rice scoop once relocated from inside the rice with the handle inside the product placed on stack on single use bowls with food debris encrusted on them. Instructed manager to remove the rice scoop from the stack of bowls, properly wash, rinse and sanitize the scoop as well as discard the bowls.
- Observed employee take ladles and spoons located inside the 3-compartment sink next to raw beef preparation that was occurring, rinse the utensils and place them inside a bus tub that was transported to a rolling rack near the cook line without proper sanitization. Employee instructed to remove the utensils from the rolling rack and properly wash, rinse and sanitize them at the 3-compartment sink, but could not locate chlorine sanitizer. Bottle of bleach located at other area of the facility and brought to the 3-compartment sink once instructed to do so.
- Observed employee using a black garden hose with a sprayer attachment on it extending from a hose bib located beneath the back preparation area hand sink to rinse utensils inside 3-compartment sink. Discontinue this practice as the proper wash, rinse and sanitize procedure shall be done at the 3-compartment sink. The hose extending from the hose bib should only be used to rinse the floors. If future inspections reveal the hose being used for other than the floor, removal of the hose and bib shall be required and/or other legal action will be taken (ie. citation).

The proper method shall be as follows: Wash utensils in warm water (100F) with soap in 1st basin, rinse in 2nd basin and sanitize in 3rd basin for minimum 30 seconds in 100ppm chlorine solution. Ensure that all employees are trained on proper wash, rinse and sanitize procedures.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

0

Inspector Comments: NOTE: Observed a tray of frozen chicken on a rolling rack near the back door thawing at room temperature. Discontinue this practice. Ensure that proper thawing methods are used (ie. cold water of sufficient velocity to flush away particles, under refrigeration or through the cooking process).

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- Observed an employee actively preparing raw beef (massaging raw beef with corn starch) at the 3-compartment sink upon arrival to the inspection. Discontinue this practice. The 3-compartment sink shall only be used for ware washing of all equipment and utensils.
- Observed a tub of raw chicken set on top of a container of corn starch. Relocate chicken away from corn starch as to be protected from potential contamination.
- Observed a tub of raw shrimp sitting on the clean/sanitize side of the 3-compartment sink. Discontinue this practice. Ensure that the 3-compartment sink is used for only ware washing of equipment and utensils.
- Observed the rice scoop inside the rice warmer with the handle submerged inside the product. Maintain handle up and away from the product or provide empty, sanitized container to store scoop between use as to be protected from contamination.
- Observed a metal colander with cut edges at the back preparation area. Item was discarded at time of inspection. Ensure that all utensils and equipment are smooth and easily cleanable at all times to prevent potential contamination.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME China One	DATE 11/18/2019	PERMIT # PR0063723
----------------------------	--------------------	-----------------------

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN;ADEQUATE CAPACITY

POINTS

0

Inspector Comments: NOTE: Clean and maintain the following:

- Large food containers above 3-compartment sink
- Exterior of white food containers near walk in cooler door
- Door gaskets to the reach in cooler doors
- Vent cover inside the True reach in cooler at service area housing sodas
- Ice chute and soda ports to the soda fountain
- Interior bottom of the cold prep table at the cook line area
- Shelf liners on shelves near the front hand sink and register

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

0

Inspector Comments: NOTE: Observed multiple wiping cloths on the counter in front of the cook line area and over the splash guard to the front service area hand sink. Maintain wiping cloths in clean water with sanitizer (CI 100ppm) and change out at least every 4 hours or discard after each single use.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME China One	DATE 11/18/2019	PERMIT # PR0063723
----------------------------	--------------------	-----------------------

Overall Inspection Comments

This is a joint bimonthly probationary inspection conducted by K. Burnham and P. Sinclair. Probationary inspection fee of \$186.00 collected via check #2426. OCR #A3817291 given at time of inspection.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (B=80) and is in violation of the Notice of Decision dated 09/17/2019. 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. Immediate closure notice and notice of permit holder's rights provided at time of inspection. Facility must remain closed until an administrative hearing is held. Administrative hearing scheduled for 11/19/2019 at 9:00AM at Murrieta Environmental Health office located at 30135 Technology Dr., Suite 250, Murrieta, CA 92563. Facility Closed sign posted.

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

King Soon Liong
Person in Charge

11/18/2019

Philip Sinclair
Environmental Health Specialist

11/18/2019

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

No foil or cardboard on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

Cooked Food

Raw Meat, Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

PROPER FOOD THAWING METHODS



1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE
260 N Broadway
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St #204
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

HEMET
800 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-766-2824
Fax 951-766-7874

INDIO
47-950 Arabia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

MURRIETA
30135 Technology Dr #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017