



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

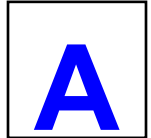
www.rivcoeh.org

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

FACILITY NAME China Garden						DATE 9/12/2018	TIME IN 4:10 PM	TIME OUT 5:10 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 0
PERMIT # PR0070602	EXPIRATION DATE 06/30/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)927-588	PE 3620	DISTRICT 0011	INSPECTOR NAME Beatriz Cornejo	Points 3

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.



SCORE 97

○ 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/A	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/A	N/A	8. Time as a public health control; procedures & record		4	2
In	○ N/A	N/A	9. Proper cooling methods		4	2
In	○ N/A	N/A	10. Proper cooking time & temperatures		4	2
In	○ N/A	N/A	11. Proper reheating procedures for hot holding		4	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
125F 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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Table with 3 columns: FACILITY NAME (China Garden), DATE (9/12/2018), PR# (PR0070602)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.
- Repair torn gaskets on reach-in coolers to ensure a proper seal of the unit.

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 for tiles that are smooth, non-absorbent, and easily cleanable.

Overall Inspection Comments

Facility re-inspection due to failed routine inspection during routine inspection completed on 9/4/18. Facility was closed upon re-inspection completed on 9/10/18 due to excessive rodent droppings observed on food contact surfaces and facility failure to properly vermin proof facility. No rodent droppings were observed during the re-inspection. Facility has sealed all openings/gaps/holes in facility to effectively vermin proof facility. Per person in charge, pest control treatment services were rendered on 9/10/18. Facility must furnish proof of pest control treatment services within by no later than 9/13/18 to BCCornejo@Rivco.org. Additionally, facility must maintain a routine pest control treatment plan in place and furnish proof of treatment during all routine inspections. Facility has been approved to re-open. Facility closure sign removed. - Facility has met the minimum standards of the California Health and Safety Code during re-inspection (A=97). 'B' card replaced with 'A' card.

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 containing handwritten signatures of Jose Garcia and Beatriz Cornejo, along with their printed names, titles, and dates.