



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>China One</b>						DATE 1/29/2019		TIME IN 4:15 PM		TIME OUT 6:00 PM	
ADDRESS 32068 Temecula Pkwy #200, Temecula, CA 92592						FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Rong Zhong						EMAIL Not Specified				Major Violation 2	
PERMIT # PR0063723	EXPIRATION DATE 01/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)303-189	PE 3620	DISTRICT 0041	INSPECTOR NAME Kristen Burnham		Points 18		

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

**B**  
SCORE 82

☒ 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 expired 1/27/19			2	
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4		
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2	
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2	
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2	
<input checked="" type="radio"/> 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
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2	
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT	
<input checked="" type="radio"/> 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						
<input checked="" type="radio"/> In		21. Hot and cold water available		4	2	
		Water Temperature 127 °F at 3-compartment sink°F				
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2	
VERMIN						
<input checked="" type="radio"/> 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		1
55. Impound		1



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1. FOOD SAFETY CERTIFICATION

POINTS

0

Inspector Comments:

Note:

--The Food Manager Safety Certificate expired on 1/27/19. The manager stated he recently completed an approved course and is awaiting the certificate. Ensure a copy of the certificate or a copy of the class invoice/receipt is brought to the Hearing on 2/5/19.

**Violation Description:** Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

--Four large covered bus tubs were observed at the prep sink: two of chicken, one of beef, and one of shrimp. The manager stated that all of these items had been prepped within the last 45 minutes. The chicken had been brought out for slicing. the beef was sliced then rubbed with salt and cornstarch. The shrimp had been frozen and had been thawed in the prep sink. The beef was 60 °F, chicken 55-56 °F and the shrimp was 60 °F. All items were moved into the walk-in refrigerator for rapid cooling to 41 °F or below. Employees must move potentially hazardous foods immediately to the walk-in refrigerator once the preparation is complete.

--One of the cookline refrigerators was observed holding foods at 48-62 °F. The following were observed: bean sprouts 62 °F, cups containing fried chicken pieces and shrimp 53 °F, rice noodles soaking in water 48 °F, pooled-together eggs 59 °F, cooked noodles 50 °F, sliced pork 50 °F, and diced pork 49 °F. These items were voluntarily discarded. The refrigerator was placed under impound. This refrigerator may not be used. Repair the refrigerator to hold foods 41 °F or below. Contact inspector when the refrigerator is fixed; a verification recheck will be done and the unit will be released from impound.

**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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

--Multiple plates and bowls were observed on a drying rack at the 3- compartment sink. The sanitizer basin had fresh water in it with 0 ppm chlorine. An employee had been observed scrubbing a rice cooker liner in the middle compartment. He stated that he wanted to finish pre-cleaning the rice cooker bowl, clean up the middle basin, then make the sanitizer solution for the plates to be soaked in. This employee correctly identified the 100 ppm chlorine requirement on the test strip chart.

--The employee was directed to add bleach and sanitize the plates and bowls, he stated he would and the inspection continued. Within a few moments the sink was observed to be drained and all the plates and bowls were gone. The manager was directed to retrieve all the bowls and plates while making new sanitizer solution in the 3- compartment sink. The manager complied.

--Discontinue leaving non-sanitized utensils on the drainboard as other employees could assume they have been sanitized and are ready for use. During dishwashing ensure all three steps are performed in a sequence: wash, rinse, sanitize, then air dry.

**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)



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**24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS**

POINTS

1

**Inspector Comments:**

--The front and back doors were both observed to be propped open. Close these doors and ensure they are not propped open.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

**25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE**

POINTS

2

**Inspector Comments:**

--Employees could not articulate correct holding and cooking temperatures. Review cold holding, hot holding, reheating and cooking temperatures with all employees.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. 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. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

**28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION**

POINTS

2

**Inspector Comments:**

--Provide a cover for the container of cut zucchini in the walk-in refrigerator. Provide a cover for the bucket of sauce by the back door. Cover the fried chicken chunks in the walk-in freezer. Keep foods covered.

--Containers of cut vegetables were observed stacked into each other in the walk-in refrigerator. Do not stack containers unless each one has a lid on.

**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))

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

POINTS

1

**Inspector Comments:**

--Replace the rusty magnetic knife rack on the wall at the 3- compartment sink.

--Remove all the produce crates/milk crates from storage areas and the walk-in freezer. Smooth-sided, easy to clean plastic bins would be approved replacements.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



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

POINTS

1

Inspector Comments:

The following require cleaning:

- all shelving in the walk-in refrigerator
- gaskets on the cookline refrigerators
- inside of the walk-in refrigerator door handle
- thermometer in the lower compartment of the cookline refrigerator
- shelving on the wall above the cookline refrigerators
- can opener and can opener holder
- shelf under the microwave and ticket printer

**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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments:

- Promptly obtain a probe thermometer. Ensure it is cleaned and sanitized before each use.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

- Jackets were observed stored on a shelf above foods such as sauces and spices. Keep all clothing items, including jackets and aprons, separately from food and utensils.

- A hat was observed on a pole; a vegetable peeler was stored on this same pole with the hat. Wash, rinse and sanitize the vegetable peeler. Store the hat away from all utensils and foods.

**Violation Description:** Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

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

POINTS

1

Inspector Comments:

- Replenish the floor tile grout in the kitchen where it has eroded away.
- Replenish the floor tile grout in the walk-in refrigerator within 4 months.

**Violation Description:** The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)



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54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

Foods at cookline refrigerator voluntarily discarded, see #7 above.

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS

0

Inspector Comments:

Refrigerator impound, see #7 above.

**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.



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Overall Inspection Comments

A complaint investigation was conducted in conjunction with this routine inspection. Details can be found in complaint report CO0068083. Contact this Department for further information.

This facility did not meet the minimum required health standards as set forth in the California Retail Food Code at this routine inspection. The facility has been downgraded to the grade of "B." Be advised that obstruction or removal of the "B" card will result in the legal action of a \$100 citation being issued.

This facility has not passed the last two inspections. An Administrative Office Hearing has been set for 8:00 am on 2/5/19. The reinspection date will be set at the conclusion of the Hearing.

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

Signature

Suting Lin  
Person in Charge  
01/29/2019

Kristen Burnham  
Environmental Health Specialist  
01/29/2019



## 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

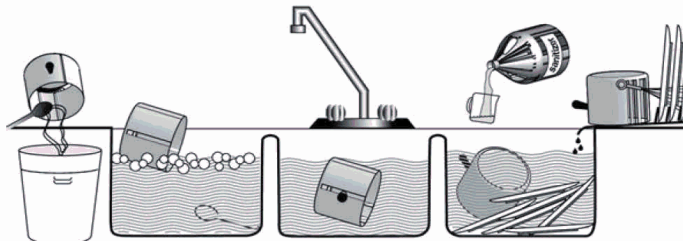
Cooked Food

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

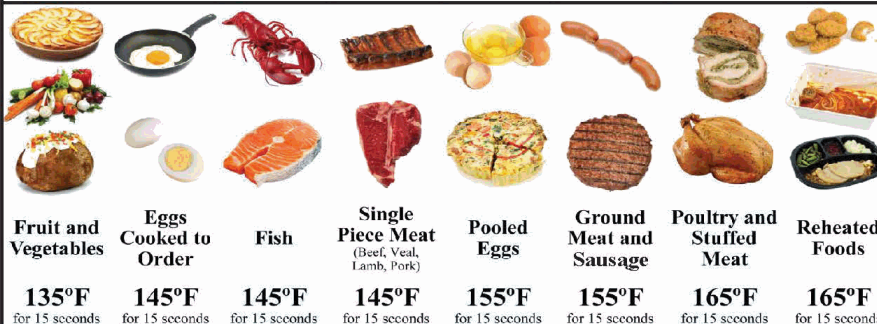


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## 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  
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**PALM SPRINGS**  
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**RIVERSIDE**  
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