



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME China One						DATE 10/9/2018		TIME IN 1:40 PM		TIME OUT 3:30 PM	
LOCATION 32068 Temecula Pkwy #200, Temecula, CA 92592						Facility Description Not Applicable					
PERMIT HOLDER Rong Zhong						E-MAIL Not Specified				Major Violation 1	
PERMIT # PR0063723	EXPIRATION DATE 01/31/2019	SERVICE Routine inspection	RE-INSPECTION DATE 10/16/2018	FACILITY PHONE # (951)303-189	PE 3620	DISTRICT 0041	INSPECTOR NAME Philip Sinclair		Points 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.

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
In	N/O 1. Food safety certification King Soon Liong/Prometric/1-27-19			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions & ex		4	2
N/O	3. No discharge from eyes, nose, and mouth			2
N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
N/O	5. Hands clean and properly washed; gloves used pro		4	2
N/O	6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS				
N/O	7. Proper hot and cold holding temperatures	+	4	2
N/O	8. Time as a public health control; procedures & record		4	2
N/O	9. Proper cooling methods	+	4	2
N/O	10. Proper cooking time & temperatures		4	2
N/O	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION				
N/O	12. Returned and reserve of food			2
N/O	13. Food: unadulterated, no spoilage, no contaminatio	+	4	2
In	14. Food contact surfaces: clean and sanitized Chlorine 100ppm / Employee verified knowledge		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	2
N/O	16. Compliance with shell stock tags, condition, displa			1
N/O	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES				
N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
N/O	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS				
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 123.9F at 3-compartment sink		4	2
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 contamin	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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS
2

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 remove waste remnants from a container, then proceed to hand sink, turn on the cold water knob, apply no soap and dry hands with paper towel. Employees are to properly wash their hands using warm water (100F) with soap and paper towels.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Observed soiled gloves used for ware washing stored on the splash guard of the back hand sink. Discontinue storing gloves on the hand sink. Ensure the hand sink is accessible and clean at all times.

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS
2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed a container of boba inside front refrigeration unit with packaged drinks at 72.3F. Container had been made this morning. Item was voluntarily discarded at time of inspection. Maintain all potentially hazardous foods at or below 41F or at or above 135F.

9. PROPER COOLING METHODS

POINTS
2

Inspector Comments: All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

- Observed 3 large plastic tubs of cooked breaded chicken between 90F and 93F. Person in charge stated that chicken was cooked within the last hour and a half. Directed person in charge to have all containers moved promptly inside the walk in cooler to rapidly cool to 70F within the 2 hour time. Ensure that all foods are rapidly cooled in approved manner to 70F within 2 hour time frame and to 41F or below within additional 4 hours.

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage. Observed employee take spoon from the wok station, grab a spoonful of pooled egg from the reach in unit and carry egg directly over containers of spices on rolling cart, where some pooled egg dropped into container of garlic. Directed employee to discard container of contaminated garlic. Ensure that all foods are kept free of contamination at all times.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS
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Inspector Comments: NOTE: Exterior doors shall not be propped open. Observed the back door propped open upon arrival to the facility. Ensure that the back door remains closed at all times as to prevent vermin entry and harborage.

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 chicken being prepped at the 3 compartment sink upon arrival. Instructed food worker to relocate all food to the prep sink and clean and sanitize the 3 compartment sink. Ensure 3 compartment sink is used for ware washing only and prep sink for food prep only.
- Observed uncovered inserts of food inside the walk-in cooler, inside the reach-in coolers at the cook line and the seasonings on the rolling cart at the wok station. Provide approved covers to all inserts of food as to be protected from contamination.
- Observed boxes of food on the floor inside the walk-in cooler. Ensure food is stored 6" off the ground.
- Observed open bulk items such as baking soda. Provide commercial grade containers with tight fitting lids and label as to the contents once product open as to be protected from contamination.
- Observed the mop sink covered by a dunnage rack and soybean oil stored on the rack directly over the mop sink. Remove dunnage rack from over the mop sink and ensure that all food storage is at least 24" away from mop sink or provide approved partition to separate mop sink/food storage.



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30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: All chemicals and poisonous substances shall be properly labeled and stored. Observed chemical spray bottle of degreaser stored below on the piping to the back hand sink and unlabeled. Provide labels as to the contents of chemical spray bottles and store in designated cleaning supply area.

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:

- Inside cabinets and sides of the fryers
- Door gaskets to cold prep table at the cook line
- Vent cover inside the restroom
- Soda fountain dispenser and ice chute to remove build up
- Wire rack shelving in back prep area
- Rolling cart where container of cooked chicken stored to cool
- Floor inside the walk in cooler and freezer
- Liner on shelves below front register

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 the rice scoop touching the product inside the rice warmer at the cook line. Maintain scoop handle up and away from product.
- Observed tongs stored over the oven handle at the cook line area. Provide empty, sanitized container to store tongs between use as to be protected from contamination.
- Observed the tongs inside the container with the chips touching the product. Maintain the scoop handle up and away from product as to be protected from contamination.

Pressurized cylinders must be securely fastened to a rigid structure. Observed the CO2 tank below the soda fountain unsecured. Secure CO2 tank to rigid structure.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments: NOTE: Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Observed 1 light bulb under the exhaust hood missing. Replace missing light bulb in approved manner.

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 wiping cloths on the front stainless steel table near hot holding for soup, on bulk containers of sugar, flour and on counter at the wok station. Observed 1 sanitizer bucket neat front service counter. Maintain all wiping cloths in clean water with sanitizer (CI 100ppm) and change out at least every 4 hours or discard after each single use.

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments: NOTE: All food waste and rubbish shall be kept in covered, leak proof and rodent proof containers. Observed the communal dumpster lids open at time of inspection. Maintain dumpster lids closed at all times when not in use to prevent vermin entry and harborage.

44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS

1

Inspector Comments: Cleaning supplies, personal items, and other non-food items shall be properly stored. Observed personal drink stored on shelf above the central cold prep table at cook line and on counter above back rice cooker area. Maintain personal drinks in designated area away from product/equipment used for facility.



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Overall Inspection Comments

This routine inspection initiated due to a complaint (CO0067153) received by this department. At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (B = 80). A re-inspection will be set for one week (10/16/2018). 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 a member of this department. Removal will result in citation. Contact Philip Sinclair 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

Bowen Ji
Person in Charge
10/09/2018

Philip Sinclair
Environmental Health Specialist
10/09/2018