



COUNTY OF RIVERSIDE DEPARTMENT OF ENVIRONMENTAL HEALTH

(888)722-4234 • RIVCOEH.ORG

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME Jade China		DATE 05/07/2026	TIME IN 01:15 PM	TIME OUT 03:00 PM
FACILITY ADDRESS 40982 California Oaks Rd Murrieta, CA 92562-5747		FACILITY PHONE # (951) 461-8278		
PERMIT HOLDER Yun Qin Ye & Jinwen Zhong		EMAIL yunqinye2015@gmail.com		
PERMIT # PR0064670	FACILITY DESCRIPTION FF 1-2000 SQFT Unpack Restaurant	EXPIRATION DATE 06/30/2026	DISTRICT 43	SERVICE Routine Inspection
				REINSPECTION DATE 05/14/2026

THE CONDITIONS LISTED BELOW CORRESPOND TO VIOLATIONS OF THE CALIFORNIA HEALTH AND SAFETY CODE AND / OR RIVERSIDE COUNTY ORDINANCES AND ALL VIOLATIONS SHALL BE CORRECTED AS INDICATED BY THE ENFORCEMENT OFFICER. REINSPECTION / RETURN-TO-COMPLIANCE WILL BE COMPLETED/VERIFIED ON OR AFTER THE DATE INDICATED ON THIS REPORT. THE DEPARTMENT OF ENVIRONMENTAL HEALTH APPRECIATES YOUR COOPERATION.

MAJOR / MINOR VIOLATIONS: MAJOR VIOLATIONS ARE THOSE THAT POSE AN IMMEDIATE 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 IMMEDIATE 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

FACILITY CLOSED

SCORE 80

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

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT	FOOD FROM APPROVED SOURCES				COS	MAJ	OUT		
In	N/A	1. Food safety certification Jin Wen Zhon/ FSP				2	In	15. Food obtained from approved sources				4	2		
						EXP:12/15/2029	In	N/O	N/A	16. Compliance with shellstock tags, condition, display					2
							In	N/O	N/A	17. Compliance with Gulf Oyster regulations					2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES							CONFORMANCE WITH APPROVED PROCEDURES								
In		2. Communicable disease; reporting, restrictions, and exclusions			4		In	18. Compliance with variance, specialized process, and HACCP plan					2		
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2		19. Written disclosure and reminder statements provided for raw or undercooked food					1		
In	N/O	4. Proper eating, tasting, drinking, or tobacco use				2	SCHOOL AND HEALTHCARE PROHIBITED FOOD								
PREVENTING CONTAMINATION BY HANDS							In	20. Licensed health care facilities / public and private schools; prohibited food not offered				4	2		
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2	WATER / HOT WATER								
In		6. Adequate handwashing facilities supplied and accessible				2	In	21. Hot and cold water available				4	2		
TIME AND TEMPERATURE RELATIONSHIP							WATER TEMPERATURE: 110F								
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2	LIQUID WASTE DISPOSAL								
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2	In	22. Sewage and wastewater properly disposed				4	2		
In	N/O	N/A	9. Proper cooling methods		4	2	VERMIN								
In	N/O	N/A	10. Proper cooking time and temperature		4	2	In	23. No rodents, insects, birds, or animals				4	2		
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		In	24. Vermin proofing, air curtains, self-closing doors					1		
PROTECTION FROM CONTAMINATION							SANITIZER (ppm):100 Chlorine WAREWASH TEMP: 100F								
In	N/O	N/A	12. Returned and re-service of food			2									
In		13. Food: unadulterated, no spoilage, no contamination			4	2									
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2									

SUPERVISION / PERSONAL CLEANLINESS		OUT	EQUIPMENT / UTENSILS / LINENS		OUT	PERMANENT FOOD FACILITIES		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2	34. Utensils and equipment approved, good repair		1	45. Floors, walls, ceilings: good repair / fully enclosed		1
26. Personal cleanliness and hair restraints		1	35. Warewashing: installed, maintained, proper use, test materials		1	46. Floors, walls, and ceilings: clean		1
GENERAL FOOD SAFETY REQUIREMENTS			36. Equipment / utensils: installed, clean, adequate capacity		1	SIGNS / REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1	37. Equipment, utensils, and linens: storage and use		1	48. Last inspection report available		
28. Food separated and protected from contamination		2	38. Adequate ventilation and lighting; designated areas, use		1	49. Food Handler Certifications available, current, and complete		1
29. Washing fruits and vegetables		1	39. Thermometers provided and accurate		1	50. Grade card and signs posted, visible		
30. Toxic substances properly identified, stored, used		1	40. Wiping cloths: properly used and stored		1	COMPLIANCE AND ENFORCEMENT		
FOOD STORAGE / DISPLAY / SERVICE			PHYSICAL FACILITIES			51. Plans approved / submitted		
31. Adequate food storage; food storage containers identified		1	41. Plumbing: properly installed, good repair		1	52. Permit available / current		
32. Consumer self-service		1	42. Refuse properly disposed; facilities maintained		1	53. Permit suspended / revoked		
33. Food properly labeled; honestly presented; menu labeling		1	43. Toilet facilities: properly constructed, supplied, cleaned		1			
			44. Premises; personal item storage and cleaning item storage		1			



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General Comments:

This Probationary Routine Inspection was conducted in accordance with the Notice of Decision dated on 12/2/2025. On this day, an inspection fee of \$199 was collected. Receipt number A4135446.

At this time this inspection resulted in a closure due to failed inspection per Notice of Decision dated on 12/2/2025. Revised Notice of Decision will be provided at reinspection.

A reinspection is set for in 1 week (5/14/2026) or an earlier date can be scheduled upon request. Ensure all violations are corrected before reinspection.

A card removed. Closed sign posted. Do not remove at this time.

Joint inspection with D. Spencer.

Observations:

5. Hands clean and properly washed; gloves used properly

Status: MAJ (4 PTS)

Inspector Comments: Observed employee washed a dish at the 3 compartment sink and then proceed to wash his hands at the 3 compartment sink. Employee was observed to use no soap or paper towels when he washed his hands at the 3 compartment sink and then proceed to the preparation station. Employee was directed to wash his hands before proceeding to any other task. Ensure all employees have proper knowledge on hand washing and was their hands at the designated sink.

Observed an employee with gloves on handling raw chicken and proceed to open the walk in cooler door with the same gloves on. The employee then removed his gloves and set them on top of the reach in prep table for reuse. Inspector instructed employee to wash his hands before starting a new task and instructed him to discard the used gloves. Employee was observed to wash his hands and discard used gloves. Inspector instructed employee to properly sanitize door handle of the reach in cooler.

Violation Code - Employee's 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 and accessible

Status: OUT (2 PTS)

Inspector Comments: Observed the back handwash sink to be missing paper towels at the start of inspection. Ensure there are paper towels in the designated dispenser at all times for proper handwashing. Employee restocked the paper towel container.

Violation Code - 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))

SIGNATURE	
PERSON IN CHARGE: <u>Jinwel Zhong</u>	SPECIALIST: <u>Elisabet Botello</u>
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9. Proper cooling methods

Status: OUT (2 PTS)

Inspector Comments: Observed cooked rice with a temperature of 150F cooling outside on a table across the 3 comp sink. Employee was unsure of when rice was cooked. Rice was stored in deep plastic container. Instructed employee to obtain shallow metal containers so rice can properly cool and place in the walk in cooler.

Violation Code - 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. (114002, 114002.1)

14. Food contact surfaces: clean and sanitized

Status: MAJ (4 PTS)

Inspector Comments: Observed employee rinse cutting board at the 3 compartment sink and then place same cutting board on the prep table without proper wear washing.

Observed employee not properly wash a container. Employee proceeded to quickly scrub with soap, rinse container in dirty water, place in sanitizer solution, and did not air dry. Employee placed rice into wet container. Inspectors asked employee about the proper steps of wear washing at the 3 compartment sink. Employee was not well educated on proper procedure. Inspector educated employee on proper wear washing. Ensure all employees obtain proper knowledge on wear washing.

Violation Code - 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)

21. Hot and cold water available

Status: OUT (2 PTS)

Inspector Comments: Measured the water temperature at the 3 compartment sink to reach a max temperature of 111F. Provide hot water at a minimum of 120°F at the 3 compartment sink.

Violation Code - An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

31. Adequate food storage; food storage containers identified

Status: OUT (1 PTS)

Inspector Comments: Observed containers in the dry storage area missing labels on what appeared to be spices. Ensure all food

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items/containers are properly labeled to identify contents.

Violation Code - Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))

34. Utensils and equipment approved, good repair

Status: OUT (1 PTS)

Inspector Comments: Observed broken/chipped grey plastic containers throughout the facility. Ensure to discard broken containers.

Observed a leak from the wok station. Ensure to repair any leak in an approved manner.

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

36. Equipment / utensils: installed, clean, adequate capacity

Status: OUT (1 PTS)

Inspector Comments: The following areas need to be cleaned:

1. Black buildup at the front soda machine.
2. Buildup on gaskets from all reach in coolers.
3. Buildup on walk in cooler door.
4. Buildup under the wok station grill.
5. Buildup on the metal shelf above the 3 compartment sink.
6. Buildup on the 3 compartment faucet.
7. Buildup on the preparation sink.
8. Buildup on the table held can opener.
9. Buildup on some containers located above the 3 compartment sink.

All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Violation Code - 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

Status: OUT (1 PTS)

Inspector Comments: Observed multiple soiled wiping cloths stored on the counters throughout the facility. Ensure wiping cloths are maintained in a container with sanitizer (100ppm chlorine) or discarded after use. Observed current clean wiping cloths to have excess of dirt. Ensure to obtain new wiping cloths.

Violation Code - 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))

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45. Floors, walls, ceilings: good repair / fully enclosed

Status: OUT (1 PTS)

Inspector Comments: Observed grout worn out near the back prep area. Replace grout in an approved manner.

Violation Code - 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)

46. Floors, walls, and ceilings: clean

Status: OUT (1 PTS)

Inspector Comments: Observed buildup on the floor under the 3 compartment sink and the preparation sink. Ensure to clean all floors and maintain clean.

Observed buildup on the ceiling tiles. Ensure to clean and maintain clean.

Violation Code - Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1.)

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REASONS FOR IMMEDIATE FACILITY CLOSURE

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."

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 time frames.

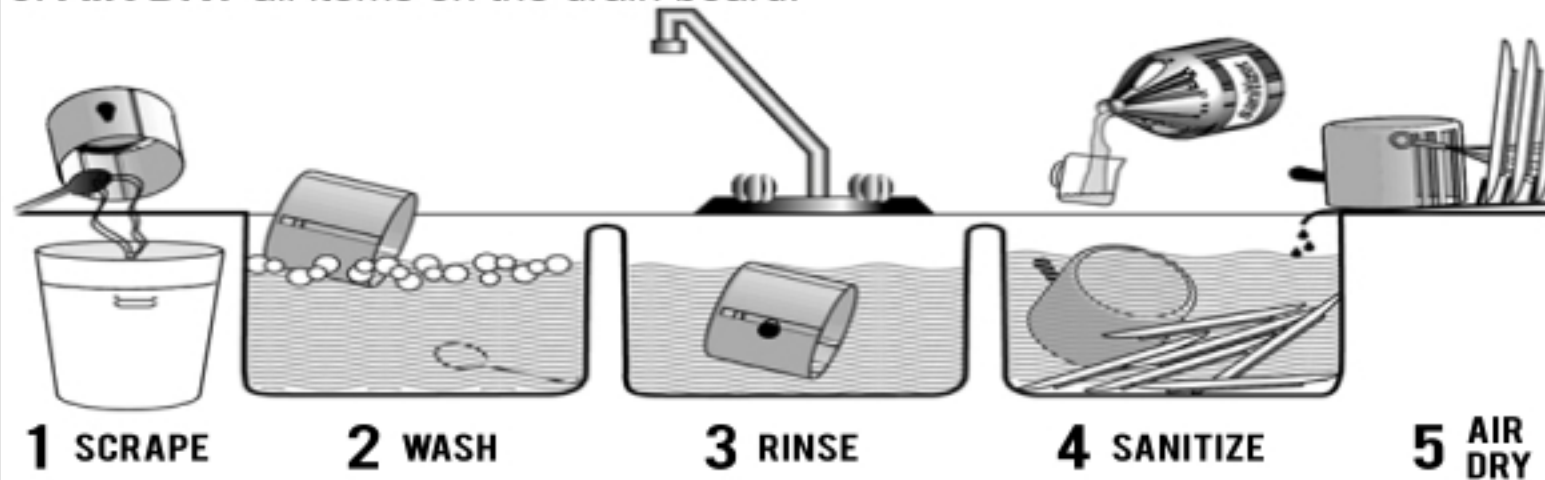
MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A 3-COMPARTMENT SINK

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 FOOD THAWING METHODS



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



9 MAJOR FOOD ALLERGENS

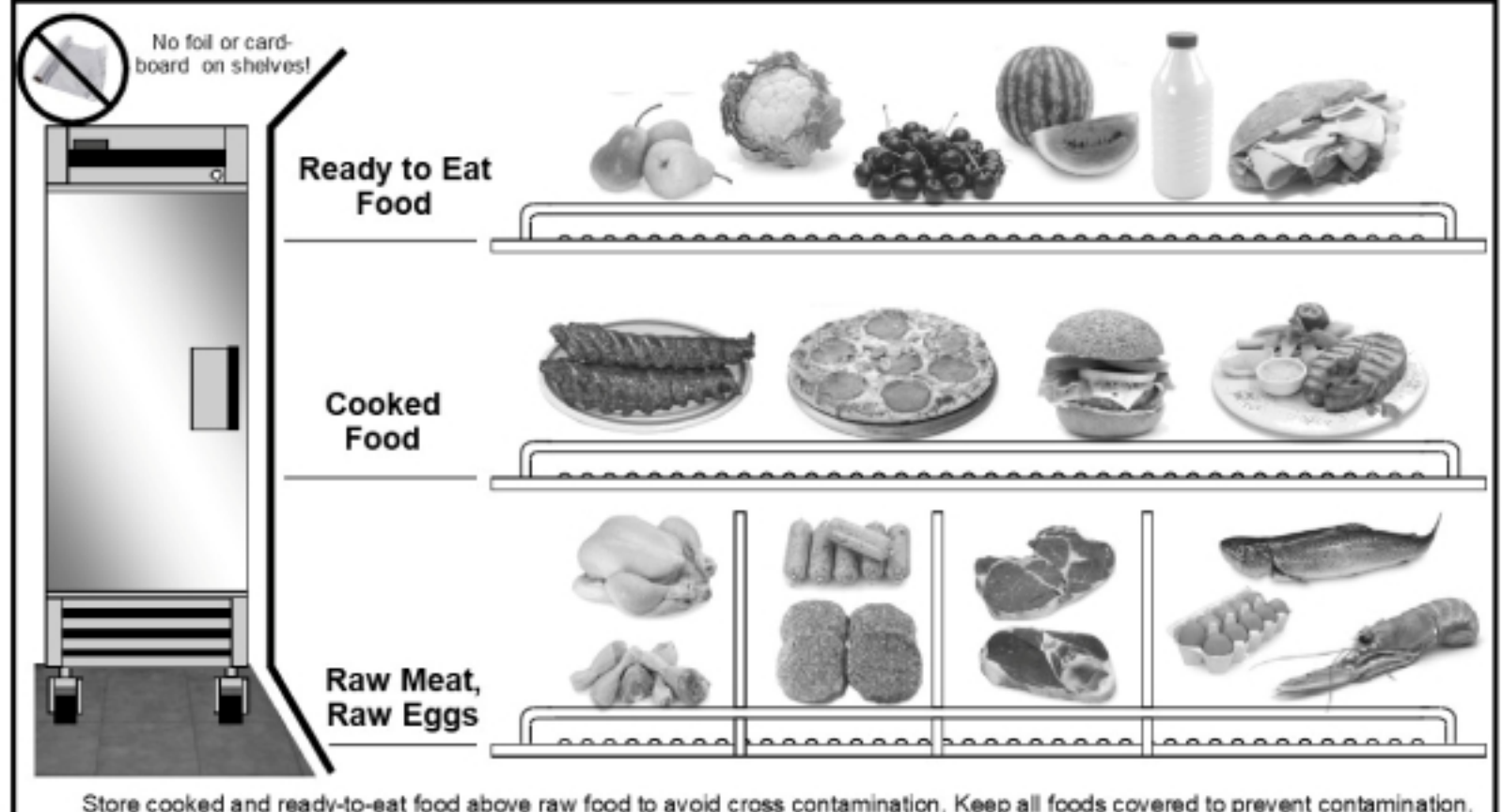
- Milk
- Eggs
- Peanuts
- Tree nuts (e.g., almonds, walnuts, cashews)
- Fish (e.g., salmon, tuna, cod)
- Shellfish (e.g., shrimp, crab, lobster)
- Wheat
- Soy
- Sesame

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F	145°F	145°F	145°F	155°F	155°F	165°F	165°F
for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds	for 15 seconds

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



Did you know you are protected from civil and criminal liability when donating food? The Federal Good Samaritan Food Donation Act (Civil Code, 171425) provides liability protections for good faith donations of surplus food. The California Good Samaritan Food Donation Act (California Retail Food Code, 114432) further expands the list of entities covered by the protection. It also allows for direct donation to a person from regulated and inspected facilities in addition to stating past-date food is subject to liability protection. Please consider donating your excess food product to a local food recovery organization. For more information visit our website at www.rivcoeh.org.

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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

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

TEMECULA
 27431 Enterprise Cir. W., #101
 Temecula, CA 92590
 Phone 951-461-0284
 Fax 951-461-0245