



# FOOD FACILITY ROUTINE INSPECTION REPORT

Environmental Health Division

2120 Diamond Boulevard, Suite 100, Concord, CA 94520  
(925) 608-5500 FAX (925) 608-5502 (www.cchealth.org/eh)



DBA/Name:	HIDDEN DRAGON RESTAURANT	Risk Category:	3	Date:	04/23/2025						
Address:	4106 LONE TREE WY	City/Zip:	ANTIOCH, 94509	Program Record #:	PR0015490						
Owner/Operator:	SWEET RICE UNION LLC	Person in Charge:	Emily	Phone #:	9257558898						
Current Health Permit:	YES	Program Element:	0609	Service:	002	Time In:	11:45 am	Time Out:	3:00 pm	Comply-by Date (On/Before):	4/30/2026
Food Safety Certified Person:	ICHIAO LAI	Exam Provider:	SERVESAFE	Cert #:	10752	Date Expired:	4/30/2026				

A \$ 199/hr (1hr minimum) fee may be charged for verified complaints, to reopen facilities ordered closed, re-placard inspections or when violations noted during an inspection are not corrected prior to the re-inspection date. Any or all violations may be posted on the Contra Costa Environmental Health Website.

## CLOSURE

### Violation Comments

#### 06. Adequate hand washing facilities: supplied and accessible

Minor

Observations: A) Soap dispenser in employee restroom observed inoperative.  
B) No paper towels in wall-mounted dispenser in employee restroom.

- Ensure all handwashing stations are accessible and stocked with soap and paper towels in mounted dispensers at all times.

#### Corrective Action:

Adequate facilities shall be provided for hand washing with soap & towels or drying device provided in dispensers; dispensers shall be maintained in good repair (113953, 113953.1, 113953.2).

#### 22. No insects, rodents, birds or animals present

Major



## FOOD FACILITY ROUTINE INSPECTION REPORT

### Environmental Health Division

2120 Diamond Boulevard, Suite 100, Concord, CA 94520  
(925) 608-5500 FAX (925) 608-5502 ([www.cchealth.org/eh](http://www.cchealth.org/eh))



- Observations:
- A) Observed 1 dead mouse on floor in water-heater room / employee restroom near water heater.
  - B) Observed 1 dead rat on floor underneath fryers in kitchen.
  - C) Observed 1 dead Oriental cockroach on floor underneath shelving in dry-storage area. No other signs of cockroach activity observed in facility.
  - D) Observed green rectangular bricks of rodenticide in the following areas:

- 2 in water-heater room / employee restroom
- 1 on top of partition wall for mop sink in kitchen
- 5 underneath cooking equipment in kitchen
- 2 on floor in unused front bar area

- E) Observed rat droppings in the following areas:

- >100 on floor in unused front bar area
- >20 on unused plates/bowls on shelf above dish-machine drain board
- ~20 on ventilation hood for high-temperature dish machine
- ~10 on floor in water-heater room / employee restroom
- ~10 on top of high-temperature dish machine
- ~10 on floor in corner underneath shelves in dry-storage room near white bulk bins
- multiple droppings mixed in with food debris underneath fryers in kitchen
- 4 on top of unopened box of paper soup cups on shelf in dry-storage room
- 1 on high-temperature dish machine drain board
- 1 on white plate (not used) on shelf in dry-storage room

#### DIRECTIVE:

- Cease and Desist all food activities.
- Remove dead rodents, dead cockroach, all rodent droppings, and green rectangular rodenticide from facility.
- Clean and sanitize affected areas (including but not limited to floors, shelves, dishes).
- Obtain professional pest-control service. Email pest-control report to [Daniel.Chavez@cchealth.org](mailto:Daniel.Chavez@cchealth.org). Maintain copies of pest-control reports on site, available for review during inspections.

\*Closure of facility hereby ordered due to active rodent infestation.

#### Corrective Action:

*Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches & flies. No live animal shall be kept or allowed in a food facility with the exception of a patrol/service animal & animals for consumption (114259.1, 114259.4, 114259.5).*

#### 30. Food storage; food storage containers identified

- Observations: A) Observed one large bulk food bin stored less than 24 inches from food preparation sink.

- Store food a minimum 24 inches away from prep sink or provide approved splash guard to prep sink.

- B) Observed two large white food-storage bins in dry-storage room lacking labels.

- Provide labels.

#### Corrective Action:

*All food must be stored in an approved area within a food facility. Food shall be protected from contamination & stored in approved containers labeled as to contents at least 6" above the floor on approved shelving. Approved storage of outdoor food. Food shall be transported in a manner that meets requirements (113982, 114047, 114049, 114051-114055, 114069).*

#### 33. Nonfood contact surfaces clean

- Observations: Observed buildup on wall switch for light in employee restroom.

- Clean and maintain.



## FOOD FACILITY ROUTINE INSPECTION REPORT

### Environmental Health Division

2120 Diamond Boulevard, Suite 100, Concord, CA 94520  
(925) 608-5500 FAX (925) 608-5502 ([www.cchealth.org/eh](http://www.cchealth.org/eh))



#### Corrective Action:

*Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, & other debris (114115c, 114130.4).*

#### 41. Garbage/refuse properly disposed; facilities maintained

Observations: Lid to garbage dumpster behind facility not closed.

- Keep lid to garbage dumpster closed to prevent attracting rodents.

#### Corrective Action:

*All refuse shall be kept in leak proof & rodent proof containers. Containers shall be covered as required. All waste must be removed & disposed of as often as necessary to prevent a nuisance. Outside storage of refuse shall be constructed of nonabsorbent material such as concrete or asphalt & shall be easily cleanable(114244-114245, 114245.1-114245.7).*

#### 42. Toilet facilities: properly constructed, supplied, cleaned

Observations: Observed open roll of toilet paper on top of toilet tank in employee restroom.

- Install toilet paper into wall-mounted dispenser.

#### Corrective Action:

*Toilet facilities shall be maintained clean, sanitary, & in good repair. Toilet facilities shall be separated with a well fitted self-closing door. Wall mounted toilet paper dispenser shall be permanently installed (114250, 114250.1, 114276).*

#### 43. Premises; personal/cleaning items; vermin proofing

- Observations:
- A) Observed ~1-inch x 6-inch gap underneath door sill for rear exit door, and gap between metal door sill and wall for rear exit door.
  - B) Observed two exposed electrical conduit ends (with ~2-1/2 inches diameter open ends) protruding from floor in water-heater room / employee restroom.
  - C) Observed ~1-inch gap between electrical conduit and ceiling tile in water-heater room / employee restroom.
  - D) Observed ~2-inch x 4-inch hole in ceiling tile in water-heater room / employee restroom.

- Eliminate gaps (potential point-of-entry for vermin).

#### Corrective Action:

*The premises of each food facility shall be kept clean, vermin proof, free of litter & debris (114257, 114257.1, 114259, 114259.2, 114259.3). A separate area away from food shall be provided for the storage of cleaning equipment & supplies. A janitorial sink or mop basin shall be provided for general cleaning purposes & for the disposal of mop bucket wastes & other liquid wastes (114279-114282). A separate room, or designated area away from food, food storage, & toilet rooms shall be provided for employees to change & store clothing & personal items (114256-114256.4).*

#### 44. Floors, walls and ceiling: built, maintained and clean

Observations: Observed buildup on floor in the following areas:

- a) underneath cooking equipment
- b) underneath prep tables
- c) underneath equipment in front bar area
- d) underneath shelving in dry-storage room

- Clean and maintain.

#### Corrective Action:

*Floors/walls/ceilings surfaces, other than customer service area, shall be constructed of durable, smooth, nonabsorbent, easily cleanable materials & shall be kept clean & in good repair. Approved base coving shall be provided in all areas, except for customer areas & areas where food is stored in its original unopened packaged or containers (114257, 114266, 114268, 114268.1, 114269, 114271, 114272).*

#### 48. Permit available



# FOOD FACILITY ROUTINE INSPECTION REPORT

Environmental Health Division

2120 Diamond Boulevard, Suite 100, Concord, CA 94520  
(925) 608-5500 FAX (925) 608-5502 ([www.cchealth.org/eh](http://www.cchealth.org/eh))



Observations: Permit fees for permit year beginning March 1st, 2025 not paid. Facility currently operating without a valid health permit. Operator provided with invoice, Penalty Waiver Request form, and payment instructions.

- Pay outstanding account balance no later than 3:00 PM on Friday, 04/25/2025. Email payment confirmation to [Daniel.Chavez@cchealth.org](mailto:Daniel.Chavez@cchealth.org)

**Corrective Action:**

*A food facility shall not be open for business without a valid permit. A valid permit shall be posted in a conspicuous place.*

*Permits are non-transferable (114381, 114387).*

## General Inspection Observations

On-site Routine Inspection. Owner, Emily, arrived on site during inspection.

Closure of facility is hereby ordered due to active rodent infestation (refer to violation #22). Cease and Desist all food activities.

Correct violation #22, #43, and #44 prior to scheduling a re-inspection. Follow directive indicated at the end of this inspection report.

Contact inspector responsible for this report when ready to schedule a Chargeable Re-inspection. You may also contact the front desk at 925-608-5500.

Operator provided with the following:

- Food Safety Handout (English, Chinese & Spanish)
- How to Get a Green Placard handout (English, Chinese & Spanish)
- Rats & Mice: Prevention & Control handout
- Stickers: Hot Holding; Cold Holding; Reheating for Hot Holding

Additional Website Resources (including downloadable pdf documents):

- Restaurant Inspections: <https://www.cchealth.org/health-and-safety-information/restaurant-inspections>
- Food Safety & Permits: <https://www.cchealth.org/health-and-safety-information/restaurant-inspections/food-safety>

\*Note: Use the navigation menu on the left side of the webpage for additional information.

Note: Terminix pest control technician arrived on site during report writing. Spoke with technician regarding findings during this inspection.

## Temperature/Sanitizer Observations

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
walk-in refrigerator	41.0 F				

Specialist: DANIEL CHAVEZ Phone: (925) 608-5582

Received by:

Ichiao (Emily) Lai

Captured: 4/23/2025 3:06:14PM  
Owner



## FOOD FACILITY ROUTINE INSPECTION REPORT

Environmental Health Division

2120 Diamond Boulevard, Suite 100, Concord, CA 94520  
(925) 608-5500 FAX (925) 608-5502 ([www.cchealth.org/eh](http://www.cchealth.org/eh))



### CLOSURE DIRECTIVE

As authorized by the California Health and Safety Code (CHSC) Sections 114405, 114409, and 114411, the above referenced food facility is hereby ordered cease and desist operation(s), effective immediately.

Violation(s) which constitute an immediate danger to public health or safety have been observed. As a result, the permit to operate is being temporarily suspended, and this facility is ordered to remain closed until written authorization to reopen and resume operations has been granted by an authorized representative of Contra Costa Environmental Health (CCEH).

As specified in CHSC Section 114405, you have the right to a hearing to show cause why the permit suspension is not warranted. If a hearing is desired, a written request for the hearing must be made by you within 15 calendar days after receipt of this notice. A failure to request a hearing within 15 days of the receipt of this notice shall be deemed a waiver of the right to a hearing. If you request a hearing, the hearing will be scheduled within 15 calendar days of CCEH's receipt of the request, and you will be notified in writing of the hearing date. When circumstances warrant, the hearing officer may order a hearing at any reasonable time within this 15-day period to expedite the permit suspension or revocation process.

Please contact your inspector (925) 608-5582 or the CCEH office at (925) 608-5500 to request a re-inspection when you feel the violation(s) necessitating abatement have been adequately addressed.

### **Before requesting an Environmental Health reinspection, the following items must be completed:**

1. Provide a report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated. It is highly recommend that the report indicate that no live vermin have been observed after treatment.
2. Eradicate all live rodents and insects from the facility.
3. Remove all droppings, dead insects, rodents, rodent rub marks
4. Clean and sanitize the affected area(s) and equipment.
5. Dispose of all food items that have been adulterated/contaminated.
6. Seal holes (e.g., in walls and ceilings, repair cove base) and entryways (e.g., weather-stripping around doors); keep exterior doors closed; screen openable windows.
7. Eliminate harborage inside and outside of the facility (e.g., remove junk, cast-offs, contributory vegetation, etc.).
8. Eliminate food and water sources inside and outside the facility (e.g., clean the facility and maintain a clean condition) and repair any water leaks.
9. Properly store items (e.g., at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
10. Properly store and dispose of garbage and other wastes (e.g., bag wastes, keep dumpster lids closed, frequent removal).

\*\*\* Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with a pest control company for guidance on eliminating harborage, entryways, and food/water sources.

**After all applicable corrections are completed, contact the Environmental Health Division for a reinspection appointment. Environmental Health will require verification that these items have been completed before the facility is authorized to resume business or operation. This facility is not to reopen until written authorization is provided by Environmental Health that the suspended health permit has been reinstated.**



## FOOD FACILITY ROUTINE INSPECTION REPORT

Environmental Health Division

2120 Diamond Boulevard, Suite 100, Concord, CA 94520  
(925) 608-5500 FAX (925) 608-5502 ([www.cchealth.org/eh](http://www.cchealth.org/eh))



---

### Operator Advisory for Food Donations:

California state food law allows for the donation of surplus foods that are still fit for human consumption. Donating surplus wholesome food instead of throwing it in the trash can feed hungry people, save space in our landfills, and prevent the emission of harmful greenhouse gases. The California Good Samaritan Food Donation Act (AB 1219) and the Federal Bill Emerson Good Samaritan Food Donation Act provides liability protections for businesses that make good faith donations of surplus food. Please see the links below for more information:

California Good Samaritan Food Donation Act (AB 1219)

[https://leginfo.legislature.ca.gov/faces/billTextClient.xhtml?bill\\_id=201720180AB1219](https://leginfo.legislature.ca.gov/faces/billTextClient.xhtml?bill_id=201720180AB1219)

Federal Bill Emerson Good Samaritan Food Donation Act

<https://www.congress.gov/congressional-report/104th-congress/house-report/661/1>

General Food Donation Information

<https://cchealth.org/eh/food/donation.php>

---

Please assist us in improving our customer service by completing a short survey: <https://forms.office.com/g/tDJ77GPgQa>

