



RETAIL FOOD FACILITY RE-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:	12/12/2025
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:	<input type="checkbox"/> Yes <input type="checkbox"/> No	Program Element:	0609	Service:	333
				Time In:	3:00 pm
				Time Out:	4:00 pm
				Comply-by Date (On/Before):	
Food Safety Certified Person:	ICHIAO LAI	Exam Provider:	SERVESAFE	Cert #:	10752
				Date Expired:	4/30/2026

A \$ 376/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.

Violation Comments



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General Inspection Observations

On-site Chargeable Re-inspection.

OBSERVATIONS:

- No new signs of rodent activity observed.
- All holes indicated on Routine Inspection report from 12/09/2025 observed sealed, including the hole in wall near the water heater.
- Holes/gaps in secondary screen door at rear exit observed eliminated (hole in screen repaired with wire mesh; bottom door sweep on screen door repaired).
- Rodent droppings eliminated.
- Food contact surfaces (including but not limited to: deli slicer, dishes/utensils, 3-compartment sink, prep sink, metal shelving, dishwasher drainboard, prep tables) observed clean and sanitized.
- Observed proper 100 ppm chlorine sanitizer in 3-compartment sink, and in sanitizer buckets at cook line.
- Kitchen floors observed clean and sanitized.

DIRECTIVE:

- Obtain follow-up service from licensed pest control company for rodent service (e.g. baiting and setting traps) as soon as possible. Email next Pest Control Service Inspection Report to Daniel.Chavez@cchealth.org. Maintain all pest-control Service Inspection Reports on site, available for review during inspections.
- Continue to monitor for new signs of rodent activity and obtain pest-control service as needed (e.g. if new signs of rodent activity are observed, and to reset snap traps that may have been accidentally set off during cleaning).
- Continue to monitor facility for possible points-of-entry for vermin and seal any holes/gaps immediately (in an approved and permanent manner) if/when discovered.
- Remove any rodent droppings if/when found. Clean and sanitize affected areas.
- Maintain all food contact surfaces (and non-food contact surfaces) and all food preparation areas clean and sanitized (e.g. with a minimum 100 ppm chlorine sanitizer) prior to and after use.
- Keep all food protected from contamination.
- Maintain facility clean and free of food debris (e.g. on floor underneath cooking equipment and underneath prep tables).
- Remove all trash from facility prior to closing at night. Keep lid to outside dumpster closed when not in use.
- Keep entry/exit doors closed at all times when not in use.
- Consult with licensed pest control service for additional recommendations.
- Ensure to correct any remaining violations indicated on previous inspection report(s).

Facility hereby authorized by this division for reopening effective immediately. Closure sign removed. White "Placard Pending" placard posted.

Contact inspector responsible for this report should you have any questions.

Visit the following website for more information regarding Rats and Mice: Prevention and Control:
https://www.contracostamosquito.com/files/0f799cbb6/CCM-Rats_Mice.pdf

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.

Video Resources:

Testing Sanitizer Concentration (video: 0:55):
<https://youtu.be/QGKUN9MDxjg?si=OmGJHiPwmd6VtKea>

Cleaning and Sanitizing Food Contact Surfaces (video: 0:49):



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https://youtube.com/shorts/6cDHAI_0bVE?si=DnmkgLkYeHI46Kf4

Cleaning and Sanitizing (video: 9:23):

<https://youtu.be/JW4eQE7fetk?si=Sio42nWsf1G-s1D->

The violation(s) noted on the prior inspection report that required the closure of this food facility have been abated. This food facility is hereby authorized to reopen and resume operation effective immediately.

This facility is issued a WHITE Placard. A new placard will be issued after the next routine inspection. Please contact your district inspector if you have any questions regarding your placard status.

Temperature/Sanitizer Observations

No Temperature/Sanitizer Observations

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

Received by:

Emily

Captured: 12/12/2025 4:06:37PM
 Owner



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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

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>

