



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: 12/09/2025
Address: 4106 LONE TREE WY		City/Zip: ANTIOCH, 94509	Program Record #: PR0015490
Owner/Operator: SWEET RICE UNION LLC	Person in Charge: Emily; Win; Justin	Phone #: 9257558898	
Current Health Permit: YES	Program Element: 0609	Service: 002	Time In: 11:30 am Time Out: 2:50 pm
Food Safety Certified Person: ICHIAO LAI	Exam Provider: SERVESAFE	Cert #: 10752	Comply-by Date (On/Before): 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.

CLOSURE

Violation Comments

13. Food in good condition, safe and unadulterated

Corrected On Site

Major

Observations: Observed 1 bag of adulterated walnuts (rodent chew marks on bag) on shelf in dry-storage room.

- Discard all adulterated food products.
- Inspect facility for adulterated food (e.g. with rodent chew marks) and immediately discard.
- Protect food from contamination.

*Corrected on site: Operator discarded adulterated bag of walnuts.

Corrective Action:

Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health (113967, 113976, 113980, 113988, 113990, 114035, 114254.3).

22. No insects, rodents, birds or animals present

Major



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- Observations:
- A) Observed 1 dead rat on glue board on floor underneath shelving in dry storage area.
 - B) Observed 1 dead rat on glue board on floor underneath wooden cabinet behind front counter.
 - C) Observed 5 german cockroaches, and rodent fir on glue board placed on bottom shelf of prep table at cook line.
 - D) Observed 2 baited (and set off) wooden rat snap traps on drain board near high-temperature dish machine.
 - E) Observed rodent fur on wire shelving in dry-storage room.

F) Observed rat droppings in the following areas:

- >100 on floor and on equipment/shelving in unused front bar area
- >50 on floor underneath stove in kitchen near unused bar area
- >10 on drain board for dish machine
- >10 on white dishes and on shelving above drain board for dish machine
- >10 on floor underneath dish machine
- ~10 on top of dish machine
- >100 on floor underneath metal shelving in dry-storage room (some droppings on top of boxes on shelves in dry-storage room (e.g. on box of sweetened condensed milk cans, on top of brown plastic tray, on top of box of dry goods))
- ~50 on floor underneath unused ice machine
- ~10 on top of metal shelving in employee restroom
- ~10 on top of water heater in employee restroom
- >50 on floor in rear storage room near rear exit door

DIRECTIVE:

- Cease and Desist all food activities.
- Remove dead rodents, dead cockroaches, and all rodent droppings from facility.
- Thoroughly clean and sanitize all affected areas (including but not limited to floors, shelves, dishes).
- Remove glue boards and snap traps from shelving and from dish-machine drain board. Do NOT place snap traps and glue boards on shelving or on drainboard for dishes.
- Obtain professional pest-control service. Email pest-control report to Daniel.Chavez@cchealth.org. Maintain copies of pest-control reports on site, available for review during inspections.
- Visit the following website for more information regarding Rats and Mice: Prevention and Control:
https://www.contracostamosquito.com/files/0f799cbb6/CCM-Rats_Mice.pdf

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).

43. Premises; personal/cleaning items; vermin proofing



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Observations: Observed holes in walls/ceiling in the following areas:

- ~2-inch diameter hole in wall surrounding gas supply pipe near water heater in employee restroom. Observed rodent chew marks on wall at this location.
- ~1-inch diameter hole in wall near drain pipe for hand sink in employee restroom.
- Multiple holes in ceiling above wooden shelving at tea station near dining area
- ~1-inch x ~6-inch hole in ceiling above metal pole near True 2-door beverage refrigerator at tea station near dining area
- ~1 1/2-inch x ~2 1/2-inch hole in wall inside wooden cabinet between dining area and restrooms
- ~1-inch diameter hole in wall surrounding drain pipe for hand sink in men's restroom
- ~2-inch diameter holes in wall near red metal angle brackets for countertop in women's restroom

DIRECTIVE:

- Seal all holes in an approved manner.
- Thoroughly inspect facility and seal all holes in walls/ceiling
- Visit the following website for more information regarding Rats and Mice: Prevention and Control:
https://www.contracostamosquito.com/files/0f799cbb6/CCM-Rats_Mice.pdf

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: A) Observed buildup on floor in the following areas:

- underneath cooking equipment
- underneath prep tables in kitchen

B) Observed standing water on floor underneath shelving in dry-storage room.

- Clean and sanitize all affected areas (e.g. with bleach solution).
- Eliminate standing water.

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).



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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. Cease and Desist all food activities.

Correct all violations 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 (\$376/hr, 1hr minimum). You may also contact the front desk at 925-608-5500.

Notes:

Facility receives monthly pest-control from Terminix. Pest-control Service Inspection Report from 10/28/2025 indicates evidence of roof rats found on exterior of building.

Operator states that the metal rear exit door is sometimes left ajar (with the secondary screen door closed) during open business hours for ventilation.

- Discontinue practice. Keep exit/entry doors to facility closed at all times when not in use to prevent entryway for vermin (this was also recommended on the pest-control Service Inspection Report from 10/28/2025).

Operator provided with the following:

- Rats & Mice: Prevention & Control handout

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 Note: Operator states that facility is expected to close permanently after 12/31/2025. Notify Contra Costa Health, Environmental Health (cocoeh@cchealth.org) and inspector responsible for this report (Daniel.Chavez@cchealth.org) in writing, and surrender permit, once facility has been permanently closed.

Temperature/Sanitizer Observations

No Temperature/Sanitizer Observations

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

Received by:

Emily

Captured: 12/9/2025 2:52:47PM
Owner



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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.



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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>

