



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME U GRILL KOREAN BBQ		REINSPECTION DATE Not Specified	INSPECTOR Tirza Tetteh	DATE 2/7/2022
LOCATION 12728 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 5:45 PM	TIME OUT 5:55 PM	FACILITY ID FA0028826	RELATED ID CO0082090	PE 1622
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED		

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: Environmental Health received a complaint on 2/1/2022 stating complainant observed the facility's "Party Noodle Soup" to have a detergent/soapy taste. Complainant was able to confirm taste of soup with guests dining adjacent to them.

Discussed nature of complaint with operator who stated they were aware of the complaint. Once they were made aware of the complaint, they discarded all of the soup into the trash and made a new batch.

Per operator, soup consists of radish, salt, beef stock, seaweed flakes and spaghetti noodles. Observed soup cold holding in a safe in sanitary manner inside cold holding unit at cooks line. Measured internal temperature of soup at 41F and below. Observed all chemical stored separate from food and food contact surfaces. Cook stated soup is reheated to 180F when it is ordered. Cook was able to provide proper reheating and cooling techniques.

Operator stated facility had a recent issue with soap and sanitizer dispenser at 3-compartment warewashing sink. A technician was contacted and the issue was resolved. Observed dishwashers unable to provide proper 3-compartment warewashing techniques. Observed dishwasher conducting warewashing incorrectly at the 3-compartment sink.

No further action required. Complaint closed.

Description: A complaint report has been received by Environmental Health.

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed dishwasher conducting manual warewashing in the following manner:

- wash in soapy water with oven cleaner
- rinse with sprayer
- sanitize in a tub of quaternary ammonia sanitizer, dishes not fully submerged and only sanitizing for 15 seconds
- no draining and air drying

Educated employee to ensure dishes are washed in the following manner:

- wash in warm water with soap
- rinse in clear water
- sanitize with quaternary ammonia for 60 seconds at concentration level of 200 ppm
- drain and air dry

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

Overall Inspection Comments

No summary comments have been made for this inspection.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Total # of Images: 0