



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MR YOU EXPRESS				REINSPECTION DATE Next Routine	INSPECTOR Dior Porter	DATE 11/6/2015
LOCATION 12223 HIGHLAND AV 112, RANCHO CUCAMONGA, CA 91739				PERMIT EXPIRATION 1/31/2016	IDENTIFIER: None	
TIME IN 11:42 AM	TIME OUT 12:13 PM	FACILITY ID FA0012657	RELATED ID PR0016592	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: Reinspection to determine compliance for cleanliness in the following areas since the last routine inspection on 10/30/15:

- lids to sauce
- food cart
- lower shelving of food preparation table
- trash cans
- hood filters
- storage room

Observed food cart, lower shelving of prep table, trash cans and hood filters free of accumulation of food debris/grease. Observed storage room organized and free of grease on the walls and door. Also observed new lids on both trash cans. Thank you.

During re-inspection observed soiled soup pot lids, debris on the floor in the corner near soda boxes and near the mop sink. Observed an employee place chow mein noodles directly inside of the soiled food preparation sink (violation also observed during 10/30/15) Discontinue this practice at once. Thoroughly clean and sanitize the food preparation sink.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Joe
TITLE: Owner

Total # of Images: 0