



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

**(800) 442-2283**

FACILITY NAME <b>YUM YUM DONUTS 31</b>				DATE <b>10/15/2012</b>	SIGNATURE <i>Jeremio Hernandez</i>
LOCATION <b>1431 E 4TH ST, ONTARIO, CA 91764</b>				REINSPECTION DATE <b>4/15/2013</b>	PERMIT EXPIRATION <b>3/31/2013</b>
MAILING ADDRESS <b>18830 E SAN JOSE AV, CITY OF INDUSTRY CA 91748</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Anies Kondoker</b>	
FA # <b>FA0009751</b>	PR # <b>PR0013154</b>	SR #	CO #	PE <b>1620</b>	PROGRAM IDENTIFIER: None
TIME IN <b>9:46 AM</b>	TIME OUT <b>10:52 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: 001 - Inspection - Routine
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

<b>SCORE</b>
<b>90</b>

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

- In = In compliance      ○ N/O = Not observed      ○ N/A = Not applicable
- + COS = Corrected on-site      ⊗ MAJ = Major violation      ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <span style="color: red;">Data not collected</span>			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A		4	2
In	N/O	<span style="color: blue;">○</span> N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	N/O	<span style="color: blue;">○</span> N/A		4	
In	N/O	<span style="color: blue;">○</span> N/A		4	
PROTECTION FROM CONTAMINATION					
In	<span style="color: blue;">○</span> N/O	N/A			2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b>					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span> In		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">○</span> In		23. No rodents, insects, birds, or animals		4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<span style="color: red;">⊗</span>
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	<span style="color: red;">⊗</span>
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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FACILITY NAME <b>YUM YUM DONUTS 31</b>	DATE <b>10/15/2012</b>	SIGNATURE <i>Arnie Kondoker</i>
LOCATION <b>1431 E 4TH ST, ONTARIO, CA 91764</b>	REHS <b>Anies Kondoker</b>	

**Critical Violations**

**14: Food contact surfaces: clean and sanitized**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<i>Violation Description:</i> 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)
	Complied on 10/15/2012	

*Inspector Comments:* Observed employees washing dishes without using sanitizer then wipe the dishes with paper towels.  
 Follow proper dishwashing procedures:  
 wash - rinse - sanitize (100 ppm chlorine for min. 30 seconds) - air dry

**Non-critical Violations**

**29: Toxic substances properly identified, stored, used**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<i>Violation Description:</i> All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.
	Not In Compliance	

*Inspector Comments:* Observed unlabeled water and chemical-filled spray bottles.  
 Label all spray bottles with contents.  
 Observed chemical-filled spray bottle hanging from food storage rack.  
 Store all chemicals in a designated place, away from food/food contact surfaces.

**35: Equipment/Utensils - approved: installed: clean: g**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<i>Violation Description:</i> All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)
	Not In Compliance	

*Inspector Comments:* Observed pink slime inside ice machine. Clean and maintain.  
 Clean debris accumulation on railing door of juice cooler.  
 Clean gasket of a Traulsen freezer to remove mold build-up.

**36: Equipment, utensils and linens: storage and use**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<i>Violation Description:</i> All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)
	Not In Compliance	

*Inspector Comments:* Observed plastic eating utensils stored in cardboard boxes.  
 Store them in easily washable containers.

**39: Thermometers provided and accurate**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<i>Violation Description:</i> An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)
	Not In Compliance	

*Inspector Comments:* Repair/replace broken thermometer in reach-in fridge near soda fountain.

**44: Premises: personal/cleaning items; vermin-proofing**

<b>POINTS</b> <b>1</b>	Compliance date not specified
	Not In Compliance



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FACILITY NAME <b>YUM YUM DONUTS 31</b>	DATE <b>10/15/2012</b>	SIGNATURE <i>Gerardo Hernandez</i>
LOCATION <b>1431 E 4TH ST, ONTARIO, CA 91764</b>	REHS <b>Anies Kondoker</b>	

**Non-critical Violations**

*Violation Description:* The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

*Inspector Comments:* Observed some flies in the facility and air curtain at front door turned-off or not working.  
 Eliminate flies. Air curtain shall be turned-on whenever the door is opened.

**45: Floors, walls and ceilings: built, maintained, and**

<b>POINTS</b>	Compliance date not specified
<b>1</b>	Not In Compliance

*Violation Description:* The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

*Inspector Comments:* Repair/replace chipped base coving tiles near the office room.

Observed grime build-up on floor along the wall throughout the kitchen area. Clean and maintain.

**Overall Inspection Comments**

No summary comments have been made for this inspection.