



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME YANGTZE RESTAURANT				DATE 11/2/2012	SIGNATURE
LOCATION 126 N EUCLID AV, ONTARIO, CA 91762				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 126 N EUCLID AV, ONTARIO, CA 91762				REHS Nicole Walker	
FA # FA0009752	PR # Not Specified	SR # Not Specified	CO # CO0043569	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 4:45 PM	TIME OUT 5:30 PM	CONTACT Not Captured			SERVICE: 004 - Complaint - Initial
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

RETAIL FOOD PROTECTION - PUBLIC EATING PL (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. 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

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

Inspection Violations

No violations cited.

Overall Inspection Comments

This Department received a complaint stating that Yangtze Restaurant serves reused food to customers, uses spoiled food in its food preparations, and is not properly washing dishes. Per complaint, laundry detergent used to wash dishes and the cooks are picking their noses. Per management, this complaint has not been received by Yangtze Restaurant.

FINDING & INVESTIGATIONS

Observed food prepared. Observed food made to order at time of inspection.
Per cook, all food made to order; food is not reused from a previous customer.
Observed food in walk in cooler and freezer. Observed food in cook line reach in units. Observed no spoiled or slimy food at time of inspection.
Observed at time of inspection, fresh food delivered by food supplier. Observed all food delivered in good condition at time of inspection.
Observed 2 compartment sink for ware washing at time of inspection. Observed a combined detergent sanitizer with an approved formulation that contains both the detergent and the active sanitizer in the same mixture.
Observed no laundry detergent in use for ware washing at time of inspection.
Observed employees not touching face or nose at time of inspection.

Ensure all employees are practicing proper hand washing at designated hand wash station.
Ensure employees store sanitizer buckets in a proper location away from food and food contact surfaces.
Unable to confirm complaint at this time.