



**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 YARD HOUSE CHINO HILLS LLC				DATE 2/4/2013	SIGNATURE
LOCATION 13881 PEYTON DR, CHINO HILLS, CA 91709				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 13881 PEYTON DR, CHINO HILLS, CA 91709				REHS Tin Nguyen	
FA # FA0016262	PR # Not Specified	SR # Not Specified	CO # CO0044048	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 1:42 PM	TIME OUT 2:22 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

An inspection has been conducted on this date in response to a Complaint

1. Complaint Inspection

Compliance Date not Specified
Not In Compliance
Violation Reference: HSC

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

Inspector Comments:

-Complainant stated that on 01/13/13, complainant shared a plate of coconut shrimp, and by 1:30 am, the other person started vomiting, and by 2:00 am, complainant started to vomit with diarrhea. The other person had fever and complainant had low fever that started on 01/14/13 with chills. The manager was also informed.

-Upon inspection, observed the following:

1. Old food debris on probe thermometer. Clean/sanitize probe thermometer after every use to prevent possible contamination of food products.
2. Old food debris on clean plates stacked on top of other clean plates at cook's line. Clean/maintain plates to prevent possible contamination of food products.

Overall Inspection Comments

Complaint is addressed and is now closed.