



**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 MR YOU CHINESE FOOD				DATE 2/27/2013	SIGNATURE
LOCATION 1627 S RIVERSIDE AV A, RIALTO, CA 92376				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 1627 S RIVERSIDE AV A, RIALTO, CA 92376				REHS Chris Nwadike	
FA # FA0010271	PR # Not Specified	SR # Not Specified	CO # CO0044173	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 2:58 PM	TIME OUT 3:57 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 (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. 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

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

Not In Compliance

Inspector Comments: The complainant stated that he observed employees coughing and serving food. Also, he observed cashier handling money and food without washing hands.

Violation Reference: HSC

Findings: Observed no employees coughing or handling money and food without washing hands. The lead staff said that she has not observed anyone coughing in food handling areas or any employees coming to work sick. She, also, said that she did not know the facility's policy on sick employees. The Manager came in and said that sick employees are sent home and those that call sick are asked to stay off work until recovery.

Note: Employees must wash hands after handling money and before handling food. The use of hand gloves is not a substitute for hand washing. Sick employees must recover fully before coming back to handling foods. Gave Manager the brochure "What Should I Do If My Employee Is Sick".

Overall Inspection Comments

No summary comments have been made for this inspection.