



**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](http://www.sbcounty.gov/dehs)

**(800) 442-2283**

FACILITY NAME <b>YUM YUM DONUTS 33H</b>					DATE <b>4/10/2013</b>	SIGNATURE <i>Sharon Reyes</i>	
LOCATION <b>205 E FOOTHILL BL, RIALTO, CA 92376</b>					REINSPECTION DATE <b>4/24/2013</b>	PERMIT EXPIRATION <b>3/31/2013</b>	
MAILING ADDRESS <b>205 E FOOTHILL BL, RIALTO CA 92316</b>					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Breyanna Lyles</b>		
FA # <b>FA0009205</b>	PR # <b>PR0002864</b>	SR # <b>Not Specified</b>	CO # <b>Not Specified</b>	PE <b>1620</b>	PROGRAM IDENTIFIER: None		
TIME IN <b>10:22 AM</b>	TIME OUT <b>10:48 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: 003 - Inspection - Follow Up Inspection		
					RESULT: 05 - Corrective Action / Follow up Required		
					ACTION: 03 - Reinspection Required		

**RETAIL FOOD PROTECTION - PUBLIC EATING PL (0-24 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**

**A Reinspection has been conducted on this date**

**1. Reinspection**

**Compliance Date not Specified**

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

**Not In Compliance**

Violation Reference: HSC

*Inspector Comments:* During the last inspection it was observed that the reach-in cooler was not holding foods at 41F. During this inspection it was observed that foods in the reach-in cooler measured between 44F and 48F. Potentially hazardous foods must be maintained at 41F or below. Discontinue use of this reach-in cooler, and use the refrigerator in the back storage area to hold potentially hazardous foods. A re-inspection will be conducted on 4/16/13.

**Overall Inspection Comments**

No summary comments have been made for this inspection.