



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 YANGTZE RESTAURANT				DATE 4/17/2013	SIGNATURE <i>Please see Paper copy</i>	
LOCATION 126 N EUCLID AV, ONTARIO, CA 91762				REINSPECTION DATE 4/24/2013	PERMIT EXPIRATION 6/30/2013	
MAILING ADDRESS 126 N EUCLID AV, ONTARIO, CA 91762				REHS Nicole Walker		
FA # FA0009752	PR # PR0005624	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: None	
TIME IN 4:35 PM	TIME OUT 6:45 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine	
				RESULT: 05 - Corrective Action / Follow up Required		
				ACTION: 03 - Reinspection 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.



SCORE 80

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
- X MAJ = Major violation
- O OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			X
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○		2. Communicable disease; reporting, restrictions & excl		4	
○	N/O	3. No discharge from eyes, nose, and mouth			2
○	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used prop		4	X
○		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	X
In	N/O	N/A		4	2
In	○	N/A		4	2
In	○	N/A		4	
○	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
○	N/O	N/A			2
○		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	X

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○		15. Food obtained from approved source		4	
In	N/O	○	N/A		2
In	N/O	○	N/A		2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○	N/A		2
CONSUMER ADVISORY					
In	N/O	○	N/A		2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○	N/A	4	
WATER/HOT WATER					
○		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
○		22. Sewage and wastewater properly disposed		4	2
VERMIN					
○		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	X
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	X
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	X
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	X
35. Equipment/Utensils approved; installed; clean; good repa	X
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
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	X

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
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	X
53. Impoundment	
54. Permit Suspension	



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 YANGTZE RESTAURANT	DATE 4/17/2013	SIGNATURE <i>Please see paper copy</i>
LOCATION 126 N EUCLID AV, ONTARIO, CA 91762	REHS Nicole Walker	

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Ensure at least one person obtains a valid food manager certificate. Observed none at the time of inspection.

Ensure all employees can demonstrate knowledge in calibrating a thermometer.

Ensure all employees can demonstrate knowledge in proper ware washing at 2 compartment sink.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

CRITICAL

POINTS
4

Compliance date not specified
Not In Compliance

Inspector Comments: Ensure employees are washing hands properly anytime potential contamination may occur. Observed employee touch hair/face and continue with food prep duties at cook line.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf

7. PROPER HOT AND COLD HOLDING TEMPERATURES

CRITICAL

POINTS
4

Compliance date not specified
Not In Compliance

Inspector Comments: Observed the following food items not properly hot holding:

- One tray of fried shrimp (60F)
- One bowl of You Gow (63F)
- One tray of Egg Rolls (65F)
- One plate of Ribs (100F)
- One tray of Foo Young (68F)

Observed the following food item not properly cold holding:
One bowl of bean sprouts (60F)

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

CRITICAL

POINTS
4

Compliance date not specified
Not In Compliance

Inspector Comments: Ensure proper ware washing. Observed employee wash utensils (tongs). Observed employee wash and rinse unit. Observed same employee not sanitize unit or allow unit to air dry.

Observed an employee ware washing a cutting board in the prep sink. Observed employee wash and rinse unit. Observed same employee not sanitize unit or allow unit to air dry.

Ensure proper ware washing at two compartment sink. Ensure proper batch washing practices are followed.

NOTE: Batch washing hand out provided to management.

Violation Description: 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)

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf



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

(800) 442-2283

www.sbcounty.gov/dehs

FACILITY NAME YANGTZE RESTAURANT	DATE 4/17/2013	SIGNATURE <i>Please see paper copy</i>
LOCATION 126 N EUCLID AV, ONTARIO, CA 91762	REHS Nicole Walker	

25. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS 1	Compliance date not specified	Inspector Comments: Ensure long hair is confined. Observed employee preparing/cooking food with unconfined hair at time of inspection.
	Not In Compliance	

Violation Description: All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed personal items (i.e phone) resting at cook line prep station. Observed wiping towels store under cutting board. Provide a smooth and cleanable surface. Prevent potential cross contamination. Store bulk boxed food items at least 6 inches off of the floor at walk in freezer/walk in cooler. Provide proper scoop at dried noodles.
	Not In Compliance	

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified	Inspector Comments: Observed home style pesticide "COMBAT" baits on site at time of inspection. Provide the services of a professional pest control service if necessary. NOTE: Observed Terminix pest control invoices for dates 2/4/13 & 3/7/13. (Monthly service)
	Not In Compliance	

Violation Description: 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.

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified	Inspector Comments: Provide test strips on site (chlorine). Observed none at time of inspection.
	Not In Compliance	

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified	Inspector Comments: Store utensils clean. Observed food debris collecting next to "clean" utensils/plates at dish storage table. Maintain all storage racks clean at walk in coolers. Observed in need of regular cleaning. Maintain all food grade containers clean.
	Not In Compliance	

Violation Description: 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)



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 YANGTZE RESTAURANT	DATE 4/17/2013	SIGNATURE <i>Please see paper copy</i>
LOCATION 126 N EUCLID AV, ONTARIO, CA 91762	REHS Nicole Walker	

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Maintain cook line area clean and clutter free.
 Maintain dish wash station clean and clutter free.
 Maintain dry storage room next to back delivery door clean and clutter free.
 Maintain all storage drawers and cabinets clean and clutter free.
 Maintain all dry storage rooms clean and clutter free.
 Maintain back room at 2 compartment sink clean and clutter free.
 Maintain waitress station clean and clutter free.

Maintain establishment clean and clutter free to aid in the ease of cleaning to prevent insect/rodent harborage.
 Re -inspection require in one week (April 24th).

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)

52. VC & D

POINTS
0

Compliance date not specified
 Not In Compliance

Inspector Comments: One bowl of bean sprouts (60F)
 One tray of fried shrimp (60F)
 One bowl of You Gow (63F)
 One tray of Egg Rows (65F)
 One plate of Ribs (100F)
 One tray of Foo Young (68F)

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments



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

(800) 442-2283

www.sbcounty.gov/dehs

FACILITY NAME YANGTZE RESTAURANT	DATE 4/17/2013	SIGNATURE <i>Please see paper copy</i>
LOCATION 126 N EUCLID AV, ONTARIO, CA 91762	REHS Nicole Walker	

LETTER B POSTED

Do not remove, hide, relocate, tamper with letter grade. Maintain in location posted by inspector. Failure to comply may subject establishment to legal, billable fee, administrative action.

Maintain establishment clean and clutter free to aid in the ease of cleaning to prevent insect/rodent harborage.

Re -inspection required in one week (April 24th).

Maintain cook line area clean and clutter free.

Maintain dish wash station clean and clutter free.

Maintain dry storage room next to back delivery door clean and clutter free.

Maintain all storage drawers and cabinets clean and clutter free.

Maintain all dry storage rooms clean and clutter free.

Maintain back room at 2 compartment sink clean and clutter free.

Maintain waitress station clean and clutter free.

Computer Crash at time of inspection.

Please see paper copy for signature