



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>YANGTZE RESTAURANT</b>				DATE <b>4/17/2013</b>	SIGNATURE <i>please see written report</i>
LOCATION <b>126 N EUCLID AV, ONTARIO, CA 91762</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>126 N EUCLID AV, ONTARIO, CA 91762</b>				REHS <b>Nicole Walker</b>	
FA # <b>FA0009752</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0044573</b>	PE <b>1622</b>	PROGRAM IDENTIFIER: None
TIME IN <b>6:45 PM</b>	TIME OUT <b>8:21 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: 004 - Complaint - Initial
					RESULT: 05 - Corrective Action / Follow up Required
					ACTION: 03 - Reinspection 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 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.

**No Violations Cited**

**Overall Inspection Comments**



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This department received a complaint stating that conditions and activities at Yangtze restaurant are not sanitary. The following allegations from the complainant are as follows:

- Per the complainant, the cook line staff reserves noodles, ice tea, fortune cookies and appetizers off returned plates in kitchen that customers have eaten from.
- Per the complainant, the restaurant has German Cockroaches and rats.
- Per the complainant, there is gas leaking out of all the valves in the kitchen where the stoves and wok are present.
- Per the complainant, dish washing takes place out of two buckets where there is no rinsing or sanitizing.
- Per the complainant, dishes are not properly washed fully.
- Per the complainant, food is not handled or stored properly.
- Per the complainant, no gloves, tongs or hair restraints are in use.
- Per the complainant, the cook line staff coughs and sneeze without properly washing hands.
- Per the complainant, a cook line staff member does not have a food manager certificate.
- Per the complainant, a cook line staff member does not wear clean clothes while preparing food.
- Per the complainant, a cook line staff member has long unconfined hair while preparing food.
- Per the complainant, management has instructed staff to put spoiled food in dumpster when the health department visits. After the health department leaves, management instructs staff to pull food from dumpster for customer service.
- Per the complainant, rats are drowned in food grade containers and taken to dumpster. Once the rats have been removed from the food grade containers, the containers are cleaned and used for ice tea preparation and service.
- Per the complainant, wiping towels are not stored properly.
- Per the complainant, a food handler is allowed to work with a blood disease.

**INVESTIGATION & FINDINGS:**

Per the complainant, the cook line staff reserves noodles, ice tea, fortune cookies and appetizers off returned plates in kitchen that customers have eaten from.  
Observed used customer plates returned to kitchen where they are stacked at the ware wash station. Observed two bulk food grade containers of crunchy noodles at cook line station in good condition. Observed fortune cookies stored in a food grade container. Per management, tea is made fresh daily. Per management, no food or drink product is reused / reserved to customers. Ensure that no unpackaged food that has been served shall be re served or used for human consumption.

Per the complainant, the restaurant has German Cockroaches and rats.  
Observed no rat or roach activity at time of inspection. Observed pest control reports dated 2/2013 and 3/2013 from Terminix. Per pest control invoices, no pest activity observed at time of monthly service.

Per the complainant, there is gas leaking out of all the valves in the kitchen where the stoves and wok are present. Ensure all equipment is in good working order. Contact the proper agency regarding gas leaks if necessary.

Per the complainant, dish washing takes place out of two buckets where there is no rinsing or sanitizing.

Per management, dish washing is performed from two containers. Instructed management regarding proper ware washing (batch washing) at a 2 compartment sink. Observed an approved container of a combined detergent/sanitizer for batch washing. Provided instructions for proper ware washing at a 2 compartment sink to management. Observed no test strips at time of inspection. Provide test strips to ensure proper sanitizer levels. Ensure all food contact surfaces, utensils, and equipment is properly clean and sanitized.

Per the complainant, food is not handled or stored properly.  
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.



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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). Ensure potentially hazardous foods shall be held at or below 41F or at or above 135F.

All food items listed above were voluntarily disposed of by management.

Per the complainant, no gloves, tongs or hair restraints are in use.

Observed one member of the cook line staff properly washing hands when switching duties. Observed same employee using tongs in food prep.

Observed another employee with long unconfined hair preparing food at cook line.

Ensure all employees prevent cross contamination. Ensure proper hair constraints.

Per the complainant, the cook line staff coughs and sneezes without properly washing hands.

Observed no sneezing or coughing by staff at cook line at time of inspection. Per management, staff is required to wash hands after coughing or sneezing.

Prevent cross contamination, ensure proper hand washing.

Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, or linens.

Per the complainant, a cook line staff member does not have a food manager certificate.

Per management, one employee is enrolled in a food manager certificate class for May. Observed registration and payment stub at time of inspection. Ensure at least one employee obtains a valid food manager certificate.

Per the complainant, a cook line staff member does not wear clean clothes while preparing food.

Observed all staff members clothes and outer garments at time of inspection. Observed no soiled outer garments or clothes at time of inspection.

Ensure 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.

Per the complainant, management has instructed staff to put spoiled food in dumpster when the health department visits.

After the health department leaves, management instructs staff to pull food from dumpster for customer service.

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 or removed from dumpster for customer service. Observed food in walk in cooler and freezer at proper temperatures.

Observed food in cook line reach in units. Observed no spoiled, slimy, or adulterated food at time of inspection.

Safeguard public health and provide to consumers food that is safe, unadulterated, and honestly presented through adoption of science-based standards.

Per the complainant, rats are drowned in food grade containers and taken to dumpster. Once the rats have been removed from the food grade containers, the containers are cleaned and used for ice tea preparation and service.

Per management, rats have been drown in containers. Containers are disposed of in the trash with the rat remains. The container is not reused to customer service.

No employee shall commit any act that may cause the contamination or adulteration of food, food-contact surfaces, or utensils. Ensure employees prevent contamination or adulteration.



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Per the complainant, wiping towels are not stored properly.

Observed no sanitizer buckets in use at time of inspection. Ensure wiping towels are stored in sanitizer buckets when in use. Ensure wiping towels are maintained and stored in good condition.

Per the complainant, a food handler is allowed to work with a blood disease.

Per management, there is no record of this allegation.

Employees with a communicable disease such as:

- (1) Salmonella typhi.
- (2) Salmonella spp.
- (3) Shigella spp.
- (4) Entamoeba histolytica.
- (5) Enterohemorrhagic or shiga toxin producing Escherichia coli.
- (6) Hepatitis A virus.
- (7) Norovirus.
- (8) Other communicable diseases that are transmissible through food. Shall be excluded from the food facility/preparation of food.

Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils. The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions.

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.

Ensure proper ware washing at 2 compartment sink.

Ensure employee hair is confined.

Ensure proper hot and cold holding temperatures.

Ensure food is protected.

Ensure a clean and clutter free environment.

Re-inspection required in one week (April 24th). Ensure compliance to avoid billable, legal, administrative action.

Computer Crash at time of inspection

Please see hand written report for signature

**Photo Attachments:**

No Photo Attachments