



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/dph/dehs

FACILITY NAME <b>YUM YUM DONUTS 31</b>					DATE 8/27/2013	SIGNATURE <i>Paulina A</i>	
LOCATION 1431 E 4TH ST, ONTARIO, CA 91764					REINSPECTION DATE 2/27/2014	PERMIT EXPIRATION 3/31/2014	
MAILING ADDRESS 18830 E SAN JOSE AV, CITY OF INDUSTRY CA 91748					REHS <b>Anies Kondoker</b>		
FA # FA0009751	PR # PR0013154	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine		
TIME IN 8:53 AM	TIME OUT 10:11 AM	CONTACT Not Captured			RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action 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 92**

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance  
 COS = Corrected on-site
- N/O = Not observed  
 MAJ = Major violation
- N/A = Not applicable  
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
<input checked="" type="radio"/>	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions & excl			4	
<input checked="" type="radio"/>	N/O	3. No discharge from eyes, nose, and mouth				2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used prop		4	2	
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/>	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/>	N/O	N/A	8. Time as a public health control; procedures & record		4	2
<input checked="" type="radio"/>	N/O	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/>	N/O	N/A	10. Proper cooking time & temperatures		4	
<input checked="" type="radio"/>	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/>	N/O	N/A	12. Returned and reserve of food			2
<input checked="" type="radio"/>			13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="radio"/>	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved source			4	
<input checked="" type="radio"/>	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/>	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/>		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<input checked="" type="radio"/>	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<input checked="" type="radio"/>		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<input checked="" type="radio"/>			21. Hot and cold water available		4	<input checked="" type="checkbox"/>
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/>			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/>			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	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	<input checked="" type="checkbox"/>
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<input checked="" type="checkbox"/>

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	
53. Impoundment	
54. Permit Suspension	



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**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed some flies in kitchen and dining room. Take proper and effective measure to mitigate fly intrusion.
	Not In Compliance	

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a spray bottle filled with glass cleaner hung from a juice cart. Store all chemicals in a designated place, away from foods/food contact surfaces.
	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.

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed dust build-up on fan guards in egg refrigerator. Clean and maintain.
	Not In Compliance	

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed grime build-up on handles of microwaves and refrigerators. Clean and maintain.
	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)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed broken refrigerator thermometer in a reach-in milk refrigerator. Replace thermometer.
	Not In Compliance	

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/CalibratingThermometer.pdf>

**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed open lid of dumpster. Ensure that dumpster lid is kept closed at all times.
	Not In Compliance	

**Violation Description:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)



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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed fly fan at front door inoperable when the door was opened. Ensure that fly fans are functioning when doors are opened.
	Not In Compliance	

**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)

#### Overall Inspection Comments

No summary comments have been made for this inspection.