



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

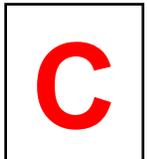
(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME YANGTZE RESTAURANT				DATE 10/23/2013	SIGNATURE <i>Gary Gin</i>
LOCATION 126 N EUCLID AV, ONTARIO, CA 91762				REINSPECTION DATE 11/06/2013	PERMIT EXPIRATION 6/30/2014
MAILING ADDRESS 126 N EUCLID AV, ONTARIO, CA 91762				REHS Sierra Clayborn	
FA # FA0009752	PR # PR0005624	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 2:27 PM	TIME OUT 6:33 PM	CONTACT Gary Gin	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 75

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
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
○ In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & excl		4	
○ In	N/O	3. No discharge from eyes, nose, and mouth			2
In	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	2
○ In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
○ In	N/O	N/A		4	2
In	N/O	○ N/A		4	2
In	N/O	N/A		4	⊗ 2
In	N/O	N/A		⊗ 4	⊗ 2
○ In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		⊗ 4	⊗ 2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		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					
○ In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
○ In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		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	⊗
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	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
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	⊗
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	⊗
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	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗



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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified	Inspector Comments: Facility has been closed due to excessive roaches in food preparation areas. When vermin infestation has been eliminated and areas have been thoroughly cleaned and sanitized, facility will contact inspector for re-opening.
	Not In Compliance	

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

10. PROPER COOKING TIME & TEMPERATURES

⚠ CRITICAL ⚠

POINTS 4	Compliance date not specified	Inspector Comments: Observed broccoli chicken be cooked to 135 F. Food was cooked to order for a customer. DISCONTINUE PRACTICE. Ensure that all food is cooked thoroughly, to it's appropriate minimum cooking temperature. Chicken at 165 F Ground meat, other than poultry 155 F Cuts of meat, beef, pork, lamb, seafood 145 F Corrected on site: Food was reheated in microwave to 165 F, verified by inspector, before being served.
	Not In Compliance	

Violation Description: Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

More Information: [http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Cooking%20 Food Safely Final 11 29 11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Cooking%20Food%20Safely%20Final%2011%2029%2011.pdf)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS 4	Compliance date not specified	Inspector Comments: Observed employee wipe down prep surface with a Sterisheen sanitizer solution of 0ppm. DISCONTINUE PRACTICE. Ensure that food contact surfaces are properly sanitized. Chlorine sanitizer must be maintained at 100-200ppm. Quat sanitizer must be maintained at 200-300ppm. Concentration must be verified with appropriate test strips. Corrected on site: Solution was thrown out and a chlorine sanitizer was created to wipe down surfaces.
	Not In Compliance	

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



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
Not In Compliance

Inspector Comments: Observed excessive rat droppings in upper storage area and bar.
 Observed excessive live roaches in roach motels on counter of ware washing area.
 Observed several dead roaches baked into clean dishes stored under hot holding unit.
 Observed dead roach on floor just inside door of walk-in cooler.
 Observed dead roach on carpet just inside entrance of dining area.
 Observed live and dead roaches on floor between wok stove and reach-in prep refrigerators at cook's line.

ELIMINATE ALL VERMIN PRESENCE FROM FACILITY IMMEDIATELY.
 Clean and sanitize all affected areas thoroughly.
 Inspector will return in 3 business days to reinspect facility for compliance.

Facility is closed due to excessive vermin presence.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Observed employee preparing dumplings with an open glass of tea on prep surface.
 Employee admitted that it was his glass of tea.

DISCONTINUE PRACTICE.
 Ensure that all employees are NOT eating, drinking or smoking in food preparation/handling areas.

Corrected on site:
 Employee discarded cup of tea.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

9. PROPER COOLING METHODS

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Observed egg foo yong prepared today at 78 F in walk-in cooler.

Ensure to use a proper cooling method.
 Rapidly cool cooked food from 135 F to 70 F within the first 2 hours.
 Further cool food from 70 F to 41 F over the next 4 hours.

Corrected:
 Egg foo yong separated into another container to allow for proper cooling.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.
 PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

25. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed employee preparing dumplings without a hair restraint; employees hair was approximately 4 inches in length.

Ensure that all employees wear some type of hair restraint while preparing and handling food.

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)



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified	Inspector Comments: Observed opened bulk bag of dried mushrooms on shelf in dry storage area. Observed no labels on various glass jars of food in dry storage area. Ensure that all bulk foods are transferred into an approved container with a tightly fitting lid with a label after opening.
	Not In Compliance	

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed no test strips available for any type of sanitizer. PROVIDE IMMEDIATELY, either for quaternary ammonium sanitizer or for chlorine sanitizer. Test strips are available at a majority of restaurant supply stores. Website: www.MicroEssentialLab.com
	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

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed excessive grease build up between fryer and wok stove. Clean and maintain to help reduce vermin presence in facility.
	Not In Compliance	

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed sprayer sink/drain plumbing leaking into a bucket beneath ware washing table. Repair.
	Not In Compliance	

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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

POINTS 1	Compliance date not specified	Inspector Comments: Observed various personal cups, with lids and without, on shelves above prep tables and inside reach-in prep refrigerators at cook's line. Observed jacket stored on top of large strainer in dry storage area.
	Not In Compliance	
DISCONTINUE PRACTICE. DESIGNATE a specific area, or container, for all employee personal food and items that is away from food preparation, handling and storage areas.		

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Observed large holes in walls of upstairs storage area and under 2 compartment sink in ware washing area, as well as sagging ceiling tiles in farthest corner of dining area.
	Not In Compliance	
Repair/replace to help abate vermin presence in facility.		

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed 1 missing food worker certification.
	Not In Compliance	
Provide valid food handlers certificates within the next 14 days or else a re-inspection will be charged at \$122.50 per 30 minutes. FAX food handlers certificate form to San Bernardino County department of environmental health within the next 14 days to meet compliance.		

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments



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Placed "C" grade placard at facility.

DO NOT HIDE, REMOVE OR RELOCATE or else FINES and LEGAL ACTION may be taken.

NOTE:

Vermin infestations, cockroaches and rodents, must be ELIMINATED from facility IMMEDIATELY.

Inspector will return in 3 business days to reinspect facility for compliance.

Provide valid food handlers certificates within the next 14 days or else a re-inspection will be charged at \$122.50 per 30 minutes.

FAX food handlers certificate form to San Bernardino County department of environmental health within the next 14 days to meet compliance.

Provided form and information cards.

Follow a proper cooling method.

Provided cooling handout and sanitizing.

Referred to HELP.

Provided rescore form.