



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME YANGTZE RESTAURANT				DATE 10/25/2013	SIGNATURE <i>Robin Redberg</i>
LOCATION 126 N EUCLID AV, ONTARIO, CA 91762				REINSPECTION DATE Not Specified	PERMIT EXPIRATION 6/30/2014
MAILING ADDRESS 126 N EUCLID AV, ONTARIO, CA 91762				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT	
				REHS Sierra Clayborn	
FA # FA0009752	PR # PR0005624	SR # Not Specified	CO # Not Specified	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 11:54 AM	TIME OUT 1:28 PM	CONTACT Not Captured			SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION
				RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ	
				ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENED	

RETAIL FOOD PROTECTION - PUBLIC EATING PL (100-UP SEATS)

16K992 Permit Reinstatement

Compliance Date: **Not Specified**
Not In Compliance
Violation Reference - **HSC**

Inspector Comments: Permit reinstated at time of reinspection upon compliance with vermin free facility requirement.

Violation Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: **Not Specified**
Not In Compliance
Violation Reference - **HSC**

Inspector Comments: Reinspection today conducted at the request of the business operator for re-opening of the food facility.

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

Overall Inspection Comments



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LOCATION 126 N EUCLID AV, ONTARIO, CA 91762	REHS Sierra Clayborn	

Observed ware washing area, dish storage area and underneath fryers and wok stove sufficiently cleaned.
Observed some grease build up still remaining on sides of fryers, on prc board behind/under 2 compartment sink, ash debris on stainless steel shelf beneath hot holding units, and overall heavy grease build up behind heavy equipment closest to the wall and beneath long stainless steel prepping station.
Observed 1 dead roach between 2 compartment sink and prep table and 2 dead roaches on floor near prep table at back door.
Overall did not observe any live roaches.
CONTINUE with pest control services to help ELIMINATE VERMIN from food facility and regular maintenance/cleaning of cooking equipment.

Ensure that DISHES/UTENSILS are WASHED, RINSED and SANITIZED on a daily basis and that all strainers in floor sinks are emptied of food debris and cleaned BEFORE CLOSING.
Floor sinks should be cleaned on a regular basis, at least twice a month.

Observed food build up on walls, shelves and plastic shelf covers in walk-in cooler. Clean and maintain on a regular basis, monthly at minimum.

Observed some progress made in upstairs storage area for eliminating rat presence and cleaning up droppings.
Observed some large boards covering several of the holes in walls in that area. Ensure that all walls are properly sealed to help prevent vermin harborage AS SOON AS POSSIBLE.
Repair/replace all base covings throughout dining area.

Clean and maintain back hallway inside of dining room, underneath sagging ceiling tiles in farthest part of dining room.
Observed with excessive clutter.

Observed excessive rat droppings still in unused bar area. Clean and thoroughly sanitize area. Clean and maintain on a monthly basis to help deter vermin harborage in that area.

Observed temporary fixes to ceiling tiles in farthest corner of dining room. Repair/replace ceiling tiles by next routine inspection.

Observed household fan still connected inside of broken walk-in cooler. Cooler is not used to store any potentially hazardous food, only beverages. REMOVE fan, REPAIR refrigerator by next routine inspection.
HIGHLY SUSPECT that the hinge of the freezer door keeps freezing over due to an improper seal, the condenser in freezer overworks and thus causes the freezer hinge freezer over. Repair seal AS SOON AS POSSIBLE.

HIGHLY RECOMMEND another HELP consultation before next routine inspection.
HIGHLY RECOMMEND practicing Active Managerial Control- running the business according to the regulations of ServSafe code to help protect food and business from the spread of food borne illness.

Food facility permit has been reinstated; food facility open for business.

Photo Attachments:

No Photo Attachments