



**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](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>YANGTZE RESTAURANT</b>				DATE <b>11/22/2013</b>	SIGNATURE <i>[Signature]</i>
LOCATION <b>126 N EUCLID AV, ONTARIO, CA 91762</b>				REINSPECTION DATE <b>12/06/2013</b>	PERMIT EXPIRATION <b>6/30/2014</b>
MAILING ADDRESS <b>126 N EUCLID AV, ONTARIO, CA 91762</b>				REHS <b>Sierra Clayborn</b>	
FA # <b>FA0009752</b>	PR # <b>PR0005624</b>	SR #	CO #	PE <b>1622</b>	PROGRAM IDENTIFIER: None SERVICE: 033 - Re-score Grade Inspection
TIME IN <b>2:00 PM</b>	TIME OUT <b>4:57 PM</b>	CONTACT <b>Edna Gin</b>			RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed

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 87**

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
<span style="color: green;">In</span>	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used prop		4	2
		6. Adequate handwashing facilities supplied & accessib			<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">In</span>	N/O	N/A		4	2
		8. Time as a public health control; procedures & record		4	2
		9. Proper cooling methods		4	<span style="color: red;">⊗</span>
<span style="color: green;">In</span>	N/O	N/A		4	
<span style="color: green;">In</span>	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">In</span>	N/O	N/A			2
<span style="color: green;">In</span>		13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">In</span>	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source		4	
	N/O	N/A			2
	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
		N/A			2
CONSUMER ADVISORY					
	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
		N/A		4	
WATER/HOT WATER					
<span style="color: green;">In</span>		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
		23. No rodents, insects, birds, or animals			<span style="color: red;">⊗</span> 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	<span style="color: red;">⊗</span>
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	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	<span style="color: red;">⊗</span>

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>



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**54. PERMIT SUSPENSION**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Permit temporarily suspended due to imminent health hazard of live roaches invading cook's line from inoperable tea stove that is infested.

**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)

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

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed dead roaches crushed in hinge and frame of oven door on inoperable oven at cook's line.  
Observed swarming live roaches in double burner stove used exclusively for making tea inside the burner that is not used.  
Observed fresh rat droppings on floor under bar stools in unused bar.  
Observed urine smell and very few droppings in upstairs storage area.

Eliminate vermin presence from food facility.  
FACILITY IS TEMPORARILY CLOSED until roaches are eliminated from kitchen area.  
Notify inspector/duty officer when roaches have been eliminated for reinspection.

**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)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed no paper towels or soap with dispenser at sink nearest to cook's line.  
Observed cook's wash hands at sink and then walk to the farthest side of the kitchen to get paper towels to dry their hands before preparing food.

Ensure that hand washing facilities are accessible, maintained clean and fully stocked with supplies in their appropriate dispensers at all times.

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

**9. PROPER COOLING METHODS**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed cooked white rice on counter in colander at 60 F. Cook stated that rice had been draining and cooling on counter for approximately 1.5- 2 hours.

Ensure to follow 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.

**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](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/cooling_hot_food_safely.pdf)



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**27. FOOD SEPARATED AND PROTECTED**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed small bowl of cooked chopped bbq pork stored inside larger container of cooked bbq pork in reach-in refrigerator.

Ensure that food is protected from cross contamination.  
 Bottoms of containers are NEVER to be in direct contact with raw or cooked food.

**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.

**32. FOOD PROPERLY LABELED & HONESTLY PRESENTED**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed large unlabeled opaque food containers in dry storage areas as well as various unlabeled spices.

Ensure that all foods/spices/ingredients are labeled with the common name of the food being stored.

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))  
 Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

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

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed food debris in clean food containers stored near 2 compartment sink.

Ensure that all utensils and equipment are stored away clean.

**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**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed no thermometer in reach-in prep refrigerator at cook's line.

Provide.

**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>



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

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed dried on food slung across wall beneath drain board at dishwasher and 2 compartment sink.  
 Observed excessive grime, grease and food debris behind and between large cooking equipment in kitchen.

Clean thoroughly and on a regular basis.

**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))

**Overall Inspection Comments**

Placed "B" grade placard at facility.

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

NOTE:  
 Facility is temporarily closed due to imminent health hazard of roaches being present in food preparation area.  
 Notify inspector when food preparation area is vermin free.