





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

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

(800) 442-2283

FACILITY NAME <b>YARD HOUSE CHINO HILLS LLC</b>	DATE <b>3/6/2014</b>	SIGNATURE <i>[Signature]</i> 3.6.14
LOCATION <b>13881 PEYTON DR, CHINO HILLS, CA 91709</b>	REHS <b>Tin Nguyen</b>	

**9. PROPER COOLING METHODS**

**POINTS**  
**2**

Compliance date not specified  
 Complied on 3/6/2014

**Inspector Comments:**

-Observed two thin trays (< 2 inches) of cooked chicken cooled at room temperature at 90°F. Per operator, chicken was just recently cooled for less than two (2) hours until temperature reaches 70°F, then transferred to walk-in cooler for continued cooling to 41°F. Ensure all potentially hazardous foods are cooled rapidly from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be done by one or more of the following methods: shallow containers, ice bath, or separating food into smaller portions and cooled in refrigerator.

Corrective action at time of inspection:

-Operator transferred two trays with cooked chicken in walk-in cooler 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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**33. NONFOOD-CONTACT SURFACES CLEAN**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed excessive dust build-up on fanguards inside walk-in cooler. Clean/maintain fanguards.

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

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed a used glove stored on ready to eat foods at salad prep area. Ensure all used gloves are discarded or held in a designated area, away from foods or food contact surfaces to prevent possible contamination of food products.

**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)

**Overall Inspection Comments**

"A" grade posted.

Provided to operator cooling sheet.