



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TASTY HOUSE		DATE 3/23/2015	REINSPECTION DATE 4/06/2015	PERMIT EXPIRATION 2/28/2015
LOCATION 2947 CHINO AV 3, CHINO HILLS, CA 91709			INSPECTOR Casey Salazar	
MAILING ADDRESS 2947 CHINO AV STE 3, CHINO HILLS CA 91709			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:15 PM	TIME OUT 5:01 PM	FACILITY ID FA0028760	RELATED ID PR0037536	PE 1621

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 81

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
In	N/O	1. Demonstration of knowledge; food safety certification			⊗
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			⊗
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			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
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	

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		N/A	+	⊗	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	⊗
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	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	1
35. Equipment/Utensils approved; installed; clean; good repa	1
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	1
40. Wiping cloths: properly used and stored	⊗
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	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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 3/23/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: -Observed the following cold holding violations in cold top table: 1. Raw fish at 52-55F 2. Raw squid at 53-55F 3. Raw chicken at 48-53F 4. Raw beef at 49F 5. Cooked chicken at 63F 6. Crab mix at 57-58F 7. Shrimp at 56-58F -Observed two bags of raw chicken at 54-56F and 47F in refrigerator under cold top table. Note: All items had been pulled from walk-in and placed in unit at 11 am (4 hours ago). Thermometer in unit measured ambient temperature at 50F. Observed ice build-up in unit over fans. Ensure all potentially hazardous foods in cold holding are kept at 41F or below. Corrective action: See VC&D. Inspector will return in 2-3 days to verify cold top table is working properly. Non-compliance will result in a follow-up inspection at an hourly rate of \$245.
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

21. HOT AND COLD WATER AVAILABLE **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 3/23/2015 Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Observed no hot water available at facility at time of inspection. Hottest temperature recorded was 86F. Employees called for maintenance immediately and hot water (120F) was provided by end of inspection. Ensure facility can provide hot water of at least 120F at all times. Note: Per maintenance man, upon final inspection before opening, county employee told him water only needed to be 80F.
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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)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	Inspector Comments: Observed none of the kitchen staff able to tell inspector cooking temperatures of meats. Provide training to employees on proper food handling procedures. Note: Observed manager's certificate missing from facility. Ensure facility provides original certificate within 60 days. Inspector observed copy of certificate.
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Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	Inspector Comments: Observed employee drinking Diet Coke in kitchen during inspection. Observed a container of opened Monster stored on shelf in dishwashing area. Ensure employees are not eating, drinking or using tobacco in non-designated areas where contamination could occur. Provide a designated space for employees to eat.
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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)



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed hand sink in bar area with container used to keep ice inside sink. Ensure hand sink is always accessible and only used for hand washing.
	Not In Compliance	
	Violation Reference -	Observed no paper towels in dispenser in bar area. Ensure paper towels are always stocked in dispenser.

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)

24. PERSON IN CHARGE PRESENT AND PERFORMS DUTIES

POINTS 1	Compliance date not specified	Inspector Comments: Observed no person in charge at time of inspection. Ensure at least one person is in charge at food facility during all hours of operation.
	Not In Compliance	
	Violation Reference - HSC - 113945-113945.1, 113984.1	

Violation Description: A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ((113945.1(b), 114075)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified	Inspector Comments: Observed bottles of unknown liquids without labels stored at cook's line. Observed bulk containers of dry/powdered ingredients without labels under prep tables throughout kitchen area. Provide labels for containers of food or ingredients that have been removed from original packages and are not easily recognizable.
	Not In Compliance	
	Violation Reference - HSC - 114047, 114049, 114051	

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))

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Observed chlorine sanitizer solution at 400+ ppm. Maintain chlorine solution between 100 ppm- 200 ppm and use test strips to verify concentration.
	Not In Compliance	
	Violation Reference - HSC - 114135, 114185.1	Observed wet wiping towels stored on tables all over kitchen and in bar area. Ensure wet wiping towels are returned to sanitizer bucket after each use.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed 9 missing food worker cards. Fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of \$245.
	Not In Compliance	
	Violation Reference - SBCC - 33.0410, 33.044	Facility has been operating for 3 weeks.

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/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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52. VC & D

POINTS <div style="border: 1px solid black; padding: 2px; display: inline-block; font-size: 24px; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Operator voluntarily discarded one container of fish, one container of squid, half a container of chicken, one container of crab, one bag of chicken, one container of shrimp, and half a container of pork.
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Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

"B" grade posted

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Provided missing food handler card form.

Inspector will return in 2-3 days to verify cold top table is working properly. Non-compliance will result in a follow-up inspection at an hourly rate of \$245.

Recommended to provide additional space/rack for dishwashers to place dishes that have recently been removed from dishwasher to completely air dry. Per employees, dishes are left to air dry for a few minutes and then sent to front of house where employee wipe dishes clean with towel.

Signature(s) of Acknowledgement

NAME: peirong zhu
 TITLE: