



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CHANGAN KITCHEN		DATE 11/24/2021	REINSPECTION DATE 12/08/2021	PERMIT EXPIRATION 3/31/2022
LOCATION 701 N MILLIKEN AV C, ONTARIO, CA 91764			INSPECTOR Amanda Tieu	
MAILING ADDRESS 17700 CASTLETON ST #308, CITY OF INDUSTRY CA 91748			IDENTIFIER: None	
TIME IN 12:24 PM	TIME OUT 3:30 PM	FACILITY ID FA0032745	RELATED ID PR0042608	PE 1621
			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. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.



SCORE 80

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A		2
8. Time as a public health control; procedures & record				
In	N/O	N/A		⊗
9. Proper cooling methods				
In	N/O	N/A		
10. Proper cooking time & temperatures				
In	N/O	N/A		
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			+	⊗
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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	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	⊗
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
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 handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	⊗
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS
4

Compliance date not specified
Complied on 11/24/2021
Violation Reference - HSC -
113967, 113976,

Inspector Comments: The following items was observed:

- (2) severely dented cans stored at the dry storage rack located right of the walk-in cooler door. Observed the dent located at the top seam of the can
- Multiple small live insects in direct contact with breadings stored in a bulk plastic container at the large dry storage area. Per employee, the facility is no longer using breadings on the menu and has discontinued use. Per employee, the facility forgot to discard the breadings. Observed no labeling on the container. Observed the bulk plastic container of breadings to be accessible for use.

Immediately discontinue this practice. Ensure all food items are manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.

Corrected onsite: Employee voluntarily discarded the above food items at this time. See VC&D.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <https://youtu.be/JrRQVxqDXy4>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS
4

Compliance date not specified
Complied on 11/24/2021
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1) Observed an employee wash and rinse a cutting board within the 3 compartment sink. Observed employee not sanitize the cutting board within the third compartment and proceed to store the cutting board onto a dry storage rack.

Immediately discontinue practice. Manual warewashing shall be accomplished by the use of a three compartment sink where utensils are first pre-cleaned, then washed, rinsed, and sanitized as prescribed in Section 114099.1 and 114099.2(a),(b),(c),(d),(e),(f).

Corrected on site: Employee was immediately instructed to sanitize the cutting board within the 3 compartment sink at this time.

2) Observed black mold-like substance accumulating on the ice chute inside the ice machine. Observed the mold-like substance not in contact with the ice at this time.

Clean and sanitize the ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination

3) The following was observed:

- (2) tongs stored hanging off the metal cart handle to be protruding out within the walking path of the cook line
- (1) cutting knife stored in a gap located between the preparation table and cold holding unit Observed residual food debris in direct contact with the food contact surface of the knife.

Observed the knife and tongs not in use at this time.

Clean and relocate the above utensils. Ensure all food contact surfaces are clean, stored and protected to avoid food contamination.

Corrected on site: Observed the tongs and knife relocated by the end of the inspection.

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: <https://youtu.be/Gz6zPgZtv2s>



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Upon questioning, employee was unable to demonstrate adequate knowledge of the following items:</p> <ul style="list-style-type: none"> -Minimum cooking temperature of poultry -Minimum concentration of chlorine sanitizer -Proper warewashing procedures within the 3 compartment sink -Proper cooling time and temperature <p>Immediately discontinue practice. Ensure all employees are educated on proper food handling and warewashing practices.</p> <p>Corrected onsite: Employee was educated of the following items:</p> <ul style="list-style-type: none"> -Minimum cooking temperature of poultry: 165 F -Minimum concentration of chlorine sanitizer: 100 ppm -Proper warewashing procedures within the 3 compartment sink: <ol style="list-style-type: none"> 1. Wash dishes with minimum 100 degrees F water and soap. 2. Rinse dishes with clear running water. 3. Sanitize dishes by completely submerging equipment in minimum 200 ppm Quaternary ammonium for at least 1 minute or minimum 100 ppm chlorine solution for at least 30 seconds. 4. Allow dishes to completely air dry prior to storing or utilizing. <ul style="list-style-type: none"> -Proper cooling time and temperature: <p>Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two (2) hours and then cooled from 70F to 41F or below within the next four (4) hours for a total of six hours using approved cooling methods.</p>
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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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p>Inspector Comments: 1) Observed the following items:</p> <ul style="list-style-type: none"> -Front kitchen handwash sink blocked by a trash can and card board box -Back kitchen handwash sink blocked by a trash can and large pot. Observed a small pot and utensils stored inside the handwash sink basin. <p>Immediately discontinue practice. Ensure all handwashing sinks are clean, unobstructed, and accessible at all times for proper hand washing</p> <p>Corrected on site: Employee was immediately instructed to relocate the above items at this time.</p> <p>2) Observed the paper towel dispenser located at the front kitchen handwash to be nonfunctional/disrepair.</p> <p>Repair paper towel dispenser. Maintain all paper towel dispensers in good repair and accessible at all times.</p>
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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)



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS

2

Compliance date not specified
Complied on 11/24/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed a container of cooked boba stored within the warmer unit at the front kitchen measured 108 F. Upon further inspection, observed the warmer unit set at low heat. Per employee, the cooked boba was out of temperature control for approximately 1 hour prior to the time of measurement. According to the employee, the cooked boba is discarded every 4 hours.

Observed no time stamp, written procedures, and written logs at the time of inspection.

Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F and above for hot holding.

If time is used to maintain potentially hazardous foods, the following criteria must be followed.

- Written procedures must be maintained on site and available for inspection.
- Written logs must be maintained for all foods that are maintained outside temperature control.
- Time markings must be on the foods which describes the scheduled discard time, not to exceed four hours.

Ensure all food are discarded if held out of temperature for more than 4 hours.

Corrected on site: Employee was instructed to provide a time stamp at this time. Employee was educated on the proper procedures in using time as a public health control for potentially hazardous food.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/Rl6w5DtEs7w>

9. PROPER COOLING METHODS

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114000

Inspector Comments: Observed the following items stored within the walk-in cooler:

- An approximately 18 inches deep pot of lamb soup measured 81 F. Observed the pot tightly sealed with plastic wrap.
- An approximately 6 inches deep metal container of fried tofu measured 50 F. Observed the container sealed with a plastic lid
- An approximately 6 inches deep metal container of cooked chicken measured 58 F. Observed the container sealed with a plastic lid

Upon further inspection, observed water condensation on the plastic wrap and lids at this time.

Per cook, the above food items were stored within the walk-in cooler approximately 30 minutes prior to the time of measurement. According to the employee, the above food items are cooled within an ice bath for approximately 1 hour to facilitate rapid cooling.

Immediately discontinue this practice. Ensure all food containers are stored loosely covered or uncovered if protected from overhead contamination during the cooling period. Ensure food items are stirred as necessary to evenly cool a liquid or a semi-liquid food.

Corrected on site: Employee was instructed to loosely cover the above food items at the time of inspection.

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: <https://youtu.be/hiOExyNgDIQ>



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: 1) Observed multiple food products stored within the kitchen and back storage area unlabeled at this time:

- (1) plastic container of unknown white powder stored at the front kitchen area. Per employee, the powder was creamer.
- (1) bulk container of unknown brown powder stored beneath the meat slicer preparation table. Per employee, the power was brown sugar.
- (1) bulk container of unknown white powder stored beneath the meat slicer preparation table. Per employee, the power was MSG (monosodium glutamate)
- (3) bulk container of unknown white powder stored at the dry storage area. Per employee, (2) containers were potato starch and (1) container was salt
- (1) bulk container of unknown brown powder stored at the dry storage area. Per employee, the power was brown sugar.

Immediately discontinue practice. Provide labels for these items and any other containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.

Corrected on site: Observed an employee label the above items at this time.

2) Observed a box of frozen meat stored on the flooring within the walk-in freezer.

Ensure all foods are kept at minimum 6 inches above the floor to prevent from contamination.

Corrected on site: Observed an employee relocate the box of frozen meat at this time.

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))

More Information: https://youtu.be/km4FCy_IQ44

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: 1) The following was observed:

- A plastic container used as a scoop in direct contact with rice stored inside a bulk container located beneath the meat slicer preparation table
- A bowl used as a scoop in direct contact with MSG stored inside a bulk container located beneath the meat slicer preparation table

Use only approved scoops with handles to transfer food. Store scoops with handles upright so that the scoop handles do not come in direct contact with the food product.

2) Observed boxes of to-go containers and lids stored on the flooring at the hallway of the customer restroom.

Discontinue practice. Utensils and equipment shall be handled and stored so as to be protected from contamination.

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)



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed no probe thermometer available onsite. Per employee, the thermometer is nonfunctional/disrepair. Immediately provide a accurate easily readable metal probe thermometer suitable for measuring temperature of food.
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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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: 1) Observed multiple wiping cloths stored outside the sanitizer bucket throughout the front and back kitchen. Ensure, after every use, wet wiping cloths are returned to sanitizer solution and are completely submerged in sanitizing solution or within a dirty linen basket. 2) Observed a chlorine sanitizer bucket locate beneath the grill measured 50 ppm. Maintain the sanitizer at a minimum of 100 ppm chlorine when using wiping cloths. Corrected on site: Employee was immediately instructed to increase the chlorine sanitizer bucket at this time.
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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)

More Information: <https://youtu.be/QGKUN9MDxjg>



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51. PLAN REVIEW

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380
0	

Inspector Comments: OBSERVATIONS:

The following was observed on this date:

-(1) flat grill, (1) stove top, and (1) fryer stored outside the facility at the back delivery door. Per employee, the equipment are being removed due to the removal of several food items from the facility's menu

-Per employee, the following food items was removed from the menu: popcorn chicken and steak. According to the employee, the facility has added more traditional food items onto the menu

-Example of current food items on the facility's menu: spicy hand-ripped noodles (no meat), braised beef brisket noodle soup, minced pork noodle soup, cucumber salad, lamb soup, and etc.

-Based on facility's floor plans, observed the facility added the following unapproved equipment: (1) two-door reach-in refrigerator unit located across the espresso machine, (1) upright two-door freezer unit and (1) upright two-door refrigerator unit located across the meat slicer food preparation table, and (1) mechanical dishwasher machine

OUTCOME:

Facility was instructed that any major remodeling, additions to the menu, and/or installation of new equipment, must be approved by San Bernardino County Environmental Health Service, Plan Check at 1-800-442-2283 prior to any changes.

Facility was informed to submit plans and the application of plan review regarding all changes within (30) calendar days (12/27/2021) to ehs.customerservice@dph.sbcounty.gov or in person at the following location:

San Bernardino County Environmental Health Services
8575 Haven Ave, Suite 130
Rancho Cucamonga

Failure to comply may result in future billable follow up inspections with a minimum charge of \$122.50.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

52. VC & D

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980
0	

Inspector Comments: The employee has voluntarily consented to the condemnation and destruction of the following items:

- Approximately 9 pounds of breading
- (1) can of Lee Kum Kee Hoisin Sauce (5 pounds)
- (1) can of Jack Pot Brand Bamboo Shoots (6 pounds)

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."



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IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

On this date, a grade "B" card was posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

The following documentation was provided on this date:

- How to Keep Food Out of the Danger Zone
- Three Compartment Sink Dishwashing Method
- Cooling Hot Food Safely
- Top 5 CDC Risk Factors
- HELP Pamphlet
- Is It Done Yet? Sticker
- Rescore Form
- Food Facility Risk Based Inspection Frequency
- Food Safety Practices Overview
- Time as a Public Health Control Template

*NOTE:

1) The facility has (30) calendar days (12/27/2021) to submit plans and the application of plan review to ehs.customerservice@dph.sbcounty.gov or in person at the following location:

San Bernardino County Environmental Health Services
8575 Haven Ave, Suite 130
Rancho Cucamonga

Failure to comply may result in future billable follow up inspections with a minimum charge of \$122.50.

2) PEP talk video given to the facility.

3) *No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the manager*



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FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NO SIGNATURE

NAME: Rachel Geng
TITLE: Manager