



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PHO N MOR		DATE 3/1/2019	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 11/30/2019
LOCATION 3233 GRAND AV A, CHINO HILLS, CA 91709			INSPECTOR Ngoc Le	
MAILING ADDRESS 3233 GRAND AV STE A, CHINO HILLS CA 91709			IDENTIFIER: Food	
TIME IN 1:57 PM	TIME OUT 4:03 PM	FACILITY ID FA0004529	RELATED ID PR0003322	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			2
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			2
PREVENTING CONTAMINATION BY HANDS					
○ In	N/O	5. Hands clean and properly washed; gloves used prop	+	⊗	2
○ In		6. Adequate handwashing facilities supplied & accessib			2
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	+	⊗	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				4	2
LIQUID WASTE DISPOSAL					
○ In				4	2
VERMIN					
○ In				4	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	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
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	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	⊗
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	⊗

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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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS
4

Compliance date not specified
Complied on 3/1/2019
Violation Reference -

Inspector Comments: Observed 2 employees to be cleaning preparation sink, and mopping floor then picked up food containers, and in-use utensils in ice bath at the cook line without first washing hands.

Ensure all employees maintain hands clean and sanitary before handling food, before putting on new gloves, and changing tasks to prevent contamination. Corrected on site. These employees were immediately advised, then washed their hands properly at the designated handwashing sink.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

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

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS
4

Compliance date not specified
Complied on 3/1/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: A) Measured the following potentially hazardous food items (PHFs) between 49 to 64 F at the 3 doors reach in refrigerator at the cook line:

- Approximately 4 ounces of boiled shrimp at 59 F
- Approximately 3 pounds of cooked egg rolls at 52 F
- Approximately 1/3 pound of tofu at 56 F
- Approximately 1/2 pound of shredded pork at 57 F
- Approximately 2 pounds of steamed egg cakes at 55 F
- Approximately 1/2 pound of pork cake at 51 F
- Approximately 1/2 pound of raw chicken at 53 F
- Approximately 4 quarts of chicken soup at 50 F
- Approximately 1/2 pound of shrimp cake at 56 F
- Approximately 1/3 pound dry shrimp at 58 F
- Approximately 1/2 pound of crispy bean cake at 49 F
- Approximately 4 pounds of raw pork chop at 48 F
- Approximately 2 pounds of raw beef at 55 F
- Approximately 4 ounces thinly sliced pork with skin at 59 F
- Approximately 3 ounces of cooked summer sauce (rice, mung bean) 63 F
- Approximately 4 ounces of bean spout at 60 F
- Approximately 2 ounces of garlic with oil at 64 F

Measured ambient temperature of this unit between 55 - 56 F. Employee stated these PHFs were stored in this unit for about 1-3 hours ago.

Maintain all potentially hazardous food below 41 F for cold holding, or above 135 F for hot holding at all times. Corrected on site (See VC&D for details).

B) Observed the 3 doors refrigerator to be incapable of maintaining PHF below 41 F.

Repair or replace. A follow up inspection will be conducted on or after 3/6/19 to determine compliance. Failure to comply will result in a billable re-inspection with a minimum charge of \$122.50.

C) Measure a large basket of cooked rice noodles stored on the cutting board at the cook line between 74-76 F without any intervention of temperature control. Employee stated that this PHF item has been stored on the cutting board for about 2 hours due to lunch rush.

Maintain all potentially hazardous food below 41 F for cold holding, or above 135 F for hot holding at all times. Corrected on site. This PHF item was cooled to 41 F in the walk-in cooler.

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/Food_Danger_Zone.pdf



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

POINTS 4	Compliance date not specified Complied on 3/1/2019 Violation Reference - HSC - 113967, 113976,	Inspector Comments: Observed a bag of dry spices and an open bag of cooked tendons to be defrosted directly on greasy and milky stagnant water on the draining board at the 3 compartments sink (warewashing area). Immediately discontinue this practice. Maintain all food in a clean and safe condition such as free of contamination and adulteration. Corrected on site (See VC&D for details).

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: A) Observed spots of black mold like build up around nozzle of the soda machine. Clean and maintain all food contact surfaces in a clean and sanitary condition. B) Observed an open employee's beverage drinking stored next to clean bowls above the 3 compartments sink, 1 half eaten bread stored directly on clean serving plates at the clean dishes storage rack. Immediately discontinue this practice. Clean and maintain all food contact surfaces in a clean and sanitary condition. Store all employees' personal items away and separate from food, and food contact surfaces to prevent contamination to the consumers. Corrected on site. These contaminated utensils were moved to the warewashing area for cleaning and sanitizing.

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

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: Observed missing label on several spray bottles which containing cleaning solution. Label all containers as to the common name of the content.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: A) Observed an excessive amount of black build up on the red cutting board which stored behind the faucet at the 3 compartments sink. Ensure all equipment and utensil to be in a clean and food working condition. B) Observed torn gasket on the door of the single door reach in refrigerator at the cook line. Replace and ensure all equipment and utensil to be in good working conditon. C) Observed large a wood spoon stored beneath draining board of the 3 compartment sink. Discontinue use wood or wood wicker for food contact surfaces.
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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)

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: Observed utensils to be stored on dirty storage rack beneath the draining board at the 3 compartments sink with cleaning brush. Observed 1 in-use scissor, and 1 long metal skewer stored in the holes of the cylinder frame of the green storage racks. Immediately discontinue this storage practice. Ensure all utensils to be stored in a clean and sanitary manner to prevent contamination. Corrected on site. Person in charge was immediately instructed to clean and sanitize these contaminated utensils before storage at clean location.
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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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed 1 nonfunctional light under the ventilation hood. Repair and maintain adequate lighting to all designated areas.
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Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: No food probe thermometer was observed on site. Observed missing a display thermometer in the single door refrigerator for sauce and vegetable at the front kitchen. Provide and ensure all thermometers to be in good working condition.
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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>



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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: The rear exit door air curtain was not observed to be door activated. Maintain this air curtain to be door activated and operational to prevent the entrance of flies. Corrected on site. Employee turned on switch.
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Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Person in charge voluntarily consented to the condemnation and destruction of the following PHFs: - Approximately 4 ounces of boiled shrimp at 59 F - Approximately 3 pounds of cooked egg rolls at 52 F - Approximately 1/3 pound of tofu at 56 F - Approximately 1/2 pound of shredded pork at 57 F - Approximately 2 pounds of steamed egg cakes at 55 F - Approximately 1/2 pound of pork cake at 51 F - Approximately 1/2 pound of raw chicken at 53 F - Approximately 4 quarts of chicken soup at 50 F - Approximately 1/2 pound of shrimp cake at 56 F - Approximately 1/3 pound dry shrimp at 58 F - Approximately 1/2 pound of crispy bean cake at 49 F - Approximately 4 pounds of raw pork chop at 48 F - Approximately 2 pounds of raw beef at 55 F - Approximately 4 ounces thinly sliced pork with skin at 59 F - Approximately 3 ounces of cooked summer sauce (rice, mung bean) 63 F - Approximately 4 ounces of bean spout at 60 F - Approximately 2 ounces of garlic with oil at 64 F. - Approximately 3 ounces of dry spices, and 2 pounds of cooked tendons.
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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."

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.

Overall Inspection Comments

Grade card "B" posted on this date.

A request for a rescore handout was explained and left with the person in charge.



Public Health
Environmental Health Services

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Signature(s) of Acknowledgement

NAME: Danny Tran
TITLE: Person in charge