



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME YARD HOUSE CHINO HILLS LLC		DATE 9/15/2016	REINSPECTION DATE 9/29/2016	PERMIT EXPIRATION 5/31/2017
LOCATION 13881 PEYTON DR, CHINO HILLS, CA 91709			INSPECTOR Yanan Zhu	
MAILING ADDRESS PO BOX 695016, ORLANDO FL 32869-5016			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:15 PM	TIME OUT 3:13 PM	FACILITY ID FA0016262	RELATED ID PR0021645	PE 1622

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](#).



SCORE 90

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.

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						
○		2. Communicable disease; reporting, restrictions & excl			4	
○	N/O	3. No discharge from eyes, nose, and mouth				2
○	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
○	N/O	5. Hands clean and properly washed; gloves used prop			4	2
○		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	+	⊘		2
○	N/O	N/A			4	2
○	N/O	N/A			4	2
○	N/O	N/A			4	
○	N/O	N/A			4	
PROTECTION FROM CONTAMINATION						
○	N/O	N/A				2
○		13. Food in good condition, safe and unadulterated			4	2
○	N/O	N/A			4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○		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						
○	N/O	N/A				2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○ N/A			4	
WATER/HOT WATER						
○		21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL						
○		22. Sewage and wastewater properly disposed			4	2
VERMIN						
○		23. No rodents, insects, birds, or animals			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	1
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	1
36. Equipment, utensils and linens: storage and use	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 handler 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	<p>Compliance date not specified Complied on 9/15/2016 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed Pico De Gallo was holding at 51F degrees in the cold holding unit at the end cook's line, and at 53F degrees in the top holding unit at the pizza assembly table. Maintain potentially hazardous food at or below 41F degrees for cold holding. Corrected on site. Operator had voluntarily discarded the above mentioned Pico De Gallo. See VC&D for details.</p> <p>Observed the following cold holding violations at the pizza assembly table.</p> <ol style="list-style-type: none"> 1. Grilled garlic holding at 48F degrees 2. Roasted tomato holding at 48F degrees 3. Diced tomato holding at 46F degrees. <p>Maintain potentially hazardous food at or below 41F degrees for cold holding. Per operator, items at this cold holding table were prepared less than than two hours ago. Corrected on site. Operator moved items to a cooler refrigeration unit to bring the temperatures down.</p>
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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

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Complied on 9/15/2016 Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Observed employee working at the bar area did not have the adequate knowledge of minimum sanitizer solution concentration for chlorine sanitizer. Maintain chlorine sanitizer concentration at a minimum of 100 PPM. Corrected on site. Employee was advised on the minimum concentration for chlorine sanitizer.</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>

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1</p>	<p>Inspector Comments: Observed used wiping towels were placed on the wait staff preparation table in the kitchen. Keep soiled/used wiping towels in sanitizer solutions in sanitizer buckets at a minimum concentration of 100 PPM Chlorine, or at a minimum concentration of 200 PPM quaternary ammonia between uses.</p>
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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)

48. FOOD HANDLER CERTIFICATION

POINTS 3	<p>Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409</p>	<p>Inspector Comments: Observed three employees were missing or have invalid food handler card. Provide food handler card for all employees working in the facility. A "Missing food handler card form" was provided to the operator. Fax missing food handler card form within 14 days of this inspection to avoid a future charged follow-up inspection at an hourly rate of \$245. Note: Food handler cards MUST be issued by San Bernardino County to be valid.</p>
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Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler 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 Handler" 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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Table with 2 columns: Facility Name (YARD HOUSE CHINO HILLS LLC), Location (13881 PEYTON DR, CHINO HILLS, CA 91709), Date (9/15/2016), Inspector (Yanan Zhu)

52. VC & D

Table with 3 columns: Points (0), Compliance status (Not In Compliance), and Inspector Comments (Operator had voluntarily consented to the condemnation and destruction of 2 containers of Pico De Gallo...)

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 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
- More than three (3) critical violations (codes 1-23) noted during an inspection.

Overall Inspection Comments

- Observed one light was not functioning in the ventilation hood at the end of the cook's line at the time of inspection. Repair or replace light so as to be in good working condition.
- Observed dust accumulated around the ventilation units in the ceiling. Maintain kitchen ceiling (area around ventilation units) in a clean and sanitary condition.
- Observed plastic container was used as a scoop and buried in the pizza flour. Use approved scoop and store in a manner that the handle will not contact the flour.
- Observed the thermometer for the pizza assembly refrigeration unit was not functioning at the time of inspection. Replace or repair thermometer so as to be in a good working condition and is able to provide accurate temperature readings for the pizza assembly refrigeration unit.

A "Missing food handler card form" was provided to the operator. Fax missing food handler card form within 14 days of this inspection to avoid a future charged follow-up inspection at an hourly rate of \$245.

Note: Food handler cards MUST be issued by San Bernardino County to be valid.

Signature(s) of Acknowledgement

Handwritten signature of Allison Root

NAME: Allison Root
TITLE: Manager