



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PHO CHINO HILLS			REINSPECTION DATE Not Specified	INSPECTOR Hanan Megalla	DATE 10/15/2015
LOCATION 13788 ROSWELL AV 186, CHINO, CA 91710			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:00 PM	TIME OUT 4:26 PM	FACILITY ID FA0015923	RELATED ID CO0052472	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Environmental health received a complaint stating that on Sunday 10/11/15, the ancillary system malfunctioned and set off in the kitchen during business hours .
The facility operator stated that the water rushed through the customer seating area . He also stated that the fire department came in and checked his ancillary system and ensured it's set up to work properly and gas company came out to shut gas down .
The facility operator voluntarily discarded all the food outside and inside the reach in coolers , in the reach in freezers and on the prep tables .
During investigation , observed a cleaning crew , cleaning the fryer, reach in coolers , stove, reach in freezers .
Facility operator already had the hood and filters cleaned .
Gas company official came in during investigation and stated there is a certain protocol and they can't connect the gas until the facility operator finish with his cleaning .
The facility operator weill contact the gas company and ensure to clean and sanitize all equipments and utensils after hot water becomes available in the facility .
Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet.
Facility is here by closed until further notice .

Description: A complaint report has been received by Environmental Health.

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: Facility is here by closed until further notice.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: CANH LE
TITLE: PRESIDENT

Total # of Images: 0