

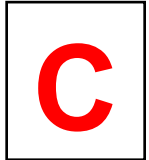


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MR YOU CHINESE FOOD</b>		DATE 9/23/2022	REINSPECTION 10/07/2022	PERMIT 8/31/2023
LOCATION 1270 W FOOTHILL BL H, RIALTO, CA 92376			INSPECTOR Stephanie Aguirre	
MAILING ADDRESS 1270 W FOOTHILL BL STE H, RIALTO CA 92376			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:34 PM	TIME OUT 5:50 PM	FACILITY ID FA0014534	RELATED ID PR0019199	PE 1621

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 78**

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

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span>			4	
15. Food obtained from approved source				
In	N/O	<span style="color: blue;">○</span>		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	<span style="color: blue;">○</span>		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		<span style="color: blue;">○</span>		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	<span style="color: blue;">○</span>		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		<span style="color: blue;">○</span>	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
<span style="color: green;">○</span>			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span>			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	<span style="color: red;">⊗</span>
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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	<span style="color: red;">⊗</span>
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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	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	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span>



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#### 54. PERMIT SUSPENSION

**POINTS**

**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114409, 114405

**Inspector Comments:** The permit to this facility was suspended on this date due to unsafe food temperatures in the walk -in refrigeration unit. The ambient temperature of the walk-in refrigeration unit was 52 F.

A closure sign has been posted. Do not remove, relocate, or move the closure sign. Failure to comply will result in a charged inspection at an hourly rate minimum of \$245.

Call this office when you are ready to re-open and re-inspection will be conducted to determine compliance. When ready for re-inspection, contact 800-442-2283.

This facility must remain closed for business until re-inspection is conducted and health permit to operate this facility is reinstated by a representative of this agency.

**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)

#### 5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

**MAJOR**

**POINTS**

**4**

Compliance date not specified  
Complied on 9/23/2022  
Violation Reference -

**Inspector Comments:** Observed one (1) food employee at front serving line donning gloves and proceeded to conduct food preparation with out washing hands.

Each time new gloves are donned, employees are required to wash and dry hands prior to applying on gloves.

Corrected on site: Employee was instructed to wash her hands before donning gloves.

**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:** <https://youtu.be/NznA3hqlcss>



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

**POINTS**  
**4**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Measured the ambient temperature of the walk in refrigerator to be 52.5 F. Observed the following cold holding violations in the walk -in refrigerator:

- One (1) bulk plastic container of white rice to measure 81 F. Per employee, white rice was cooked and held in the walk in refrigerator for more than 24 hours prior.
- Three (3) bulk plastic container of orange chicken to measure between a range of 73F-75 F. Per employee, the three (3) containers of orange chicken were cooked and held in the walk-in refrigerator for more than 24 hours prior.
- Four (4) bulk plastic containers of raw chicken to measure between 52 F - 58 F. Per employee, the four (4) containers of raw chicken were held in the walk-in refrigerator for more than 24 hours prior.
- Four (4) bulk plastic containers of cooked chicken to measure between 48 F- 54 F. Per employee, the four (4) containers of cooked chicken were held in the walk- in refrigerator for more than 24 hours prior.
- Three (3) bulk plastic containers of chow mein noodles to measure between a range of 52 F - 73 F. Per employee, the three (3) bulk plastic containers of chow mein noodles were held in the walk-in refrigerator for more than 24 hours prior.
- One (1) bulk plastic container of cooked pork to measure 58 F. Per employee, the container of cooked pork was held in the walk-in refrigerator for more than 24 hours prior.
- One (1) bulk plastic container of cooked BBQ pork to measure 51 F. Per employee, the container of cooked BBQ pork was held in the walk- in refrigerator for more than 24 hours prior.
- One (1) bulk plastic container of raw beef to measure 47 F. Per employee, the container of raw beef was held in the walk-in refrigerator for more than 24 hours prior.
- One (1) bulk plastic container of raw chicken wings to measure 51 F. Per employee, the container of raw chicken wings was held in the walk-in refrigerator for more than 24 hours prior.
- One (1) container of cream cheese to measure 52 F. Per employee, the container of cream cheese was held in the walk-in refrigerator for more than 24 hours prior.

Maintain all potentially hazardous foods in cold holding at 41 F or below.

Corrected on Site. The employee voluntarily discarded all of the following potentially hazardous foods. (See VC&D)

A reinspection will be conducted on a later date to verify compliance of the walk-in refrigerator measuring 41 F degrees and below. Failure to comply will result in a billable reinspection.

**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>



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

**POINTS**  
**4**

Compliance date not specified  
Complied on 9/23/2022  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** 1) Observed two (2) adult flies come into contact with cutting board stored directly under three (3) heads of cabbage.

Ensure frequency for cleaning and sanitizing food-contact surfaces and utensils at any time during the operation when contamination may have occurred.

Corrected on site. Employee relocated the cutting board to the three compartment sink to be cleaned and sanitized.

Note: Observed no active contamination to three heads of (3) cabbage.

2) Observed mold and calcium like build up on the ice deflector in the ice machine.

Ensure all food contact surfaces are maintained in a clean and sanitary condition.

Note: No ice was observed to be contaminated.

3) Observed the sanitizer level to be measured below 50 ppm for chlorine at the three compartment sink.  
Note: No active ware washing was observed.

Ensure required sanitizer levels for manual sanitation of food-contact surfaces are as follows:  
- Immersion for at least 30 seconds at a concentration of 100 ppm of chlorine.

Corrected on site. The employee was instructed to rewash the utensils with sanitizer.

4) Observed wet stacked clean pans on the clean dish storage rack near the three compartment sink.

Ensure that all clean dishes are allowed to completely air dry after the sanitizer step prior to use or storage.

**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**

<b>POINTS</b>  <b>2</b>	Compliance date not specified
	Complied on 9/23/2022
	Violation Reference - HSC - 113947-113947.1

**Inspector Comments:** 1)Observed two (2) food employees unable to adequately describe and demonstrate the manual three compartment ware washing procedure. Upon questioning, the employees stated they leave the dishes in the sanitizer for five (5) seconds then air dry.

Ensure all food employees are able to demonstrate food safety knowledge practices and principles applicable to their assigned duties.

Corrected on Site. Food employees were provided education on the active ware washing procedure including the method to proper sanitizing of equipment and utensils.

2) Observed an employee strain soiled wiping cloth used for sanitizing food contact surfaces in the hand wash sink located adjacent to the three compartment ware washing sink.

Ensure employees are using the hand wash sink only for hand washing.

Corrected on Site. Employee was instructed to use the sanitizing bucket to strain wiping cloths used for sanitizing food contact surfaces.

**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**

<b>POINTS</b>  <b>2</b>	Compliance date not specified
	Complied on 9/23/2022
	Violation Reference -

**Inspector Comments:** Observed paper towels to not be stored in a paper towel dispenser at the hand wash sink adjacent to the ware washing sink.

Ensure to place and maintain an adequate supply of paper towels and hand soap in approved dispensers at all hand wash stations.

Corrected On Site: Food employee supplied hand wash station adjacent to ware washing sink with paper towels.

**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)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

<b>POINTS</b>  <b>2</b>	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed 4-8 flies throughout the kitchen.

Ensure food facility is kept free of vermin: rodents (rats, mice), cockroaches, flies.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)



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#### 30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> Observed approximately 4-5 bulk containers in kitchen area underneath island preparation table across from three compartment sink without labels or common names.  Ensure to provide labels or common names for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable (except food that can be easily recognized e.g., pasta, rice, or beans).
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**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](https://youtu.be/km4FCy_IQ44)

#### 48. FOOD HANDLER CERTIFICATION

<b>POINTS</b> <b>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<b>Inspector Comments:</b> Observed two (2) missing San Bernardino County food handler cards.  Provide valid San Bernardino County Food Handler Card(s) within 14 days to avoid a billable re-inspection with a minimum charge of \$122.50. A "Missing Food Handler Cards" form was provided at the time of inspection. Fax/Mail/Email this completed form to this department within 14 days.
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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 email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

**More Information:** <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>



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**52. VC & D**

**POINTS**  
**0**

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

**Inspector Comments:** The following items were voluntarily consented to the condemnation by the operator:

In the walk-in refrigeration unit:

- One (1) bulk plastic container of white rice weighing approximately 1-2 pounds.
- Three (3) bulk plastic container of orange chicken weighing approximately 1-2 pounds each.
- Four (4) bulk plastic containers of raw chicken weighing approximately 1-2 pounds each.
- Four (4) bulk plastic containers of cooked chicken weighing approximately 1-2 pounds each.
- Three (3) bulk plastic containers of chow mein noodles weighing approximately 1-2 pounds each.
- One (1) bulk plastic container of cooked pork weighing approximately 1-2 pounds each.
- One (1) bulk plastic container of cooked BBQ pork weighing approximately 1-2 pounds.
- One (1) bulk plastic container of raw beef weighing approximately 1-2 pounds.
- One (1) bulk plastic container of raw chicken wings weighing approximately 1-2 pounds.
- One (1) container of cream cheese weighing approximately 0.5 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."

**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

**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

**Overall Inspection Comments**



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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A "Notice of Closure" sign was posted on this date.

A letter "C" grade placard will be posted at the time of reinspection.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

Due to this facility receiving a score between 70 and 79, this facility must request a re-score within 30 days or force closure. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection. A re-score form was presented to the operator.

The following were provided on this date:

- Request for Rescore Form
- 5 CDC Risk Factors
- Active Managerial Control
- Risk Based Inspection Frequency
- Food Safety Practices Overview
- Handwashing Done Right
- A PEP Talk was given.

\*NOTE: A reinspection will be conducted on a later date to verify compliance of the walk-in refrigerator measuring 41 F degrees and below. Failure to comply will result in a billable reinspection.

#### 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

NAME: Saveth Prak  
TITLE: Assistant manager