



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME YOUNG DONG RESTAURANT				REINSPECTION Not Specified	INSPECTOR Sujin Lee	DATE 7/13/2022
LOCATION 3233 GRAND AV H, CHINO HILLS, CA 91709				PERMIT	IDENTIFIER: None	
TIME IN 10:44 AM	TIME OUT 11:10 AM	FACILITY ID FA0001739	RELATED ID CO0083999	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED	

### 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.

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

**Inspector Comments:** The purpose of the visit is to conduct a complaint inspection. The complaint was received by Division of Environmental Health Services (EHS) on 7/9/2022 via online portal.

Reference - HSC

The complainant alleged following:

There were two rolling carts filled with unwashed dishes from the night before near tables in dining area at 11:00 a.m. The restrooms smell unclear.

Observation/finding:

1. Observed two carts filled with unwashed dishes adjacent to cashier area in dining area approximately at 11:00 a.m. Per operator, dishes, which are cleared from tables, are left on the carts after 8:30 p.m. The dishes are cleaned and sanitized by a dishwasher the next day in the morning.
2. The operator stated dishes collected before 8:30 p.m. are cleaned and sanitized every day. The floors, food contact surfaces and nonfood-contact surfaces are cleaned and sanitized daily.
3. No signs of vermin infestation were observed.

Multiple violations were observed on this date and noted on this report.

Outcome:

The complaint is closed.

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

#### 16C027 Food separated and protected

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984 (a, b, c, d, f)

**Inspector Comments:** 1. Observed cartons of raw eggs stored above containers of cucumber and radish kimchi (ready-to-eat food) in walk-in refrigerator.

Move the raw eggs away from the ready-to-eat food. Ensure raw food items are stored below from ready-to-eat food items to prevent possible contamination.

2. Observed a rusty power outlet hanging above a preparation table next to walk-in refrigerator. Note: No preparation was observed at the time of the inspection.

Ensure food is prepared in an area where contamination cannot occur.

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

#### 16C033 Nonfood-contact surfaces clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114115 (c)

**Inspector Comments:** Observed heavy accumulation of dust and/or grease on following items:

1. Shelf for clean containers next to 3-compartment sink
2. Shelf at dry storage area
3. Air curtain

Maintain all nonfood-contact surfaces in a clean and sanitary condition.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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### 16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: 1. Observed handle of scoop in direct contact with rice in a container.

2. Observed a container without handle stored inside a container of black rice.

Provide scoops that have handle. Store all scoops so that the handle does not come in contact with food.

3. Observed clean containers stored on shelf that is accumulated with grease and dust next to 3-compartment sink. The containers were not observed in use.

Ensure all food contact surfaces are stored so that they are protected from contamination. Clean and sanitize the containers prior to use.

**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)

### 16C038 Adequate ventilation and lighting; designated area

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114149, 114149.1

Inspector Comments: 1. Observed a light shield missing above 3-compartment sink.

Provide the missing light shield.

2. Observed accumulation of grease on ventilation filter above stove for meat.

Clean and sanitize the ventilation system as often as necessary to prevent dripping of grease onto food or fire.

3. Observed gaps in ventilation filters.

Ensure ventilation filters are installed properly without gaps.

**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)

### 16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1. Observed accumulation of grease on wall above and below preparation table at the soup cooking line.

2. Observed accumulation of dust on ceiling inside walk-in refrigerator.

3. Observed accumulation of black mold-like substance on walls adjacent to 3-compartment sink and preparation sinks.

4. Observed accumulation of dust on the light shield at soup cook's line.

Maintain all walls and ceiling in a clean and sanitary condition.

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

### Overall Inspection Comments



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No summary comments have been made for this inspection.

**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 Sig*

NAME: Seung A Kim  
TITLE: Lead

Total # of Images: 0