



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME YOUNG DONG RESTAURANT		DATE 2/6/2019	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 9/30/2019
LOCATION 3233 GRAND AV H, CHINO HILLS, CA 91709			INSPECTOR Ngoc Le	
MAILING ADDRESS 3233 GRAND AV STE H, CHINO HILLS CA 91709			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:07 PM	TIME OUT 3:39 PM	FACILITY ID FA0001739	RELATED ID PR0021964	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 85

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			4	2
○ In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O	○ N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods	+	4	⊗
○ In	N/O	N/A	10. Proper cooking time & temperatures		4	
In	○ N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	○ N/O	N/A	12. Returned and reserve of food			2
○ In			13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	⊗	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In			15. Food obtained from approved source		4	
In	N/O	○ N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	○ N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		○ N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	○ N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○ N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
○ In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
○ In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
○ In			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	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	⊗
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 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	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
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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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 2/6/2019 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Measured a 11 quarts plastic container of cooked beef soup stored at the cook line at 56 F without any intervention of temperature control. Head chef stated that this potentially hazardous food (PHF) item was stored at the observed location for about 30 minutes ago.</p> <p>Maintain all PHF below 41 F for cold holding, or above 135 F for hot holding at all times. Corrected on site. Chef was educated and assisted. This PHF were cooled to 41 F in large ice bath.</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/Food_Danger_Zone.pdf

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

POINTS 4	<p>Compliance date not specified Complied on 2/6/2019 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: A) - Observed an employee washed, rinsed a metal bowl at the 3 compartment sink then put this bowl away without sanitizing.</p> <p>- Observed another employee washed, rinsed, then sanitized a metal spoon at the 3 compartment sink for about 5 second and attempted to reuse this spoon.</p> <p>Immediately discontinue this practice. Ensure all food contact surfaces to be:</p> <ul style="list-style-type: none"> - Washed with warm water at 100 F minimum - Rinsed soap completely off all food contact surfaces - Sanitized in 100-200 ppm of Chlorine sanitizer for at least 30 seconds, or 200-400 ppm of Quaternary Ammonia for at least 60 seconds - Air dried before reuse to prevent contamination. <p>Corrected on site. These employees and the manager were immediately advised. Employees were instructed and assisted when cleaning and sanitizing the bowl and the spoon at the 3 compartment sink.</p> <p>B) - Observed 2 in-use scissors and 1 in-use rice scoop to be hang between metal rack which contained an excessive amount of black dry grease and dust build up in front of the flat grill.</p> <p>- Observed clean dishes and utensils to be stored on clean dishes rack which contained an excessive amount of black dry thick grease and dust build up next to the 3 compartment sink .</p> <p>Immediately discontinue this practice. Store all food contact surfaces in a clean and sanitary condition to prevent contamination. Corrected on site. Utensils were moved to the 3 compartment sink for cleaning and sanitizing.</p> <p>C) Observed single use styrofoam soup cups in clear plastic bag, and boxes of single use utensil to be stored on concrete floor outside of this food facility behind the mesh receiving door.</p> <p>Immediately discontinue this practice. Store all clean utensils in a clean and safe manner such as inside the kitchen to prevent contamination to the consumer's food product.</p>
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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>



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9. PROPER COOLING METHODS

POINTS
2
Compliance date not specified
Complied on 2/6/2019
Violation Reference - HSC - 114000

Inspector Comments: A) Observed 4 inches deep of cooked bean sprout (potentially hazardous food/PHFs) to be cooling in a container in the walk-in refrigerator.

Discontinue this practice. Ensure hot potentially hazardous food to be cooled in an approved method. Corrected on site.

Approved cooling methods are as follow:

1. Placing the food in shallow pans. (recommend using heat-conductive pans)
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Using containers that facilitate heat transfer.
5. Adding ice as an ingredient.
6. Using ice paddles.
7. Placing containers in an ice bath, stirring food frequently.
8. In accordance with an approved HACCP plan.
9. Utilizing other effecting means as approved by the enforcing agency.

Note: when food is placed in cooling or cold holding equipment, food containers shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food and stirred as necessary to evenly cool a liquid or a semi-liquid food.

A handout of Cooling Hot Food Safely was explained and left with the manager and head chef.

B) Manager stated that a large pot (3 feet high) hot beef soup container (PHF) observed during the time of this inspection will be cooled by the rapid cooling paddles. No cooling paddle was observed on site. Manager and head chef were unable to demonstrate any other alternative intervention of cooling.

Ensure all PHF to be cooled in an approved method.

Ensure all employees shall be able to demonstrate knowledge of the assigned task. Corrected on site. These employees were educated and assisted. 2 large hot beef soup containers at 145 F were rapidly cooled to 70 F in ice bath at 2 food preparation sinks and frequently stirred every 15 mintues. Beef and bones were cooled in 2 inches deep containers in the walk-in cooler.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf

27. FOOD SEPARATED AND PROTECTED

POINTS
1
Compliance date not specified
Complied on 2/6/2019
Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: A) Observed a large bowl of pooled egg and raw ground pork stored together and above cooked vegetables (bean sprout, mushrooms, carrots, etc) in the 2 door reach in cooler at the cook line.

Discontinue this practice. Store raw meat or poultry separate and away from ready to eat food to prevent contamination. Corrected on site.

B) Observed an opened 20 pounds bag of sugar in the dry storage area.

Seal/tighten all opened food bags, or store food in a container with fitted lid to prevent contamination

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.



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Observed an excessive amount of black thick grease and dust build up around shelving through the main kitchen area. Clean and maintain all nonfood contact surfaces to be in a clean condition.
	Not In Compliance Violation Reference - HSC - 114115 (c)	

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

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed 3 large metal pot lids, 2 large plastic scoops, and 1 large strainer skimmer hang in gap between the boiler's back and the wall, and stored on the floor beneath the boiler. Store all clean utensils in a clean and sanitary manner to prevent contamination. Corrected on site. These utensils were moved to clean and sanitize at the 3 compartments sink.
	Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Observed a large amount of dry and old food residues on the floor in walk-in freezer. Clean and maintain all floors, walls, and ceilings in a clean condition.
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

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))

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified	Inspector Comments: A copy of the last inspection report was not observed on site. Provide and maintain a copy of all inspection reports on site upon request at all times.
	Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406



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51. PLAN REVIEW

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114380

Inspector Comments: Observed large gas hot plat 2 burner to be stored 5-6 inches outside of the ventilation hood. Manager was informed that all installation of cooking equipment shall approved by Plan Check inspector (installed 6 inches within the ventilation hood).

Relocate, or remove this unit off the kitchen facility, or contact Plan Check inspector of San Bernardino County EHS at 1 (800) 442- 2283 for approval no later than 2/13/19. Manager was informed during the time of this inspection.

A follow up inspection will be conducted on or after 2/13/19 to determine compliance. Failure to comply will result in a billable additional follow up inspection with an hourly rate of \$245.00 with a minimum charge of \$122.50.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

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.

The following handouts were explained and left with the person in charge:

- Request for a Rescore Inspection
- Risk Based Inspection Frequency
- Handwashing Done Right.

Signature(s) of Acknowledgement

NAME: Sujung Han
TITLE: Person in charge.