



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TASTY HOUSE		DATE 9/22/2020	REINSPECTION DATE 10/06/2020	PERMIT EXPIRATION 2/28/2021
LOCATION 2947 CHINO AV 3, CHINO HILLS, CA 91709			INSPECTOR Tirza Tetteh	
MAILING ADDRESS 16118 AZUSA AVE #A, HACIENDA HEIGHTS CA 91775			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:26 PM	TIME OUT 5:27 PM	FACILITY ID FA0028760	RELATED ID PR0037536	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 73**

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			⊗
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			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated	+	⊗	2
In	N/O	N/A	+	⊗	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		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					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		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	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
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	⊗
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	⊗

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	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>TASTY HOUSE</b>	DATE <b>9/22/2020</b>
LOCATION <b>2947 CHINO AV 3, CHINO HILLS, CA 91709</b>	INSPECTOR <b>Tirza Tetteh</b>

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 9/22/2020 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> 1. Observed one (1) small container of bean sprouts in standing water stored on preparation table adjacent commercial rice cookers. Observed both potentially hazardous foods (phf) at the following temperatures: - bean sprouts 63F Operator stated these items were stored on the preparation table approximately 2 hours prior to inspection.</p> <p>Corrected: Bean sprouts were placed in walk-in refrigerator and cooled to 41F.</p> <p>2. Observed container of cooked noodles stored below preparation table next to reach-in cold holding unit. Obtained temperature of cooked noodles measured at 57F. Cook stated noodles were removed from walk-in cooler approximately one (1) hour prior to inspection to be cooked as chow mein.</p> <p>Corrected: Cook placed cooked noodle in walk-in refrigerator and cooled them down to 41F.</p> <p>Maintain the temperature of all potentially hazardous foods (phf) at or below 41F when cold holding and above 135F when hot holding at all times.</p>
---------------------------	---	--

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 9/22/2020 Violation Reference - HSC - 113967, 113976,</p>	<p><b>Inspector Comments:</b> 1. Observed 2 lbs of raw chicken held in a plastic bag and 3 lbs of raw beef held in a plastic bag both stored in the same container in a pool of blood inside the walk-in refrigerator. Active contamination was observed.</p> <p>2. Observed the following food items held in plastic bags stored in the same container in a pool of blood located inside the walk-in refrigerator: - 3 lbs of raw fish - 2 lbs of raw snail - 2 lbs of raw chicken - 2 lbs of raw pork - 2 lbs of raw beef Active contamination was observed.</p> <p>Corrected: Operator VC&amp;D all food items. See #52.</p> <p>Discontinue storing different meats in the same container. Ensure all food is stored safe and in good condition to prevent any contamination.</p>
---------------------------	--	--

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 9/22/2020 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> Observed 30 wet and soiled stacked bowls on cutting board of preparation table. Bowls observed actively used to portion food items when order arrived. Operator stated bowls were recently washed.</p> <p>Corrected: Bowls were washed, rinsed and sanitized again and allowed to air dry before reuse.</p> <p>Properly remove all food debris from bowls and ensure food contact surfaces are properly washed, rinsed, sanitized and allow to drain and air dry before reuse.</p>
---------------------------	--	--

**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>



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TASTY HOUSE	DATE 9/22/2020
LOCATION 2947 CHINO AV 3, CHINO HILLS, CA 91709	INSPECTOR Tirza Tetteh

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<p><b>Inspector Comments:</b> Observed expired food managers certificate in the facility.</p> <p>Ensure that at least one food manager certificate from an accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> <li>·360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program</li> <li>·National Registry of Food Safety Professionals- Food Protection Manager Certification Program</li> <li>·National Restaurant Association-ServSafe® Food Protection Manager Certification Program</li> <li>·Prometric Inc.- Food Protection Manager Certification Program</li> </ul> <p>Keep original certificate on site at all times.</p> <p>Provide manager's certificate at facility within 60 days.</p> <p>Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p>

**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**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<p><b>Inspector Comments:</b> Observed a stack of plastic containers stored on the floor in front of handwash sink blocking access to handwash sink adjacent to preparation sink. Observed plastic container stored in basin of handwash sink.</p> <p>Maintain handwashing sinks readily accessible at all times. Use handwashing sinks only for washing of hands.</p>

**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)

**27. FOOD SEPARATED AND PROTECTED**

POINTS <b>1</b>	Compliance date not specified Complied on 9/22/2020 Violation Reference - HSC - 113984 (a, b, c, d, f)	<p><b>Inspector Comments:</b> Observed the following food containers stored in walk-in refrigerator without a cover:</p> <ul style="list-style-type: none"> <li>- fried fish</li> <li>- pooled eggs</li> <li>- cooked cauliflower</li> </ul> <p>Ensure all food is covered and protected at all times to prevent any contamination.</p> <p>Corrected: Operator covered containers with plastic wrap.</p>

**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.

**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<p><b>Inspector Comments:</b> Observed spray bottle containing a toxic substance on splash guard of handwash sink located near commercial rice cookers. Operator identified substance as bleach.</p> <p>All chemical containers should be labeled as to their contents.</p>

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>TASTY HOUSE</b>	DATE <b>9/22/2020</b>
LOCATION <b>2947 CHINO AV 3, CHINO HILLS, CA 91709</b>	INSPECTOR <b>Tirza Tetteh</b>

**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 can of opened evaporated milk stored in refrigeration portion of cold holding unit located at the front counter of facility.  Ensure all containers of food are stored covered or in sealed containers once opened to prevent contamination.  Corrected: Operator discarded can of evaporated milk.
---------------------------	---	---

**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))

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<b>Inspector Comments:</b> Observed fan guards with an excess accumulation of dust.  Clean fan guards and ensure all nonfood-contact surfaces are maintained clean.
---------------------------	---	---

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

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 9/22/2020 Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> 1. Observed two rice scoops stored in standing water measured at 77F next to commercial rice cookers. Operator stated rice scoops are washed five times throughout operating hours.  Ensure to store scoops in water 41F or below, 135F or above, or running water.  Corrected: Operator placed scoops in ice water.  2. Observed plastic bowls used as scoops inside bulk containers of uncooked rice stored below preparation sink.  Discontinue using bowls for scoops, and obtain approved scoop with handle, and ensure scoop is stored with handle upright, out of food.  Corrected: Operator discarded bowls.  3. Observed containers holding forks and spoons with dust and food debris accumulation where lip contact surfaces of utensil come into contact.  Clean containers and ensure all nonfood-contact surfaces are cleaned and sanitized to prevent contamination of lip contact surfaces.
---------------------------	---	--

**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b> Observed soiled and wet wiping cloths stored in the following areas: - on preparation table adjacent front handwash sink - on preparation table holding commercial rice cookers - on preparation table adjacent preparation sink  Ensure wiping cloths are stored in sanitizing buckets fully submerged when not in use or in between uses and are free of food debris and visible soil.
---------------------------	---	--

**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)



### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TASTY HOUSE	DATE 9/22/2020
LOCATION 2947 CHINO AV 3, CHINO HILLS, CA 91709	INSPECTOR Tirza Tetteh

#### 44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed rear door of facility open.  Maintain all doors closed during operating to prevent entry and/or harborage of any vermin.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

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

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed excess accumulation of grease and food debris on floor under wok and gas stove.  Remove grease and food debris and maintains floors clean.
	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))

#### 48. FOOD HANDLER CERTIFICATION

POINTS <b>3</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed one (1) expired food handler card for facility.  All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.  Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.  This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to sbcfoodworker@gmail.com by 10/6/2020.
	Not In Compliance Violation Reference - SBCC - 33.0409	

**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:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>TASTY HOUSE</b>	DATE <b>9/22/2020</b>
LOCATION <b>2947 CHINO AV 3, CHINO HILLS, CA 91709</b>	INSPECTOR <b>Tirza Tetteh</b>

**52. VC & D**

<b>POINTS</b> <b>0</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113980</p>	<p><b>Inspector Comments:</b> Operator has voluntarily consented to the condemnation and destruction of the following food items: - 3 lbs of raw fish - 2 lbs of raw snail - 4 lbs of raw chicken - 2 lbs of raw pork - 5 lbs of raw beef - (1) 14 oz can of evaporated milk</p>
---------------------------	---	--

**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."

**CV. COVID-19 OBSERVATIONS**

<b>POINTS</b> <b>0</b>	<p>Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified</p>	<p><b>Inspector Comments:</b> Observed the following in compliance: - Control Measures - Disinfection Protocols - Physical Distancing Guidelines - Training/Employee Health</p> <p>Observed the following out of compliance: - Risk Assessment and Site Specific Protection Plan - The facility does not have a site-specific protection plan. Provide a written plan containing the following information: - who is going to implement the plan, - a site specific risk assessment and the measures to take to prevent the spread, - training and communication plan with employees &amp; partners (Public Health), - a plan for screening and control measures, - a process to verify compliance and correct deficiencies as needed, - cleaning and disinfection protocols, - guidelines to provide physical distancing.</p>
---------------------------	---	--

**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.

**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.

**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 feeding organizations in the following [Live Web Map](#).

**Overall Inspection Comments**



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TASTY HOUSE	DATE 9/22/2020
LOCATION 2947 CHINO AV 3, CHINO HILLS, CA 91709	INSPECTOR Tirza Tetteh

Grade 'C' posted.  
Do not remove, relocate or obscure letter grade card.

A PEP talk was given.

The following forms/handouts were provided:

- Missing food handler cards
- Top 5 CDC risk factors
- Active managerial control
- Handwashing done right
- Food safety practices overview
- Food facility risk based inspection frequency

A Request for a re-score inspection form provided. Fill out and submit form to EHS within 30 days of inspection. An inspection will be conducted within 10 business days of receipt of form. Failure to comply or obtain at least a 'B' grade on re-score inspection could result in a closure until a 'B' grade is achieved on a re-score 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**

NAME: Peirong Zhu  
TITLE: Person in charge