

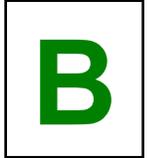


**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MR YOU EXPRESS</b>		DATE 3/19/2015	REINSPECTION DATE 4/02/2015	PERMIT EXPIRATION 3/31/2015
LOCATION 12223 HIGHLAND AV 112, RANCHO CUCAMONGA, CA 91739			INSPECTOR Tin Nguyen	
MAILING ADDRESS 12223 HIGHLAND AV UNIT 112, RANCHO CUCAMONGA CA 91739			IDENTIFIER: None	
TIME IN 1:25 PM	TIME OUT 4:30 PM	FACILITY ID FA0012657	RELATED ID PR0016592	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 84**

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			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	⊗
In	N/O	N/A		4	2
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	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	1
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	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	⊗
37. Vending machines	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 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	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**9. PROPER COOLING METHODS** **⚠ CRITICAL ⚠**

<b>POINTS</b>  <b>4</b>	Compliance date not specified Complied on 3/19/2015 Violation Reference - HSC - 114000	<b>Inspector Comments:</b>  1. Observed a stainless steel basket or strainer cooling chicken at room temperature, measured at 76°F.  2. Observed a small stainless steel tray with cooked beef cooled at room temperature on container held by stove, measured at 95°F - 97°F.  3. Observed a bin full of chow mein noodles cooled inside walk-in cooler, measured at 68°F.  -Per operator, cooked chicken and beef had been cooling outside approximately fifty minutes ago and chow mein noodles had been cooling in walk-in cooler thirty minutes ago.  Ensure all potentially hazardous foods are cooled rapidly from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be done by one or more of the following methods: shallow containers, ice bath, or separating food into smaller portions and cooled in refrigerator.  Corrective action at time of inspection: -Operator transferred two trays of foods in walk-in cooler and refrigerator for proper and continued cooling. -Operator removed chow mein noodles onto ice for continued and proper cooling.
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**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **⚠ CRITICAL ⚠**

<b>POINTS</b>  <b>4</b>	Compliance date not specified Complied on 3/19/2015 Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b>  -Observed one half bottle of water and one full bottle of water held and buried inside ice machine. All personal foods shall be held and stored in a designated area, away from ready to eat foods or food contact surfaces to prevent possible contamination of food products.  Corrective action at time of inspection: -Operator removed two bottles of water from ice machine and instructed to remove a portion of ice that was contaminated by two bottles of water.
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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/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

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

<b>POINTS</b>  <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<b>Inspector Comments:</b> Observed employees unable to demonstrate proper knowledge of internal cooking temperatures, cooling procedures, and reheating temperature. Ensure employees are able to demonstrate proper knowledge of internal cooking temperatures, cooling procedures, and reheating temperature.
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**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>



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

<b>POINTS</b> <span style="font-size: 24pt; color: red;">2</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> 1. Observed a stainless steel container of shucked eggs held inside cold-holding unit at cook's line at 44°F. 2. Observed a tray of dumpling held inside cold-holding unit at cook's line at 49°F.  -Per operator, both foods were in cold-holding unit since yesterday and that ice build-up had been building up when temperature of cold-holding unit is set to low or cold temperature.  -Ensure all potentially hazardous foods are held at 41°F or below at all times for proper cold-holding.  NOTE: -Repair or replace cold-holding unit at cook's line to ensure cold-holding temperature is achieved at 41°F or below.
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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/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

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

<b>POINTS</b> <span style="font-size: 24pt; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> -Observed ventilation cover missing, revealing exposed dust on ventilation on ceiling and above prep table at cook's. Obtain and provide cover for ventilation to prevent possible overhead contamination of food products at cook's line.  -Observed two grease drip trays missing below grease pipe under ventilation hood at cook's line. Grease was also observed slightly dripping from pipe under ventilation hood. Provide grease drip trays under grease pipe to prevent possible contamination of food products.  -Observed heavy debris and food stains build-up on shelves in walk-in cooler and shelves at dry storage area. Clean and maintain shelves.  -Observed heavy stain build-up on probe thermometer, provided by operator at cook's line. Clean and maintain probe thermometer after every use to prevent possible contamination of food products.
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**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)

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

<b>POINTS</b> <span style="font-size: 24pt; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<b>Inspector Comments:</b> Observed personal items, such as phone, phone chargers, and drinks with lids held on prep table and dry food shelves, near ready to eat foods. Ensure personal items are held in a designated area, away from foods or food contact surfaces to prevent possible contamination of food products.
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**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)



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**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">2</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0410, 33.044	<b>Inspector Comments:</b>  -Observed five food worker cards missing. Obtain food worker cards through San Bernardino County website at <a href="http://www.sbcfoodworker.com">www.sbcfoodworker.com</a> and click on "Food Worker Training" link. Only food handler cards obtained from San Bernardino County website are accepted.  NOTE: -Food worker cards must be faxed to Division of Environmental Health Services at (909) 387-4272, within 14 days. Non-compliance will result in a charged inspection at \$245.00 per hour.
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**Violation Description:** This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.

**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)

**Overall Inspection Comments**

"B" grade posted.

**DO NOT REMOVE, RELOCATE, OR HIDE LETTER GRADE. NON-COMPLIANCE WILL RESULT IN FUTURE RE-INSPECTION CHARGED AT \$245.00 PER HOUR.**

Provided to operator the following:

- Re-score inspection sheet
- Food worker card sheet
- Health Education Liaison Program (HELP) pamphlet

**Signature(s) of Acknowledgement**

NAME: Qiangduo Zhou  
 TITLE: Owner