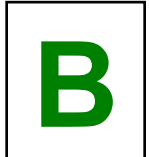




**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME YOUNG DONG RESTAURANT		DATE 2/27/2018	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 9/30/2018
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 1:33 PM	TIME OUT 3:40 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](#).



**SCORE 87**

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.

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<span style="color: green;">○</span> In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<span style="color: green;">○</span> 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	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>

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 handler cards	<span style="color: red;">⊗</span>
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 YOUNG DONG RESTAURANT	DATE 2/27/2018
LOCATION 3233 GRAND AV H, CHINO HILLS, CA 91709	INSPECTOR Ngoc Le

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

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 2/27/2018 Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b> a) Observed dish washer moved dishes from the rinsing sink (which contained an excessive amount of soap and standing water) to the sanitizing sink. Observed soap float in the sanitizing sink which containing 100-200 ppm chlorine.  Immediately discontinue this practice. During dishwashing at the 3-compartment sink, completely rinse soap off all food contact surfaces (dishes, utensils, etc) before submerging them in sanitizing solution. Corrected on site. Employee was instructed to drain soapy water off the rinsing sink and the sanitizing sink. This employee then rinsed the contaminated dishes with clean water and clean sanitizing solution in clean sinks.  b) At the cook line- Observed towels used to dry clean bowls stored on the preparation table. Discontinue this practice. Allow all food contact surfaces to be air dried so as sanitizer solution can work efficiently.
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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>

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Complied on 2/27/2018 Violation Reference -	<b>Inspector Comments:</b> Observed an employee opened 2 bags of raw beef while hands had fabric gloves to add raw beef into a soup pot. This employee then keep these gloves in her apron's pockets.  Immediately discontinue this practice. All employees shall handling food in a clean and sanitary manner to prevent possible cross contamination. This employee was immediately advised, removed her gloves, and used disposable gloves to handling food.
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**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:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

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

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Measured a 5 gallons plastic container of cooked beef broth at 116 F stored next to the stove without any temperature control intervention.  Maintain all potentially hazardous food at or below 41 F, or at or above 135 F at all times. This employee corrected this violation by reheating the broth to 165 F+ on the stove.
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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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)



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**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<p><b>Inspector Comments:</b> Observed the following equipments were repaired with duct tapes, or/and foils and contained an excessive amount of black and greasy debris build up:</p> <ul style="list-style-type: none"> <li>- A small knife hang on the magnetic knife holder.</li> <li>- Storage shelving below the stove at the cook line.</li> <li>- On the service window next to the front handwashing sink.</li> <li>- On the service bell.</li> <li>- On the seaweed holding basket next to the front preparation sink.</li> </ul> <p>Remove tapes, and foils. Repair equipments with food grade material so as equipments have with durable, cleanable, and smooth surfaces.</p>

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<p><b>Inspector Comments:</b> a) Observed clean small metal bowls stored on stagnant water in a large plastic container that was not capable of draining water. Store all clean dishes in a clean manner so as dishes can be air dried properly.</p> <p>b) Observed 10-15 of 5 gallons buckets were drained on the ground and on a 3 feet high yellow pole outside of this food facility. Immediately discontinue this practice. Store all dishes, equipments, and utensils in a clean and sanitary manner within this food facility to prevent cross contamination.</p>

**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**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<p><b>Inspector Comments:</b> a) Observed wet and soiled wiping cloth stored on food preparation table. These cloths were not actively being used at the time of observation. Store all soiled wiping cloth in the cloth sanitizer bucket after each use.</p> <p>b) Detected 10 ppm chlorine in the cloth sanitizer buckets. Observed these buckets were covered with plastic bag. Maintain the concentration of sanitizer between: 100-200 ppm for chlorine, or 200-400 ppm for quaternary ammonia. Corrected on site. Employees provided 100-200 ppm of chlorine for these buckets.</p>

**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)

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<p><b>Inspector Comments:</b> Observed the air curtain on the back delivery door was not door activated. Maintain this air curtain to be door activated and operational to prevent the entrance of flies.</p>

**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

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LOCATION 3233 GRAND AV H, CHINO HILLS, CA 91709	INSPECTOR Ngoc Le

**48. FOOD HANDLER CERTIFICATION**

**POINTS**  
**3**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** Observed an employee without a valid and/or current San Bernardino County food worker card.  
Provide a current valid San Bernardino County Food Worker Card for this employee within 14 days.  
A missing food handler card information and verification sheet was provided to fill out then fax and return to San Bernardino County Environmental Health Services department OR email to sbcfoodworker@gmail.com. San Bernardino County Fax # is 909-387-4323. Failure to do so will result in a charged re-inspection to verify compliance.

Notes: Food worker cards MUST be issued by San Bernardino County to be valid.

**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 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)

**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 the front entrance door on this date.

The following handouts were left with the person in charge on this date:

- A Request for a Rescore Inspection.
- A Missing Food Handler Card.
- A Elevated Risk Inspection.
- 3-compartment sink dishwashing.
- Top 5 CDC Risk Factors.

Ms.Han, Laura, and dish washer received PEP Talk.

**Signature(s) of Acknowledgement**

NAME: Su Jung Han  
TITLE: Person in charge.