



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NU HAPPY KITCHEN		DATE 3/2/2022	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 4/30/2022
LOCATION 3233 GRAND AV J, CHINO HILLS, CA 91709			INSPECTOR Sujin Lee	
MAILING ADDRESS 3233 GRAND AV STE J, CHINO HILLS CA 91709			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 4:10 PM	TIME OUT 6:22 PM	FACILITY ID FA0001703	RELATED ID PR0001624	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 83

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			2
○ In	N/O	N/A	9. Proper cooling methods			2
○ In	N/O	N/A	10. Proper cooking time & temperatures			2
In	○ N/O	N/A	11. Proper reheating procedures for hot holding			2
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	⊗

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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	⊗

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
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	⊗

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	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
Compliance date not specified
Complied on 3/2/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed potentially hazardous foods (PHFs) stored at improper temperatures. Internal temperatures of PHFs were measured as followed.

Inside a reach-in refrigerator adjacent to wok station:

1. Cooked noddles between 50 F and 51 F.
Per operator, this PHF was stored outside from 11:00 a.m. to 2:30 p.m. and stored inside the refrigerator approximately 2 hours prior to the inspection.
Note: Other PHFs inside the unit were measured below 43 F. Same batch of cooked noodles was measured below 41 F inside a standing refrigerator.
Corrected on site. The operator placed a bag of ice on the PHF to rapidly cool it below 41 F.

Inside a cold holding unit:

2. A bowl of shrimp at 56 F. This PHF was observed to be stored above the fill line inside the cold holding unit. Per operator, this PHF was placed in this unit approximately 20 minutes prior to the inspection.
Corrected on site. The operator was instructed to place the PHF inside the reach-in refrigerator.

Maintain temperatures of PHFs at or below 41 F or at or above 135 F.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/Rl6w5DtEs7w>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED MAJOR

POINTS
4
Compliance date not specified
Complied on 3/2/2022
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed following:

1. A food employee washed a spoon with detergent, rinsed it at 3-compartment sink. Then the food employee wiped the spoon with a paper towel and took it to rear kitchen.

Ensure all food contact surfaces are properly sanitized and air dried after they are washed and rinsed. Do not towel-dry the food contact surfaces.

Corrected on site. The operator brought the spoon back to the 3-compartment sink to be re-washed and sanitized.

2. Observed accumulation of yellow debris on ice-maker part inside the Ice-O-Matic ice machine. Ice was not observed to be in contact with the yellow debris.

Clean and sanitize the ice-maker part inside the ice machine free from yellow debris.

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: <https://youtu.be/Gz6zPgZtv2s>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS
2
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed approximately 12 black dry rodent droppings underneath a pallet and the water heater in rear kitchen. Per operator, the facility is serviced by a pest control company monthly.

Eliminate the evidence of vermin from the facility, including but not limited to rodent droppings.

A reinspection will be conducted on or after 3/9/2022 to determine compliance. Failure to comply shall result at a billable re-inspection at an hourly rate of \$245 with 30-minute minimum charge.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

More Information: https://youtu.be/1yuxW_p9Bxs



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27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: 1. Observed several uncovered containers, including fried tofu and tofu skin inside a reach-in refrigerator adjacent to wok station. Note: See violation #33.

Ensure the food containers are covered so that they are protected from possible contamination.

2. Observed two unopened bottles of beverages to be stored inside a container of cabbage in Turbo Air standing refrigerator.

Remove the bottles of beverages from the container of cabbage. Ensure food is stored, prepared, displayed, or held so that it is protected from contamination.

Corrected on site. The operator removed the bottles from the container.

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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: Observed multiple food items, including pepper, pork belly and frying oil, to be stored directly on floor.

Store all food items at least 6 inches off the floor to prevent dust, vermin, splash, or other forms of contamination or adulteration.

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))

More Information: https://youtu.be/km4FCy_IQ44

32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114087, 114089

Inspector Comments: Observed multiple food items, including meatball and wontons, to be stored in ziplock bags inside Atosa refrigerator in customer service area. Observed several customers coming inside the facility, grabbing and buying the food. Following labels were observed to be missing: weight, ingredients and and name and place packer.

Ensure all prepackaged foods have a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law. Label information shall include the following: (a) Common name of the food or descriptive identity statement (b) If made with two or more ingredients, a list of ingredients in descending order of predominance by weight (c) An accurate declaration of the quantity of contents (d) The name and place of business of the manufacturer, packer, or distributor (e) The statement "Perishable Keep Refrigerated" for PHF preserved by refrigeration (f) Nutritional labeling, unless exempted in the Federal Food, Drug, and Cosmetic Act.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p>Inspector Comments: 1. Observed accumulation of heavy dirt and food debris on exterior parts of food containers, including lid of corn starch and container of rice.</p> <p>2. Observed accumulation of food debris and black mold-like growth inside gaskets in reach-in refrigerators.</p> <p>3. Observed accumulation of food debris on handles of all refrigerators.</p> <p>4. Observed accumulation of food debris and rust on shelf, fan guard and wall inside a reach-in refrigerator.</p> <p>Maintain all nonfood-contact surfaces in a clean and sanitary condition.</p>
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<p>Inspector Comments: 1. Observed broken and torn gaskets inside refrigerators throughout the facility.</p> <p>Repair/replace the broken and torn gaskets.</p> <p>2. Observed a household rice cooker, Aroma, to be stored in the kitchen. Per operator, this equipment is used to cook brown rice.</p> <p>Remove the household rice cooker from the facility. All utensils and equipment shall be approved, installed properly, and meet applicable standards.</p>
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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 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<p>Inspector Comments: 1. Observed a clean sheet tray to be stored directly on a trash bin.</p> <p>2. Observed several knives and vegetable peeler to be stored in containers that are accumulated with food debris.</p> <p>3. Observed several frying pans to be stored directly on floor underneath wok station.</p> <p>Ensure all food contact surfaces are stored in a manner so that they are protected from contamination.</p>
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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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<p>Inspector Comments: Observed an open cup of water to be stored on shelf above container of chili.</p> <p>Move the employee's cup away from the container of chili intended for customers. Provide designated areas to store employee's items.</p>
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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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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

A "B" grade card was posted.

Following handouts were provided:

1. 3-compartment sink dishwashing method
2. Request for a rescore inspection
3. 5 CDC risk factors
5. State Food Safety simplify your next health 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: Palmel Lai
TITLE: Owner