



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HANS BBQ TERIYAKI		REINSPECTION DATE Not Specified		INSPECTOR Jin Lee	DATE 8/2/2019
LOCATION 5490 PHILADELPHIA ST B, CHINO, CA 91710				PERMIT EXPIRATION 4/30/2020	IDENTIFIER: Food
TIME IN 11:30 AM	TIME OUT 12:09 PM	FACILITY ID FA0003622	RELATED ID PR0008507	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K992 Permit Reinstatement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: This reinspection was conducted at the request of the facility owner.

This facility was closed for business at the time of this inspection.

On 08/01/2019, the health permit for this facility was suspended due to lack of hot water.

On this date, after a thorough inspection of the entire kitchen facility, hot water at all sinks were measured above 120 degree F.

The owner stated the water heater was replaced due to hot water fluctuating issue.

The notice of closure sign was removed and the letter grade was posted on the front window next to the entrance. The health permit for this facility was reinstated on this date.

Ensure to maintain warm water to all restroom hand sinks at a minimum of 100 F and maintain the hot water at the preparation sink and the mop sink at a high temperature of a minimum of 120 degree F.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: This reinspection was conducted as a result of the routine inspection conducted on 08/01/2019. On 08/01/2019, this food facility was closed by EHS due to lack of hot water. Hot water was not available on that date.

On this date, the previously noted violation for closure was observed to have been corrected. Hot water at all sinks (one handwashing sink, one 2-compartment sink, one preparation sink, one mop sink, and two restroom handwashing sinks) was measured above 120 degree F at the time of this inspection.

No further action warranted at this time. Ensure to maintain warm water to all restroom hand sinks at a minimum of 100 F and maintain the hot water at the preparation sink and the mop sink at a high temperature of a minimum of 120 degree F.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

This follow up inspection for the complaint, CO0066814.

This food facility was closed due to lack of hot water during the complaint, CO0066814, inspection.

Signature(s) of Acknowledgement

NAME: Ken Han
TITLE: Owner

Total # of Images: 0