

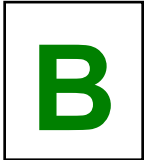


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME YOGU YOGU		DATE 9/30/2022	REINSPECTION 10/14/2022	PERMIT 4/30/2023
LOCATION 13850 CITY CENTER DR 5015, CHINO HILLS, CA 91709			INSPECTOR Sujin Lee	
MAILING ADDRESS 16212 SOLITUDE AV, CHINO CA 91708			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:58 AM	TIME OUT 1:25 PM	FACILITY ID FA0016581	RELATED ID PR0022127	PE 1620

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.](#)

- 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			4	
2. Communicable disease; reporting, restrictions & ex				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used pro				
In				2
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	⊘
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In				⊘
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊘
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, use	⊘
35. Equipment/Utensils approved; installed; clean; good repair, c	⊘
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	⊘

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊘
46. No unapproved private homes/living or sleeping	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 YOGU YOGU	DATE 9/30/2022
LOCATION 13850 CITY CENTER DR 5015, CHINO HILLS, CA 91709	INSPECTOR Sujin Lee

54. PERMIT SUSPENSION

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: On this date, the permit was suspended due to lack of hot water (minimum of 100 F) in the facility. Please call Division of Environmental Health Services (EHS) to (800) 442-2283 when the critical violation has been corrected. A reinspection will be conducted to determine compliance. This facility must remain closed for business until a reinspection is conducted and the health permit to operate this facility is reinstated by (EHS). A notice of closure sign was posted. Do not remove, relocate or alter the closure sign. Non-compliance may result in a charged follow-up inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

21. HOT AND COLD WATER AVAILABLE

MAJOR

POINTS
4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed a minimum of 100 F water unable to be supplied in entire facility. Following maximum water temperatures were measured:

1. Front handwashing sink at 79.8 F
2. Rear handwashing sink at 82 F
3. Handwashing sink in restroom at 82 F
4. 3-compartment sink at 80.3 F
5. Preparation sink at 77.5 F

Note: Mop sink was unable to be tested. Per manager, she does not know how to turn on the hot water.

Ensure a minimum of 120 F water is supplied at mop sink and preparation sink. Ensure a minimum of 100 F is supplied at all handwashing sinks and 3-compartment sink.

The permit is suspended due to lack of hot water in the facility.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



CAL CODE OFFICIAL INSPECTION REPORT

Table with 2 columns: Facility Name (YOGU YOGU), Date (9/30/2022), Location (13850 CITY CENTER DR 5015, CHINO HILLS, CA 91709), Inspector (Sujin Lee)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: 1. Observed manager's food safety certification missing. Per manager, she began operation three months prior to the inspection.

Valid manager's food certification was observed to be lacking and one of the following occurred more than sixty (60) days prior: change of ownership; commencement of facility operation; or the prior certified food manager left employment.

Provide valid food manager certification from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):

- 360training.com, Inc.
• Learn2Serve® Food Protection Manager Certification Program
• National Registry of Food Safety Professionals
• Food Protection Manager Certification Program
• National Restaurant Association-ServSafe® Food Protection Manager Certification Program
• Prometric Inc. Food Protection Manager Certification Program

Note: Please use link below and click "View a list of ANSI-accredited food manager certification programs" to obtain a manager's food safety certification.

https://wp.sbcounty.gov/dph/programs/ehs/food-handlers-managers/

2. Upon questioning steps for manual warewashing, the manager stated food contact surfaces are washed with dish soap, rinsed with clear water and dried.

Ensure all food employees have adequate knowledge of and be trained food safety as it relates to their assigned duties. Ensure all food contact surfaces are properly washed/rinse/sanitized and air dried. Ensure the following method is utilized:

- 1. Scrape or rinse off any large particles of food, dirt, or other visible contamination into a waste container or garbage disposal.
2. In the first sink: Scrub the object or surfaces with warm water (100 F) and detergent.
3. In the second sink: Rinse items with clear water.
4. In the third sink: Completely submerge items in sanitizing solution: 100 ppm chlorine solution for at least 30 seconds or 200 ppm quaternary ammonium solution for at least one minute.
5. Finally, air dry all items on the drain board closest to the sink used for sanitizing.

Corrected on site. The manager was educated as to sanitizing step of the manual warewashing.

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME YOGU YOGU	DATE 9/30/2022
LOCATION 13850 CITY CENTER DR 5015, CHINO HILLS, CA 91709	INSPECTOR Sujin Lee

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed accumulation of brown mold-like and pink mildew-like substances on ceiling and front sloped panel inside the ice machine in rear kitchen. The mold-like and mildew-like substances were not observed in contact with ice.

Maintain the ice machine cleaned and sanitized. Do not use the ice machine until the ice machine is free of mold-like and mildew-like substances.

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/Gz6zPqZtv2s>

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 approximately six bottles of syrup stored directly on floor in non-functional walk-in refrigerator.

Store all food items at least 6 inches off the floor to prevent vermin, dust, 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/km4FCv IQ44>

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067(f,g), 114099

Inspector Comments: Observed test strips missing in the facility. Note: Observed chlorine sanitizer in the facility.

Provide and maintain chlorine sanitizer test strips for purposes of measuring sanitizer concentrations at the dish machine, cloth sanitizer bucket and three compartment sink sanitizer compartment.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: <https://youtu.be/TH1OqFuAy9Y>

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

Inspector Comments: Observed two-door reach-in refrigerator located next to Kratos refrigerator unable to hold food below 41 F. Potentially hazardous foods (PHFs) were not observed stored in the unit at the time of the inspection. The manager stated she usually stores cooked purple rice in the unit. Note: The purple rice was observed cooling outside of the unit at the time of the inspection. Measured non-PHF at 46 F.

Repair the unit so that PHFs are held at or below 41 F. Do not store PHFs in this unit until it is repaired.

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME YOGU YOGU	DATE 9/30/2022
LOCATION 13850 CITY CENTER DR 5015, CHINO HILLS, CA 91709	INSPECTOR Sujin Lee

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed handles of two scoops in direct contact with ice inside Regency stainless steel one compartment sink. Store the scoops so that the handles do not come in contact with ice.
---------------------------	---	--

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	Inspector Comments: Observed open can of employee's drink stored directly next to bottle of milk inside Kratos refrigerator. Store employee's drink separate from food intended for customer to prevent possible contamination. Provide designated space to store employee's drink, food or items.
---------------------------	---	--

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 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed accumulation of black slime inside floor sinks underneath preparation sink and 3-compartment sink. Maintain the floor sinks in a clean and sanitary condition.
---------------------------	---	---

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))



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME YOGU YOGU	DATE 9/30/2022
LOCATION 13850 CITY CENTER DR 5015, CHINO HILLS, CA 91709	INSPECTOR Sujin Lee

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<p>Inspector Comments: Observed two food handler certifications missing. Per manager, these employees began employment more than 2 weeks prior to the inspection.</p> <p>Ensure all food handlers obtain valid food handler certificates within fourteen (14) days of employment. A missing food handler cards-inspector handout was provided to fill out. Email the completed handout and copies of valid San Bernardino County food handler card to sbcfoodworker@gmail.com within 14 days. Failure to comply shall result in unannounced billable follow up inspection at an hourly rate of \$245 with 30-minute minimum.</p>
-------------------------------	--	---

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: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

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

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

Overall Inspection Comments

Following handouts were provided:

1. AB 1276 single-use food ware & condiments
2. Top 5 CDC risk factors
3. Protecting public health one minute at a time
4. San Bernardino County food handler card

A "Notice of closure" sign was posted. A "B" grade card will be posted when the permit is reinstated.

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



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME YOGU YOGU	DATE 9/30/2022
LOCATION 13850 CITY CENTER DR 5015, CHINO HILLS, CA 91709	INSPECTOR Sujin Lee

No Sig

NAME: CC Lin
TITLE: Manager