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.

Reduce food loss, and feed those in need by donating your surplus food. Learn more about donating surplus food.

**CAL CODE OFFICIAL INSPECTION REPORT**

**FACILITY NAME**

YOGU YOGU

**LOCATION**

13850 CITY CENTER DR 5015, CHINO HILLS, CA 91709

**MAILING ADDRESS**

16212 SOLITUDE AV, CHINO CA 91708

**TIME IN**

11:58 AM

**TIME OUT**

1:25 PM

**DATE**

9/30/2022

**RE-INSPECTION**

10/14/2022

**PERMIT**

4/30/2023

**PE**

1620

**INSPECTOR**

Suin Lee

**RESULT**

05 - Corrective Action / Follow up required

**ACTION**

13 - Permit Suspended / Facility Closed

**SCORE**

83

**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source

16. Compliance with shell stock tags, condition, display

17. Compliance with Gulf Oyster Regulations

**CONFORMANCE WITH APPROVED PROCEDURES**

18. Compliance with variance, specialized process, and HACCP Plan

**CONSUMER ADVISORY**

19. Consumer advisory provided for raw or undercooked foods

**HIGHLY SUSCEPTIBLE POPULATIONS**

20. Licensed health care facilities/public and private schools; prohibited foods not offered

**WATER/HOT WATER**

21. Hot and cold water available

**LIQUID WASTE DISPOSAL**

22. Sewage and wastewater properly disposed

**VERMIN**

23. No rodents, insects, birds, or animals

---

**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

2. Communicable disease; reporting, restrictions & ex

3. No discharge from eyes, nose, and mouth

4. Proper eating, tasting, drinking or tobacco use

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

5. Hands clean and properly washed; gloves used properly

6. Adequate handwashing facilities supplied & accessibility

**PREVENTING CONTAMINATION BY HANDS**

7. Proper hot and cold holding temperatures

8. Time as a public health control; procedures & record

9. Proper cooling methods

10. Propercooking time & temperatures

11. Proper reheating procedures for hot holding

**TIME AND TEMPERATURE RELATIONSHIPS**

12. Returned and reserve of food

13. Food in good condition, safe and unadulterated

14. Food contact surfaces: clean and sanitized

**PROTECTION FROM CONTAMINATION**

**SUPERVISION**

24. Person in charge present and performs duties

25. Personal cleanliness and hair restraints

26. Approved thawing methods used, frozen food

27. Food separated and protected

28. Washing fruits and vegetables

29. Toxic substances properly identified, stored, used

30. Food storage; food storage containers identify

31. Consumer self-service

32. Food properly labeled & honestly presented

---

**EQUIPMENT/UTENSILS/LINENS**

33. Nonfood contact surfaces clean

34. Warewashing facilities: installed, maintained, use

35. Equipment/Utensils approved; installed; clean; good repair

36. Equipment, utensils and linens: storage and use

37. Adequate ventilation and lighting; designated area

38. Thermometers provided and accurate

39. Wiping cloths: properly used and stored

---

**PHYSICAL FACILITIES**

41. Plumbing: proper backflow devices

42. Garbage and refuse properly disposed; facilities

43. Toilet facilities: properly constructed, supplied, used

44. Premises; personal/cleaning items; vermin-proof

---

**PERMANENT FOOD FACILITIES**

45. Floor, walls, ceilings: built, maintained, clean

46. No unapproved private homes/living or sleeping

**SIGNS REQUIREMENTS**

47. Signs posted; last inspection report available

48. Food handler cards

**COMPLIANCE & ENFORCEMENT**

49. Permits Available

50. Restrooms Required

51. Plan Review

52. VCD

53. Impoundment

54. Permit Suspension

---

**REPORTING**

5191 - CAL CODE DIR - v20.01.06

DAW4L9THN0 10/3/2022 5:07 PM
# CAL CODE OFFICIAL INSPECTION REPORT

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<tr>
<td>YOGU YOGU</td>
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<td>9/30/2022</td>
<td>Sujin Lee</td>
</tr>
</tbody>
</table>

## 54. PERMIT SUSPENSION

**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

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

**FACILITY NAME:** YOGU YOGU

**LOCATION:** 13850 CITY CENTER DR 5015, CHINO HILLS, CA 91709

**DATE:** 9/30/2022

**INSPECTOR:** Sujin Lee

| POINTS | Compliance date not specified | 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.  

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.  

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) 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)

CAL CODE OFFICIAL INSPECTION REPORT

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
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</thead>
<tbody>
<tr>
<td>2</td>
<td>Not In Compliance</td>
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</tbody>
</table>

**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

<table>
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<tr>
<th>POINTS</th>
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<tr>
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<td>Not In Compliance</td>
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</table>

**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/kmd4FCy_IQ44

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

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<tr>
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</table>

**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, 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

<table>
<thead>
<tr>
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<tr>
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</table>

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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments: Observed handles of two scoops in direct contact with ice inside Regency stainless steel one compartment sink.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Store the scoops so that the handles do not come in contact with ice.</td>
</tr>
</tbody>
</table>

**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, 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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments: Observed open can of employee's drink stored directly next to bottle of milk inside Kratos refrigerator.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>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.</td>
</tr>
</tbody>
</table>

**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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments: Observed accumulation of black slime inside floor sinks underneath preparation sink and 3-compartment sink.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Maintain the floor sinks in a clean and sanitary condition. remedy.</td>
</tr>
</tbody>
</table>

**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))
**YOGU YOGU**

**Location:** 13850 CITY CENTER DR 5015, CHINO HILLS, CA 91709

**Date:** 9/30/2022

**Inspector:** Sujin Lee

---

### 48. FOOD HANDLER CERTIFICATION

**Points:** 3

**POUNDS**

**Compliance date not specified**

**Not In Compliance**

**Violation Reference** - SBCC - 33.0409

**Inspection Comments:**

Observed two food handler certifications missing. Per manager, these employees began employment more than 2 weeks prior to the inspection.

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.

---

**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) sbcfoodworker@gmail.com


---

**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 organizations.

---

**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**
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**NAME:** CC Lin  
**TITLE:** Manager