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

**17K987 Plans - Plan Review Rejected**

**Inspector Comments:** Resubmitted plans rejected for the construction of Taiwanese Food Cafe in Chino. Facility was previously permitted as Cuppuccino Cafe.

**VIolation Description:** Thank you for your plan submittal. We are not yet able to approve your plans. Please review and address all items noted on this correction sheet and resubmit plans. Be advised that constructing without plan approval is prohibited. You must receive written approval by this agency prior to commencing any construction.

**17K170 Handwash - Sink Location**

**Inspector Comments:** No hand sink shown for utensil washing room. Nearest hand sink in a separate room [kitchen area].

**Description:** Provide an additional hand sink in the utensil washing room.

**17K238 Plans - Submittal - Menu**

**Inspector Comments:** No menu information provided.

**Description:** Submit complete menu information.

**17K370 Ventilation - Drawings**

**Inspector Comments:** Hood length shown as 7 feet in M-1 drawing 4. Hood length is listed as 5 feet in hood specifications on same page (measurement used for hood calculations). Hood measures 7 feet on floor plan.

**Description:** Provide consistent information about hood length.

**17K405 Structure - Walls - Behind Sinks**

**Inspector Comments:** No impermeable surface called out on finish schedule for kitchen.

**Description:** The wall surfaces behind and adjacent all sinks (including Handwash and Mop sinks) shall be covered with fiberglass reinforced polyester (FRP), stainless steel, tile, or the equivalent. The approved wall cover must extend up the wall at least four (4) feet from the coved base and cover the walls behind the sink and accompanying drainboards to a minimum of eighteen (18) inches on both sides.

**17K454 Disposal - Grease Trap**

**Inspector Comments:** Grease interceptor location not indicated on plans for facility with cooking equipment.

**Description:** A grease trap or grease interceptor shall not be located in a food or utensil handling area.
## 17K642 Equipment - Refrigeration - Reach-In Refrigerators

<table>
<thead>
<tr>
<th>Compliance Date: Not Specified</th>
<th>Inspector Comments: Plans indicate working refrigeration for facility as follows: 1-door reach-in refrigerator, 1-door reach-in freezer, 2-door work-top refrigerator, and 2-door undercounter freezer. Adequate refrigeration must be provided and is dependent on the type of menu. Facility conducting food preparation with items prepared in advance will require a walk-in cooler or equivalent. See text below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not In Compliance</td>
<td>Description: Full service restaurants must have sufficient refrigeration (usually requiring walk – in coolers) due to the storage and cooling requirements of potentially hazardous foods. If a walk-in cooler cannot be added to the proposed facility, two upright, commercial NSF/ANSI Standard 7 Reach-In units, one three door and one two door, must (at a minimum) be added.</td>
</tr>
</tbody>
</table>

### Overall Inspection Comments

Plans rejected for Taiwanese Food Cafe, a proposed restaurant in Chino.

**Total # of Images:** 0