



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

**(800) 442-2283**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>EL NOA NOA BAR</b>				DATE <b>4/29/2014</b>	SIGNATURE <i>[Signature]</i>
LOCATION <b>10892 CEDAR AV, BLOOMINGTON, CA 92316</b>				REINSPECTION DATE <b>5/13/2014</b>	PERMIT EXPIRATION <b>4/30/2014</b>
MAILING ADDRESS <b>18219 OTILLA ST, BLOOMINGTON CA 92316</b>				REHS <b>Amanda Gaspard</b>	
FA # <b>FA0007790</b>	PR # <b>PR0002298</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required
TIME IN <b>5:43 PM</b>	TIME OUT <b>7:01 PM</b>	CONTACT <b>Not Captured</b>			

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 80**

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
<span style="color: green;">In</span>	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">In</span>	2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">In</span>	N/O 3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">In</span>	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
In	<span style="color: blue;">N/O</span> 5. Hands clean and properly washed; gloves used prop		4	2
In	6. Adequate handwashing facilities supplied & accessib			<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O <span style="color: blue;">N/A</span> 7. Proper hot and cold holding temperatures		4	2
In	N/O <span style="color: blue;">N/A</span> 8. Time as a public health control; procedures & record		4	2
In	N/O <span style="color: blue;">N/A</span> 9. Proper cooling methods		4	2
In	N/O <span style="color: blue;">N/A</span> 10. Proper cooking time & temperatures		4	
In	N/O <span style="color: blue;">N/A</span> 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	<span style="color: blue;">N/O</span> N/A 12. Returned and reserve of food			2
<span style="color: green;">In</span>	13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">In</span>	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

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

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, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
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, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
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	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

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	<span style="color: red;">⊗</span>
48. Food worker cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**15. FOOD OBTAINED FROM APPROVED SOURCE** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 4/29/2014

**Inspector Comments:** Observed multiple containers / bags of sliced cabbage relish (curtido) stored in the upright reach-in refrigerator.

Operator stated that the food was prepared at home, and brought to the facility. Operator stated that the food is served to customers, as a garnish on top of pupusas.

This is not an approved food source. Ensure not to serve food to customers that is prepared at home / unapproved facility.

The operator discarded the food.

**Violation Description:** All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041).

**21. HOT AND COLD WATER AVAILABLE** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 4/29/2014

**Inspector Comments:** Observed that facility had no hot water. Temp'ed water at 73F at the 3-compartment sink, and at 75F at the handwashing sink in the bar area. No warm water was available at the handwashing sinks in the restrooms.

Ensure that at least one sink in the facility can provide water at 120F or higher. Ensure that warm water (minimum 100F) is available at all handwashing sinks in the facility. Ensure that warm water (minimum 100F) is available at the 3-compartment sink in the facility.

Note:

Operator turned on the hot water heater. Temp'ed water at 101F at the handwashing sink in the men's restroom; 104F at the handwashing sink in the women's restroom; at 103F at the 3-compartment sink; and at 99F at the handwashing sink in the bar area.

**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)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed a live cockroach under the 3-compartment sink in the bar area. Observed a dead cockroach in the back storage area. Observed rodent droppings on a dish on a shelf in the back storage area.

Operator stated that the facility does not have a pest control service.

Take the necessary steps to eliminate cockroach infestation. Clean up dead cockroach. Thoroughly clean and sanitize affected areas.

Recommend to have regular pest control service.

**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)



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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed no soap in dispenser at handwashing sink in the men's restroom.  
Provide soap in dispenser at handwashing sink at all times.

Observed no paper towels in dispenser at handwashing sink in the bar area.

Provide paper towels in dispenser at all times OR install a heated-air hand drying device.

Observed that access to the handwashing sink in the bar was obstructed with various dishes / equipment stacked over the sink.

Maintain handwashing sink unobstructed at all times. Use handwashing sink only for washing of hands.

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

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

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed that the small reach-in refrigerator in the bar area was broken / not functional.

Repair refrigerator OR remove from facility premises. Ensure that equipment and utensils are kept clean, fully operative, and in good repair.

Observed a residential skillet stored on a counter near the handwashing sink. This is not approved equipment.

Ensure to only use equipment that is commercial-grade. All equipment must be NSF-approved, ETL or UL-approved with sanitation.

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed insufficient air gaps between draining pipes and floor sink, under the 3-compartment sink. Pipes were resting inside of the floor sink.

Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater. Pipes had diameters of greater than a half inch, and therefore must have air gaps of at least twice the diameter of the pipes.

Note: air gap is measured from the level of the actual floor (not bottom of the floor sink) to the bottom of the draining pipe.

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed back door propped open (no air curtain was in use).  In order to prevent cockroaches, flies and other vermin from entering the facility, cease from propping the door open.
	Not In Compliance	

**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)

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed that a copy of the last routine inspection report was not available on site.  Ensure that a copy of the last routine inspection report is maintained on site and available upon request. All inspection reports are available online at <a href="http://www.sbcounty.gov/dph/dehs">www.sbcounty.gov/dph/dehs</a> (click on the link "Restaurant Grades" and search for facility name).
	Not In Compliance	

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed 3 employees without current, valid San Bernardino County food worker cards. Ensure that employees maintain current, valid San Bernardino County food worker cards.  Employees must provide current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 05-13-2014.
	Not In Compliance	

**Violation Description:** This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**

"B" grade card posted.

Do not move, relocate, or remove grade card. Do not cover up or obscure grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

Notes:

1) Provided facility with re-score form, HELP brochure, handwashing stickers, food worker card form, and business cards with food worker card training website link.