



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME PHO SPOT NOODLE AND GRILL		DATE 3/10/2021	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 11/30/2070
LOCATION 8802 BASELINE RD A, RANCHO CUCAMONGA, CA 91701			INSPECTOR Leonisha Evans	
MAILING ADDRESS 8802 BASELINE RD, RANCHO CUCAMONGA CA 91701			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 1:57 PM	TIME OUT 6:35 PM	FACILITY ID FA0000532	RELATED ID PR0016404	PE 1621

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 77**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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
In	N/O			⊗
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			⊗
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	+	⊗	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	+	⊗	2
7. Proper hot and cold holding temperatures				
In	N/O		4	2
8. Time as a public health control; procedures & record				
In	N/O		4	2
9. Proper cooling methods				
In	N/O		4	
10. Proper cooking time & temperatures				
In	N/O		4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O			2
12. Returned and reserve of food				
In		+	⊗	2
13. Food in good condition, safe and unadulterated				
In	N/O		4	2
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, display				
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			4	2
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	⊗
27. Food separated and protected	⊗
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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
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 m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 3/10/2021  
Violation Reference -

**Inspector Comments:** Observed one (1) employee wearing gloves touch frozen raw chicken, then wash their hands while wearing gloves.

Ensure that employees wash their hands when switching in between tasks and after handling raw meat.

Corrected on site: Employee was educated on proper handwashing procedures, and removed gloves to rewash their hands.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>



Public Health  
Environmental Health Services

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## 7. PROPER HOT AND COLD HOLDING TEMPERATURES



### POINTS

4

Compliance date not specified  
Complied on 3/10/2021  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** 1) Observed the following food items to be out temperature on th shelf across from the cook's line:

- approximately five (5) pork egg rolls measuring 70 F
- approximately ten (10) vegetable egg rolls measuring 60 F

Upon questioning, employee stated the eggs rolls were prepared at approximately 10minutes prior to the inspection. Employee stated, that the egg rolls sell out quickly. Employee placed a time stamp indicating egg rolls will be discarded by 4pm.

Corrected on site: Employee placed time stamp on the eggs to be discarded at 4pm.

Note: When using time as control only, the following conditions must be met:

- (1)The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.
- (2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.
- (3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.
- (4) Written procedures shall be maintained in the food facility and made available to the enforcement agency

2) Observed small pan of sliced chicken measuring 44.3 F in the walk-in refrigerator. Upon questioning, employee stated that the chicken was cooked and cooled, then stored in the refrigerator the night prior to temperature measurement.

3) Observed the follow in the 3-door reach in cooler across from the cook's line:

- one (1) small pan of cooked pork measuring 54 F
- one (1) small pan of cooked beef measuring 53 F

4) Observed one (1) small container slice tomatoes measuring 45 F in the sandwich preparation cooler across from the cook's line.

5) Observed one (1) pan of cooked rice measuring 59 F on table across from the walk-in refrigerator. Upon questioning, employee stated, that the rice was placed on the table for approximately 30 minutes, and is used to make fried rice upon order.

Ensure potentially hazardous food is stored at or below 41 F, at or above 135 F at all times.

Corrected on site: Employee voluntarily discarded approximately 2 pound of cooked chicken, approximately 1 pound of tomatoes, approximately 2 pounds of cooked pork and beef. Rice was relocate to the walk-in refrigerator.

6) Observed cooked boba measuring 54 F in the 2-door sliding cooler in the front service area. Upon questioning, employee stated that the boba is removed frequently to prepare boba drinks. The employee stated the boba was recently removed from the cooler at approximately 1 hour prior to temperature measurement.

Ensure potentially hazardous food is stored at or below 41 F, at or above 135 F at all times.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)



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**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 3/10/2021</p> <p>Violation Reference - HSC - 113967, 113976,</p>	<p><b>Inspector Comments:</b> Observed accumulation of white residue on the ice deflector. Observed condensation on the ice deflector dripping directly onto the ice.</p> <p>Ensure to clean and sanitize the ice machine and maintain in clean and in safe manner to prevent the adulteration of ice.</p> <p>Corrected on site: Employee voluntarily discarded approximately 3/4 full of ice from the ice machine.</p>
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**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> Upon questioning employees demonstrated insufficient knowledge of the following:</p> <ul style="list-style-type: none"> <li>- proper cooking temperatures for single slices of beef and chicken</li> <li>- proper concentration when using chlorine solution for sanitizing</li> <li>- proper cooling process</li> </ul> <p>Ensure all employees are able to demonstrate knowledge and are properly trained in food safety according to their assigned duties.</p> <p>Note: Employees were educated in the following:</p> <ul style="list-style-type: none"> <li>- chicken is cooked at minimum temperature of 165 F and comminuted beef is cooked at minimum of 155 F</li> <li>- minimum concentration when using chlorine solution at 100ppm</li> <li>- proper cooling procedure:               <ol style="list-style-type: none"> <li>a) Placing the food in shallow pans (recommend using heat-conductive pans)</li> <li>b) Separating the food into smaller or thinner portions</li> <li>c) Using rapid cooling equipment such as chill blasters</li> <li>d) Using containers that facilitate heat transfer</li> <li>e) Adding ice as an ingredient</li> <li>f) Using ice paddles</li> <li>g) Placing containers in an ice bath, stirring food frequently</li> </ol> </li> </ul>
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**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>

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference -</p>	<p><b>Inspector Comments:</b> 1) Observed open personal beverages in the following areas:</p> <ul style="list-style-type: none"> <li>- on the food preparation table and on the top shelf above the food preparation adjacent to walk-in refrigerator</li> <li>- on the front preparation table across from the ice machine</li> </ul> <p>2) Observed one (1) personal half eaten open package of bread on the top shelf of the preparation table across from the walk-in refrigerator.</p> <p>Ensure that employees are not eating, drinking or using tobacco in non-designated areas where contamination could occur. Provide a designated space for employees to eat or drink that is separate from food or food contact surfaces.</p>
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**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)



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**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Complied on 3/10/2021 Violation Reference - HSC - 114018, 114020, 114020.1	<b>Inspector Comments:</b> 1) Observed large box containing frozen chicken thawing on the drain board at the preparation sink. Upon questioning, employee stated that the chicken was thawing.  2) Observed one (1) small bag containing egg roll stuffing thawing on the table adjacent to the walk-in refrigerator.  Ensure use of approve thawing methods for potentially hazardous foods:  a) Under refrigeration that maintains the food temperature at 41°F or below. b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. c) In a microwave oven if immediately followed by immediate preparation. d) As part of a cooking process.  Corrected on site: Employee relocated the chicken and egg roll stuffing to the walk-in refrigerator.
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**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TheImportanceProperDefrosting.pdf>

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> 1) Observed individually bags of frozen beef and crab stored in the same container in the 3-door reach in cooler adjacent to stove.  Ensure all food is stored, prepared, displayed, or held so that it is protected from possible contamination.  2) Observed multiple containers of seasoning with no protective lid in the dry storage area.  Ensure to provide protective lids for all food containers and store food in safe manner to prevent possible contamination.
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**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> Observed the following items store on the floor:  - one (1) container of soup base in the walk-in refrigerator - one (1) container of soup base in the freezer - one (1) of noodles in the dry storage area - one (1) bucket of soy sauce in the dry storage area  Ensure food is stored 6-inch from the floor to prevent possible contamination.  2) Observed unlabeled food items in the following areas:  a. Storage bins in the dry storage area containing: - flour - sugar - salt b. one (1) small container of salt and one (1) small container of sesame seasoning on rack adjacent to the walk in refrigerators.  Ensure when removing food from original packaging, to label containers according to their contents.
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**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))



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**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed grease in droplet form accumulated on the filters at the exhaust hood at the cook line. (repeated)  Ensure all nonfood contact surfaces maintained in clean condition to prevent contamination.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: 1) Observed two (2) rice strainers hanging on the side of dusty rack adjacent to the stove.  2) Observed one (1) knife store in between sandwich preparation cooler and preparation table across from the cook's line.  Ensure that equipment and utensils are stored in safe manner and protected from contamination.
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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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed the following personal items stored on the preparation table adjacent to the walk-in refrigerator:  - one (1) cell phone - one (1) tray of medication  Provide a designated space for employees to eat or drink that is separate from food or food contact surfaces.
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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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1) Observed accumulation of black dust on the wall and ceiling above the cook's line.  Ensure to clean the wall and ceiling and maintain clean to prevent possible contamination  2) Observed the cove strip to be detached from the wall in the hallway leading to the restrooms  Ensure to repair or replace coving strip and maintain in good repair.
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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))



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Table with 2 columns: Facility Name (PHO SPOT NOODLE AND GRILL), Location (8802 BASELINE RD A, RANCHO CUCAMONGA, CA 91701), Date (3/10/2021), Inspector (Leonisha Evans)

52. VC & D

Table with 3 columns: Points (0), Compliance date not specified, Not In Compliance, Violation Reference - HSC - 113980, Inspector Comments: Employee voluntarily discarded approximately 2 pound of cooked chicken, approximately 1 pound of tomatoes, approximately 2 pounds of cooked pork, approximately 2 pounds of beef and approximately 3/4 full of ice from the ice machine on this date.

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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
- A permit suspension (closure) on your last graded inspection.

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 feeding organizations in the following Live Web Map.

Overall Inspection Comments

"C" grade card was posted on this date. Do Not Remove, Relocate Or Move Grade Card. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245. Due to this facility receiving a score below 80, this facility must request a re-score within 30 days to improve their score or letter grade. The Health Official will complete the re-sore inspection within ten county business days of the food facility submitting a request for a re-sore inspection.

Materials provided this date:
-cooling hot food safely
-top 5 CDC risk factors
-time as public health control
-cooling long

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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NO SIG

NAME: Bao Hoang  
TITLE: Person In Charge