



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|---------------------|--------------------------|---|--------------------------------|
| FACILITY NAME CALIFORNIA NOODLE & GRILL | | DATE 8/13/2020 | REINSPECTION DATE 8/27/2020 | PERMIT EXPIRATION 9/30/2070 |
| LOCATION 3808 GRAND AV D, CHINO, CA 91710 | | | INSPECTOR Amanda Tieu | |
| MAILING ADDRESS 3115 LASHBROOK AV, EL MONTE CA 91733 | | | IDENTIFIER: Retail Food | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 2:11 PM | TIME OUT 5:56 PM | FACILITY ID FA0010569 | RELATED ID PR0004484 | 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 80

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 | | | 2 |
| 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 | 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 | 2 |
| 10. Proper cooking time & temperatures | | | | |
| In | N/O | N/A | 4 | 2 |
| 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 | + | ⊗ |
| 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 | 1 |
| 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 | 1 |
| 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 | 1 |
| 38. Adequate ventilation and lighting; designated area | 1 |
| 39. Thermometers provided and accurate | 1 |
| 40. Wiping cloths: properly used and stored | ⊗ |
| 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 | 1 |

| 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 | 1 |
| 48. Food handler cards | ⊗ |
| 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 8/13/2020
Violation Reference -

Inspector Comments: Observed employee touch a soiled, greasy toaster oven handle located left of the cold holding unit beneath the shelving across the fryer and proceed to prepare a sandwich without washing his/her hand prior.

Employees are required to wash their hands before handling food, equipment, and utensils as often as necessary to prevent contamination of foods.

Corrected on site: Employee was instructed to wash his/her hands and was educated on proper handwashing procedures.

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>

7. PROPER HOT AND COLD HOLDING TEMPERATURES  **MAJOR** 

POINTS
4

Compliance date not specified
Complied on 8/13/2020
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed a non shelf stable can of oyster sauce open, dented, and stored within the dry storage rack located across the mop sink. Per facility manager, can of oyster sauce was opened in the morning and placed onto the storage rack. The oyster sauce was observed to measure 75F and was outside temperature control for more than four hours.

Discontinue this practice. Ensure all potentially hazardous food that are not shelf stable are maintained at or below 41F or below.

Corrected on site: Employee voluntarily discarded one large can of hoisin sauce. See VC&D.

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



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS
4

Compliance date not specified
Complied on 8/13/2020
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1) Observed the mechanical dishwasher measured 0 ppm chlorine during active dishwashing.

Repair or replace the dishwasher and ensure that all food contact surfaces are sanitized with a minimum of 100 ppm chlorine.

NOTE: The operator is hereby instructed to discontinue the use of the mechanical dishwasher until the necessary repairs have been completed. Contact Environmental Health Services prior to using the equipment. A follow up inspection will be conducted within three days to observe compliance. Failure to comply will result in billed follow up inspections.

2) Observed soiled utensils such as a scoop, knives, and spatula stored in a stained, food debris accumulated container located at the dry storage rack across the warewash machine. Upon questioning, employee stated the utensils are clean and can be used if needed.

Immediately discontinue this practice. Clean utensils and container and ensure all food contact surfaces and utensils are stored in a clean and sanitary condition.

3) Observed sanitized water nesting in washed equipment, stacked within one another stored on the wall mounted storage rack located left of the 3 compartment sink.

Discontinue this practice. Ensure to allow all equipment and utensils to adequately drain and air-dry before reuse and storage.

4) Observed black-mold like substance accumulating on the top interior panel inside the ice machine.

Clean and sanitize the ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>



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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) Upon questioning, employee was unable to demonstrate adequate knowledge of the minimum reheating temperature of potentially hazardous food.

Ensure all employees have adequate knowledge of the minimum reheating temperature of potentially hazardous food.

Corrected on site: Employee was educated of the minimum reheating temperature of potentially hazardous food to be 165 degrees or above.

2) Observed Certified Food Manager's Certificate expired. Obtain at least one manager certificate from one of the accredited organizations below which has been certified by the American National Standards Institute (ANSI):

1. 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
2. AboveTraining/StateFoodSafety.com.
3. National Registry of Food Safety Professionals- Food Protection Manager Certification Program
4. National Restaurant Association-ServSafe® Food Protection Manager Certification Program
5. Prometric Inc.- Food Protection Manager Certification Program

Provide the manager's certification at this facility within 60 days. Failure to comply will result in a billable re-inspection of \$245.00 per hour.

Note: Original certificate must be available at this facility in order to be valid.

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>

27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: 1) Observed the following items uncovered and unprotected through out the facility:

- Uncovered raw frozen chicken within a container stored on the storage rack right of the walk-in freezer door.
- Uncovered meat loaf within the one-door reach-in refrigerator beneath the cold holding preparation table across the fryer.
- Uncovered raw beef stored on the top shelf within the one-door refrigerator across the 3 compartment sink.

Provide an approved cover and ensure all food is properly stored, prepared or displayed as to protect food from cross contamination.

2) Observed a metal container of raw beef to be stored above eggs and packaged vegetables within the one-door refrigerator located across the 3 compartment sink.

Discontinue this practice and ensure to store all raw meats and fish in an area separate from ready to eat foods.

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.



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33. NONFOOD-CONTACT SURFACES CLEAN

| | | |
|--------------------|--|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c) | <p>Inspector Comments: 1) Observed excessive amount of dirt and debris accumulation in the following areas:</p> <p>A) Shelving beneath food preparation table located across cook line of the fryer, grill, and stove top B) Storage racks within the walk-in freezer</p> <p>Clean the above areas and ensure all nonfood-contact surfaces of utensils and equipment are clean and maintained at all times.</p> <p>2) Observed residual food debris and grease attached to the interior part of the handles all the single door reach in refrigerator and toaster at the cook line, and refrigerators and freezers located near the 3-compartment sink area.</p> <p>Clean handles and ensure all nonfood-contact surfaces of utensils and equipment shall be clean.</p> <p>3) Observed grease build-up within the ventilation filter hood above the fryer and grill.</p> <p>Clean grease on ventilation filter hood and maintain all equipment to be kept in a clean and sanitary condition.</p> |
|--------------------|--|---|

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

40. WIPING CLOTHS: PROPERLY USED AND STORED

| | | |
|--------------------|--|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1 | <p>Inspector Comments: The chlorine sanitizer bucket located beneath the shelving across the ice machine was observed at 0 ppm. The towels were not in use at the time of the measurement.</p> <p>Maintain the sanitizer at a minimum of 100 ppm chlorine when using wiping cloths.</p> <p>Corrected on site: Operator was instructed to replace sanitizer at the time of inspection.</p> <p>REPEAT VIOLATION.</p> |
|--------------------|--|---|

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

48. FOOD HANDLER CERTIFICATION

| | | |
|--------------------|--|--|
| POINTS 3 | Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409 | <p>Inspector Comments: Observed (3) three employee without a valid and/or current San Bernardino County food worker card.</p> <p>Provide a current valid San Bernardino County Food Worker Card for this/these employee(s) within 14 days. A Missing Food Handler Cards- Inspector Handout was explained and left with the person in charge during the time of this inspection. Complete and return the completed handout and copies of all cards/certifications to San Bernardino County Environmental Health Services department by email to sbcfoodworker@gmail.com or by mail or fax to 909-387-4323. Failure to comply 100% will result in a charged re-inspection of \$122.50 minimum to verify compliance.</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: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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52. VC & D

| | | |
|---|--|---|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">0</div> | Compliance date not specified Not In Compliance Violation Reference - HSC - 113980 | Inspector Comments: Facility manager voluntarily consented to the condemnation and destruction of approximately (1) 5 pound can of oyster sauce. |
| | <hr/> | |

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."

CV. COVID-19 OBSERVATIONS

| | | |
|---|---|---|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">0</div> | Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified | Inspector Comments: On this date, facility was observed open for out-door dining and take out. Observed restrooms open for public use. Observed facility requiring face mask prior to entering. Per facility manager, health screening and temperature checks are conducted prior to opening the facility. |
| | Observed no COVID-19 site specific plan in place. | |

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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



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On this date a "B" grade post card. The following documentation:

- 1) Food Facility Risk Based Inspection Frequency
- 2) Top 5 CDC Risk Factors
- 3) Request for Re-Score Inspection
- 4) Missing Food Handler Cards - Inspector Handout
- 5) Best Practices for Food Facilities During COVID-19

PEP talk will be emailed to the facility manager

*NOTE: A follow up inspection will be conducted within three business days to observe mechanical dishwasher is repaired. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

When ready for re-inspection, contact San Bernardino County Environmental Health Services: 1-800-442-2283.

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

NAME: Signature Not Available

TITLE: