



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME RUMBLE FISH			REINSPECTION DATE Not Specified	INSPECTOR Jin Lee	DATE 6/29/2021
LOCATION 5470 MORENO ST B, MONTCLAIR, CA 91763			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:50 PM	TIME OUT 5:00 PM	FACILITY ID FA0012873	RELATED ID CO0078891	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

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

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The health permit to this facility was suspended this date due to a live cockroach infestation that was observed in the kitchen facility.

Observed four (4) live german cockroaches under the 3-compartment sink in the kitchen.
Posted a "Notice of Closure" sign on the window next to the front entrance.

Contact San Bernardino County Department of Environmental Health Service (DEHS) at 1-800-442-2283 when you are ready to re-open and re-inspection will be conducted to determine compliance.

This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



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16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit was to conduct a complaint investigation.

Reference - HSC

Nature of Complaint: The complainant stated food tastes like soap, apparently coming from the plate it was on. The complaint stated they just apologized, no attempt to fix it. The complainant were drinking from cups obviously used before, and the complainant was very concerned if the plate wasn't clean, maybe the cups were not either. The complainant stated the complainant are not sick today, but the complainant is still worried that the complainant will be sick.

Observations: The manager stated the management heard about this complaint. The manager stated all dishes, cups, and utensils are clean with dishwasher and never had issue with left any soap in the dishes and cups.

Finding: Observed all dishes and utensils were cleaned and sanitizer at the dishwasher machine. Observed no soap residue at all dishes and utensils after cleaned from dishwasher.

However, observed no sanitizer at the final rinse of the dishwasher. Observed chlorine was used as a sanitizer for this dishwasher. 0 ppm chlorines was measured at that time.

The manager contact the facility owner and the maintenance to schedule to fit the dishwasher. The manager was directed to perform manual dishwashing with 3-compartment sink.

Ensure to process all multi-use utensils using the following three steps:

- 1). Compartment #1 - Wash / Soap - Soap and hot water (Water at least 100 F).
- 2). Compartment #2 - Rinse - Hot water rinse
- 3). Compartment #3 - Sanitizer - Contact with chlorine at a minimum of 100 ppm for a minimum of 30 seconds.
- 4) Air Dry - Air-dry all items on the drain board closest to the sink used for sanitizing.

Observed one (1) adult german cockroach under the 3-compartment sink on the small wood board on top of the small chemical rack. After thorough inspection of this food facility, observed all stages (baby nymph, young nymph, and adult) of german cockroaches, three (3) cockroaches, under the 3-compartment sink by drain lines from 3-compartment sink and dishwasher.

Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches. The manager provided recent pest control invoices and observed monthly service performed.

Results: The Health Permit was suspended this date due to the cockroach infestation in this food facility. Cease and desist all food operation at this food facility. Observed the manager notify all customers to this food facility is closed at that time and posted the Notice of Closure at the front window next to the entrance.

This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

Contact San Bernardino County Department of Environmental Health Services (DEHS) at (800) 442-2283 when ready to re-open and a re-inspection will be conducted to verify compliance.

Do not move, relocate, or remove the closure sign. Non-compliance will result in a charged inspection at an hourly rate of minimum \$245.

Description: A complaint report has been received by Environmental Health.

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Inspector Comments: Observed sanitizer was not detected at the final rinse cycle of the dish machine. This dish machine was actively being utilized.

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Maintain the sanitizer at the final rinse of dishwasher at a minimum of 50 ppm Chlorine during active ware washing.

The manager was instructed on the proper use of the three compartment sink for the processing of all utensils and the 3-compartment sink was set up for this use. Continue to process all utensils at the 3-compartment sink until the dish machine is repaired and sanitizer is provided to the final rinse cycle.

A reinspection is scheduled on the same date of the vermin reinspection. Non-compliance will result in a charged inspection at an hourly rate of minimum \$245.

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)



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16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed one (1) adult german cockroach under the 3-compartment sink on the small wood board on top of the small chemical rack. After thorough inspection of this food facility, observed all stages (baby nymph, young nymph, and adult) of german cockroaches, three (3) cockroaches, under the 3-compartment sink by drain lines from 3-compartment sink and dishwasher.

Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches. Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Clean and sanitize affected area in an approved manner. The Health Permit was suspended this date due to the cockroach infestation in this food facility.

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)

Overall Inspection Comments

No summary comments have been made for this inspection.

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](#).

Total # of Images: 0