



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NOODS BAR		DATE 1/8/2021	REINSPECTION DATE 1/22/2021	PERMIT EXPIRATION 1/31/2021
LOCATION 12802 FOOTHILL BL 102, RANCHO CUCAMONGA, CA 91739			INSPECTOR Ashley Flores	
MAILING ADDRESS 12802 FOOTHILL BLV STE 102, RANCHO CUCAMONGA CA 91739		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 12:01 PM	TIME OUT 2:02 PM	FACILITY ID FA0032653	RELATED ID PR0042503	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 82

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source		4	
○ In	N/O ○ N/A 16. Compliance with shell stock tags, condition, display			2
○ In	N/O ○ N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
○ In	○ N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
○ In	N/O ○ N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
○ In	○ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
○ In	21. Hot and cold water available		4	⊗
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
○ In	23. No rodents, insects, birds, or animals		4	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	⊗
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	1
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	⊗
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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1. Observed back handwashing sink obstructed by food container and an empty rolling cart.
2. Observed kitchen handwashing sink obstructed by rolling cart with food ingredients.

Maintain all handwash sinks clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers

Corrected on site.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed dish of corn starch with raw chicken crumbs at room temperature stored on the kitchen counter next to the preparation area. Upon questioning, the person in charge explained that raw chicken is dipped into the corn starch, and that this batch has been out for about one (1) hour.

Ensure all potentially hazardous foods (PHF) are maintained at 41 F or below for cold holding and 135 F or above for hot holding.

Corrected on site: Container of corn starch with raw chicken crumbs was placed into the kitchen reach-in cooler.

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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9. PROPER COOLING METHODS

POINTS 2	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 114000

Inspector Comments: 1. Observed a large and deep container of chicken broth in the walk-in cooler. Upon questioning, the person in charge explained that the broth is cooked and placed into the walk-in cooler to cool.

2. Observed a large and deep container of pork broth (made at the facility from pork bones) to measure 104 F over a small and shallow container of ice by the cook's line. Upon questioning, the person in charge explained that the broth was placed out one (1) hour ago. The person in charge explained that the container is placed over ice to cool.

All potentially hazardous foods (PHF) shall be rapidly cooled from 135 F to 70 F within 2 hours, and then from 70 F to 41 F within a total of six (6) hours.

Ensure that all potentially hazardous foods are being cooled using an approved method. The following are approved cooling methods:

1. Placing the food in shallow pans
2. Separating the food into smaller or thinner portions
3. Using rapid cooling equipment such as chill blasters
4. Using containers that facilitate heat transfer
5. Adding ice as an ingredient
6. Using ice paddles
7. Placing containers in an ice bath, stirring food frequently

Corrected on Site: The manager was instructed to add the broth to a smaller/shallow pan and to submerge the pan in an ice bath.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed a black mold like substance build up on the top interior panel inside the ice machine.

Ensure all food contact surfaces are maintained in a clean and sanitary condition. Clean and sanitize all areas of the ice machine that may come into contact with food.

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>

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Observed lack of warm water (under 100F) provided at both kitchen and back area handwashing sinks.

Ensure warm water, at least 100°F, is provided at each handwashing sink.

Corrected on site: Maintenance was called on site to resolve the issue.

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)



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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: Observed several open bags of meat/food in the walk-in freezer. Ensure all food is stored covered and separated 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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed several containers of ingredients throughout the facility without labels. Ensure food is stored at least 6 inches off the floor at all times. NOTE: Food in packages and working containers may be stored less than 6 inches above the floor if stored on dollies, pallets, racks, and skids designed to be moved by hand or by conveniently available hand trucks or fork lifts.
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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))

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed two (2) CO2 cylinders by the soda syrups not securely fastened to a rigid structure. Ensure pressurized cylinders are securely fastened to a rigid structure.
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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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: 1. Observed light out in the walk-in freezer. 2. Observed one (1) unprotected light in the ventilation hood above the cook's line. Repair/replace. Ensure adequate lighting is provided and protected in areas where food is prepared and stored.
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Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed a sanitizer bucket that was not in use with quaternary ammonium sanitizer at a concentration at or less than 100 ppm (parts per million). This bucket contained a wiping cloth that was draped over the side of the bucket. Instructed employee to refill sanitizer bucket with sanitizer at the accepted concentration and to fill sanitizing bucket enough that cloth/cloths may be completely submerged in sanitizing solution when not in use.
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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)



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48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold; color: red;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed three (3) food service workers at this facility without a current/ valid San Bernardino County food handler/worker card. Provide a valid San Bernardino County Food Handler card for each of these workers within 14 days. A missing food handler card information and verification sheet was provided to fill out and fax form and cards and return to San Bernardino County Environmental Health Services department. Fax form and cards to (909)387-4323 or send to sbcfoodworker@gmail.com Failure to do so will result in a charged re-inspection to verify compliance.
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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

CV. COVID-19 OBSERVATIONS

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold; color: red;">0</div>	Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	Inspector Comments: Observed the following COVID related changes to practices: - Protection plan: Facility is missing a site specific protection plan - Employee: The person in charge explained that employees receive a temperature check before the start of their shift. - Control: Facility is allowing customers to dine-out against current state guidelines. - Disinfection: Person in charge explained that high contact areas are disinfected every 30minutes - 1 hour. - Social Distancing: Observed no markers on the floor indicating 6 ft social distancing. Signs reminding customers to practice social distancing. The person in charge explained that guests/customers wait outside for their to-go orders.
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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 card was posted.

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

For a B grade (score of 80 to 89) A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time.

A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance; or b) may be requested by the food facility.

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

No Sig.

NAME: Orgil Enkhtur
TITLE: Chef Manager