



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME RUMBLE FISH		REINSPECTION DATE Not Specified		INSPECTOR Jin Lee	DATE 6/30/2021
LOCATION 5470 MORENO ST B, MONTCLAIR, CA 91763				PERMIT EXPIRATION 2/28/2071	IDENTIFIER: Food
TIME IN 4:48 PM	TIME OUT 5:35 PM	FACILITY ID FA0012873	RELATED ID PR0016871	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This re-inspection is being conducted at the request of the owner.

This facility was closed for business at the time of this inspection.

On 06/29/2021, the health permit for this facility was suspended due to a cockroach infestation. On this date, after a thorough inspection of the entire kitchen facility, no past or current evidences of vermin including but not limited to cockroaches.

The owner provided recent professional exterminator invoice that performed pest control service at this facility within 24 hours.

This food facility was observed to be in a clean and sanitary condition. The health permit for this facility was re-instated on this date. The notice of closure sign was removed and reposted the grade sign on this date. Continue to maintain this facility in a clean and sanitary condition and free from vermin including but not limited to cockroaches.

A billable one (1) week follow up inspection will be conducted on Wednesday, 07/07/2021, to determine compliance. Non-compliance will result in the health permit suspension and the facility closure.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This re-inspection was conducted as a result of the routine inspection conducted on 06/29/2021. On 06/29/2021, observed sanitizer was not detected at the final rinse cycle of the dish machine. Observed four (4) german cockroaches under the 3-compartment sink.

On this date, all of the previously noted violations were observed to have been corrected. The concentration of chlorine sanitizer at the final rinse of the dishwasher was measured at 50 ppm. Observed no current or past evidence of cockroaches at this facility after thorough inspection of this food facility including storage area, sushi bar, cooking area, dishwashing area, restroom, and dining area. The owner provided the pest control service invoice that performed last night.

Maintain this facility free from vermin including but not limited to cockroaches.

A billable one (1) week follow up inspection will be conducted on Wednesday, 07/07/2021, to determine compliance. Non-compliance will result in the health permit suspension and the facility closure.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed a large gap under the rear exit door and side gaps between the rear doors.

Enclose the gaps to prevent the entrance of vermin.

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)



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16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1. Observed a damaged wall behind the ice making machine.
2. Observed small nail holes on the wall above the 3-compartment sink.
3. Observed crevice on the wall behind the water heater.
4. Observed gaps around the mop sink.
5. Observed a cracked base cove under the 3-compartment sink.

Seal all holes and gaps that can harbor vermin. Maintain all floors in good repair.

6. Observed food debris and dirt on the floor under the booth dining seats.
7. Observed food debris and grease buildup on floor under storage area and sushi bar preparation area.
8. Observe standing water on the floor under the dishwasher.

Maintain all floors in a clean and sanitary manner at all times.

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))

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](#).

Signature(s) of Acknowledgement

No S/G

NAME: Younmi Kim
TITLE: Owner

Total # of Images: 0