



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAGIC WOK		DATE 4/13/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 11/30/2015
LOCATION 1902 N CAMPUS AV C2, UPLAND, CA 91784			INSPECTOR Denise Martinez	
MAILING ADDRESS 10877 FOOTHILL BL, RANCHO CUCAMONGA CA 91730			IDENTIFIER: None	
TIME IN 1:10 PM			SERVICE: 033 - Re-score Grade Inspection	
TIME OUT 2:09 PM			RESULT: 03 - Corrective Action / No Follow up Required	
FACILITY ID FA0015889			ACTION: 01 - No Further Action Required	
RELATED ID PR0021128			PE 1621	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 94

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

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ 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				2
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	2
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 reservice 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	2

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	2
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		1
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		⊗
35. Equipment/Utensils approved; installed; clean; good repa		1
36. Equipment, utensils and linens: storage and use		⊗
37. Vending machines		1
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		⊗
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 worker cards		2
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		
53. Impoundment		
54. Permit Suspension		



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

<p>POINTS</p> <p style="font-size: 2em; color: red; text-align: center;">2</p>	<p>Compliance date not specified Complied on 4/13/2015 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed orange chicken within the top portion of the service line to have an internal temperature between 108-110 at the top of the pan. Orange chicken on the bottom layer that was in direct contact with the aluminum pan had internal temperatures over 140 degrees F. Ensure that all hot-held PHF is held at or above 135 degrees at all times. Per employee, orange chicken had been placed within the hot holding unit less than 1 hour prior. Within minutes after stirring, the entire pan of orange chicken moved into compliance and was measured at or above 135F. Recommended to stir contents within pans at service line more often to ensure heat is evenly distributed throughout.</p>
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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/510012_how_to_keep_food_out_of_danger_zone.pdf

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

<p>POINTS</p> <p style="font-size: 2em; color: red; text-align: center;">1</p>	<p>Compliance date not specified Complied on 4/13/2015 Violation Reference - HSC - 114047, 114049, 114051</p>	<p>Inspector Comments: Observed an unlabeled bottle with an unidentified clear liquid stored on racks in the dry storage area. Per employee, the bottle contained cooking wine. Label all bottles and food storage containers for proper identification. Corrected on site.</p>
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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))

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

<p>POINTS</p> <p style="font-size: 2em; color: red; text-align: center;">1</p>	<p>Compliance date not specified Complied on 4/13/2015 Violation Reference - HSC - 114067(f,g), 114099</p>	<p>Inspector Comments: Observed chlorine sanitizer solution level within the sanitizing bucket in the prep area to be much greater than 200 ppm. Store wiping cloths in a sanitizing solution of an approved concentration - approved sanitizer concentration level is between 100-200 ppm for chlorine. Use test strips to ensure the appropriate concentration levels are maintained throughout use. *Chlorine test strips on site no longer had the color-indicator comparison chart included, which is used to confirm proper sanitizer concentration levels. If color chart cannot be located, provide a new color chart to ensure proper sanitizer levels are maintained at an appropriate concentration.</p>
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Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

<p>POINTS</p> <p style="font-size: 2em; color: red; text-align: center;">1</p>	<p>Compliance date not specified Complied on 4/13/2015 Violation Reference - HSC - 114074, 114081, 114119</p>	<p>Inspector Comments: Observed a small plastic container used as a scoop and stored inside of dry cooking ingredient near cooks line. Use an approved scoop with a handle to prevent possible contamination of food products. Store scoops in a clean and sanitized area or inside of bin with handle out of contact with food items.</p>
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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)



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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified	Inspector Comments: Observed rolls of toilet paper stored directly on top of toilet tank and on side railing. Ensure that toilet facilities are maintained clean and fully stocked with supplies in their appropriate dispensers at all times.
	Not In Compliance Violation Reference - HSC - 114250, 114276	

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

Overall Inspection Comments

"A" letter grade card posted.

Signature(s) of Acknowledgement

Marlene M

NAME:
TITLE: