



County of San Bernardino • Department of Public Health
 Division of Environmental Health Services
**COMMUNITY ENVIRONMENTAL HEALTH
 CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME MAGDALENO'S RESTAURANT	DATE 5/24/2013	SIGNATURE
LOCATION 220 N CENTRAL AV, UPLAND, CA 91786	REHS Jose Rodriguez	

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
 Complied on 5/24/2013

Inspector Comments: Observed meat sauce at 47 F inside the refrigerator. Meat sauce was made the previous day. Ensure that all potentially hazardous foods are rapidly cooled from 135 F to 70 F within 2 hours and from 70 F to 41 F within 4 hours. Facility is using approved cooling methods (i.e. ice bath and ice paddles), however, it is strongly recommended that temperatures are monitored in order to perform the process correctly.

See VC&D.

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/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/cooling_hot_food_safely.pdf

21. HOT AND COLD WATER AVAILABLE

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed no hot water flowing from bar sink and handwash sink in customer restrooms. Ensure that plumbing is monitored and that hot water is free flowing in order to properly wash glassware and hands, respectively.

Will re-inspect within 2 weeks to ensure adequate hot water reaches sinks.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed clogged floor sink in the small bar annex. Ensure that floor sink remains free flowing to prevent potential sewage back-up. Corrected.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed personal jacket on top of the ice machine. Designate specific area for employee personal items that is under and away any food or food contact surfaces to prevent potential contamination. Corrected.

Observed fly in facility. Take proper measures to mitigate fly intrusion. Facility stated that a fly lamp will be placed near the kitchen entrance. Ensure that fly lamp is placed a few feet away from any food surface to prevent potential contamination.

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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52. VC & D

POINTS
0

Compliance date not specified
 Not In Compliance

Inspector Comments: One container of meat sauce was discarded due to cooling violation.

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."

Overall Inspection Comments

"A" grade posted.

- Repair light to walk-in freezer. Observed burnt.
- Ensure that facility obtains approved San Bernardino County food handler cards. Food handler card information left.

Will re-inspect facility within 2 weeks for cooling and hot water issue. If facility is still out of compliance at time of re-inspection, a third inspection is required and will be charged at \$122.50 per 30 minutes.