



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM  
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

(800) 442-2283

FACILITY NAME <b>THE LUXE BUFFET</b>				DATE <b>6/2/2014</b>	SIGNATURE 
LOCATION <b>701 N MILLIKEN AV D, ONTARIO, CA 91764</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>701 N MILLIKEN AV D, ONTARIO, CA 91764</b>				REHS <b>Anies Kondoker</b>	
FA # <b>FA0027663</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0047702</b>	PE <b>1622</b>	PROGRAM IDENTIFIER: <b>None</b>
TIME IN <b>4:06 PM</b>	TIME OUT <b>5:03 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>004 - COMPLAINT - INITIAL</b>
					RESULT: <b>03 - CORRECTIVE ACTION / NO FOLLOW UP REQ</b>
					ACTION: <b>01 - NO FURTHER ACTION REQUIRED</b>

**RETAIL FOOD PROTECTION - PUBLIC EATING PL (100-UP SEATS)**

**16K999 Complaint Inspection**

Compliance Date: **Not Specified**

Inspector Comments:

Not In Compliance

Violation Reference - **HSC**

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

**Overall Inspection Comments**



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A complaint alleged that a customer became ill after eating seafood in this facility on 5/26/14.

**Findings:**

- Owner and manager stated that they did not receive similar complaint.
- This facility receives frozen precooked crab legs and shrimps. These foods are defrosted in walk-in cooler prior placement in buffet line.
- Boxes of oysters are received frozen. This facility receives about 5 boxes of oyster per week. Observed a bin of oyster in walk-in freezer without a tag.  
At this time, observed only 2 oyster tags from harvest days in May 2014.  
Ensure that oyster and other shell fish tags are maintained for 90 days. The tag shall be kept with the shellfish until it is used up.
- Measured crab legs and clams in buffet line at 42 - 60 F. Owner stated that the foods will be gone within 30 minutes. Strongly recommend using time as public health control for these foods since they are stacked high on plates and do not have direct contact with ice.  
When time as public health control is used, the foods can be left at room temperature for up to 4 hours. Leftover food shall be discarded.  
Documentation that indicate the time food is taken out of controlled temperature (refrigerator) or expiration time shall be maintained.
- Measured 100 ppm quaternary ammonia sanitizer at 3-compartment sink.  
Ensure to measure solution at 200 ppm. Use lukewarm water as directed by manufacturer.
- Measured 0 ppm chlorine solution in a sanitizer bucket in seafood section of the buffet line.  
Maintain chlorine solution at 100 ppm. Replace solution as needed.
- Observed an uncovered container of cooked shrimps in walk-in cooler.  
Provide covering to prevent overhead contamination.
- Observed raw fish stored above containers of vegetables and ready to eat food in walk-in cooler.  
Store raw animal products below ready to eat food.
- Observed ice scoop stored on top of ice machine.  
Store it in a designated container.
- Observed a wiping cloth used as cutting board liner in seafood section of buffet line.  
Use non-absorbent liner as needed.
- Hot water at minimum 120 F is available in this facility.
- Observed automatic warewashing machine dispense chlorine at minimum 100 ppm.
- There's no power outage recently and no change of food distribution company.

Unable to verify that the foods consumed in this facility by the complainant caused their illness.

Complaint closed.

**Photo Attachments:**

No Photo Attachments