



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME THE LUXE BUFFET				DATE 8/18/2014	SIGNATURE <i>[Signature]</i>
LOCATION 701 N MILLIKEN AV D, ONTARIO, CA 91764				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 701 N MILLIKEN AV D, ONTARIO, CA 91764				REHS Tin Nguyen	
FA # FA0027663	PR # Not Specified	SR # Not Specified	CO # CO0048578	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 10:58 AM	TIME OUT 12:32 PM	CONTACT Not Captured			SERVICE: 004 - COMPLAINT - INITIAL
				RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ	
				ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: **Not Specified**
Not In Compliance
Violation Reference - **HSC**

Inspector Comments:
-Complainant stated that someone ate oysters at facility on July 20, 2014 and became infected with vibrio parahaemolyticus.

Upon inspection, observed the following:

1. Per operator, oysters are served only during dinner, starting at 4:00pm until close.
2. Per operator, all oysters are transferred and held in walk-in freezer, upon receiving shipments.
3. Many bags of frozen oysters held on metal rack in walk-in cooler with its respective tags/labels.
4. Per operator, upon serving, oysters are first defrosted under running water in three compartment sink, then de-shelled, and transferred into a tub to be held in walk-in cooler (near seafood buffet line) for proper cold-holding. Also, oysters are held under time control for a maximum of two hours at buffet line, then discarded.

NOTE:

-Oysters are handled by prep personnel who is also responsible for handling salad line at buffet area.

5. Four different types of oyster harvester tags held in metal tray by operator: (Dated from May 2014 through August 2014)

- a) Taylor Shellfish Farms, Shelton, Washington
- b) Bay Center Mariculture CO., Willapa Bay/Stony Point, Washington
- c) Hilton's Coast Seafood Company, South Bend, Washington
- d) Pacific Oyster Company, Bay City, Oregon

6. Missing time control on counter for cooked mussels, and all salad trays at buffet line. Per operator, all foods were prepared upon opening at 11:00am, today. Ensure all foods held under time control are provided with a time control log to properly monitor when foods are to be discarded after four hours. Corrected on site.

7. Several in-use wiping towels on cutting boards at sushi line. Ensure all in-use wiping towels are returned to sanitizer bucket after every use.

Complaint has been addressed with person in charged at time of inspection.

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

Overall Inspection Comments

Complaint has been addressed with person in charge at time of inspection.

Photo Attachments:

No Photo Attachments