



County of San Bernardino • Department of Public Health  
 Division of Environmental Health Services  
**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>10/16/2014</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>Veronica Martinez</b>		
FA # <b>FA0027663</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0049230</b>	PE <b>1622</b>	PROGRAM IDENTIFIER: None	
TIME IN <b>2:00 PM</b>	TIME OUT <b>2:59 PM</b>	CONTACT <b>Not Captured</b>			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)**

**16K999 Complaint Inspection**

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

**Inspector Comments:**

A complaint investigation was conducted at this facility in regard to a case of Vibrio from the consumption of raw oysters on 9-25-14.

Upon investigation, shucked oysters were observed held in three inches of water within a plastic tub inside the walk in refrigerator at 53F. Shucked oysters observed on buffet line holding at 53F. The operator stated the oysters had been shucked and processed less than thirty minutes prior to placement on buffet line. Oysters from both the buffet line and walk in refrigerator were removed and placed in walk in freezer to rapidly cool down to 41F.

Observed raw oysters placed under time control and according to operator discarded every four hours as indicated by time stamp on counter ledge.

Observed oysters received at this facility frozen and from approved sources. Operator stated oysters are being delivered to the facility two times per week and stored inside the walk in freezer. Oysters are kept inside walk in freezer until ready to be processed or shucked for service. According to operator, the oysters are shucked while the oyster is still frozen and under cold running water at the prep sink. Once processed, oysters are placed into a water bin and stored away in the walk in cooler until served.

Observed oyster tags properly maintained on site for review.

Observed consumer advisory (warning label informing the public of consuming raw oyster) placed at eye level right above oysters in the food bar.

Ensure oysters are kept at 41F or below or if using time as a control to limit pathogenic micro-organism growth or toxin formation, ensure oysters are consumed or discarded within four hours of the date and time labeled according to the written procedures for the use of time as a control.

NOTE: Ensure a detailed time control log for oysters is kept and maintained for facility at all times.

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

**Overall Inspection Comments**

Complaint closed.

**Photo Attachments:**

No Photo Attachments