

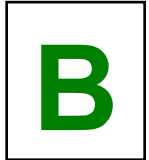


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAGIC LAMP RESTAURANT		DATE 5/4/2022	REINSPECTION 5/18/2022	PERMIT 10/31/2022
LOCATION 8189 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			INSPECTOR Jin Lee	
MAILING ADDRESS 8189 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			IDENTIFIER: None	
TIME IN 2:01 PM	TIME OUT 5:35 PM	FACILITY ID FA0007590	RELATED ID PR0006198	PE 1622
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.



SCORE 84

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊘ MAJ = Major violation
- ⊘ 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 & ex		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 pro		4	2
○ In		6. Adequate handwashing facilities supplied & accessi			⊘ 2
TIME AND TEMPERATURE RELATIONSHIPS					
○ In	N/O	N/A	+	⊘ 4	2
○ In	N/O	○ N/A		4	2
○ In	N/O	○ N/A		4	2
○ In	N/O	N/A		4	
○ In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
○ In	N/O	N/A		4	⊘ 2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
○ In	N/O	○ N/A			2
○ In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
○ In		○ N/A			2
CONSUMER ADVISORY					
○ In	N/O	○ N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
○ In		○ N/A		4	
WATER/HOT WATER					
○ In				4	2
LIQUID WASTE DISPOSAL					
○ In				4	2
VERMIN					
○ In				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	⊘
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊘
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊘
36. Equipment, utensils and linens: storage and use	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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	⊘

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊘
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊘
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊘
53. Impoundment	
54. Permit Suspension	



Public Health
Environmental Health Services

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7. PROPER HOT AND COLD HOLDING TEMPERATURES



POINTS

4

Compliance date not specified
Complied on 5/4/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures in small walk-in refrigerator and upright reach-in refrigeration unit by the kitchen entrance:

1. Steaks on the cart in the walk-in refrigerator were measured at 48 degree F. The manager stated the steaks were stored for three (3) hours.
2. Boiled eggs in a metal container in the walk-in refrigerator were measured at 47 degree F. The manager stated the boiled eggs were stored since yesterday.
3. Two (2) gallons of milks in the walk-in refrigerator were measured at 46 degree F. The manager stated the milks were stored since yesterday.
4. Half (1/2) gallon of half and half in the walk-in refrigerator was measured at 48 degree F. The manager stated the milks were stored since yesterday.
5. Five (5) Whipping cream cans in the reach-in refrigeration unit were measured at 48 degree F. The manager stated the whipping cream cans were stored for three (3) hours.
6. Margarine in the reach-in refrigeration unit was measured at 46 degree F. The manager stated the margarine was stored for three (3) hours.
7. One (1) gallon of milk in the reach-in refrigeration unit was measured at 48 degree F. The manager stated the milk was stored for three (3) hours.
8. Roast beef in the reach-in refrigeration unit was measured at 47 degree F. The manager stated the roast beef was stored for three (3) hours.
9. Turkey in the reach-in refrigeration unit was measured at 48 degree F. The manager stated the turkey was stored for three (3) hours.
10. Sliced cheeses in the reach-in refrigeration unit were measured at 46 degree F. The manager stated the sliced cheeses were stored for three (3) hours.

Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding at all times.

Corrected on site. The boiled eggs, milks, and half and half were removed and discarded by the manager. The other foods were removed and stored in the large walk-in refrigerator in basement.

Note: The ambient temperature of the small walk-in refrigerator was measured at 48 degree F. The ambient temperature of upright reach-in refrigeration unit was measured at 50 degree F.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/RI6w5DtEs7w>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1. Observed no paper towels in the paper towel dispenser next to upright reach-in refrigeration unit at the east handwashing sink.

Provide and maintain the paper towels in the paper towel dispenser at all times.

2. Observed a cloth and brush to be stored in east handwashing sink.

Maintain handwashing sinks clear and free from any obstruction to facilitate hand washing.

Corrected on site. The cloth and brush were removed by the chef.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1. Observed food debris on the can opener blade at the preparation table across the small walk-in refrigerator.

Clean and sanitize this blade. Ensure that all food contact surfaces are kept clean and sanitized at all times.

Corrected on site. The chef removed and stored in the warewashing sink.

2. Observed black mold-like growth on the back deflector board inside of the ice making machine. Growth was not actively touching the ice.

Empty, clean, and sanitize this machine. Ensure that all food contact surfaces are kept clean and sanitized at all times.

3. Observed brown slime-like growth on the beverage gun at the bar. The beverage gun was not used at that time.

Clean and sanitize this blade. Ensure that all food contact surfaces are kept clean and sanitized at all times.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <https://youtu.be/Gz6zPqZtv2s>

27. FOOD SEPARATED AND PROTECTED

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed four (4) uncovered seasoning containers next to the cold holding unit across the griddle in the kitchen.

Discontinue this practice. Store all food so as to be protected from any potential cross contamination.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: 1. Observed dust buildup on fan guards in walk-in refrigerator.
2. Observed dust buildup on AC vent above the warmer in the kitchen.

Maintain all equipment to be kept in a clean and sanitary condition.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Not In Compliance
	Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: 1. Observed a leaking faucet at bar 3-compartment sink.

Repair/replace the leaking faucet.

- 2. Measured upright reach-in refrigeration unit by the kitchen entrance at 50 degree F.
- 3. Measured small walk-in refrigerator at 48 degree F.

Repair or replace this refrigeration unit so that all potentially hazardous foods are held at or below 41 F at all times.

Note: Observed more than enough cold hold storage units in this food facility. Observed three (3) large walk-in refrigerator in basement and four (4) upright refrigeration unit in the kitchen. The manager contact the maintenance at that time.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

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

POINTS 1	Compliance date not specified Not In Compliance
	Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: 1. Observed a gap in the bottom under the rear kitchen exit door, under the basement exit door, and under the west end exit door.
2. Observed a hole on the wall next to the unused upright refrigeration unit that used as a storage.

Seal the gap and hole to prevent the entrance and/or harborage of vermin.

3. Observed an employee keys on the shelf above the preparation table.

Store all personal belongings away from food prep and storage areas.

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance
	Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1. Observed broken and missing broken floor tiles under the hot holding units.
2. Observed damaged floor in the clean utensil storage area.

Repair/replace the floor and tiles. Maintain all floors to be cleanable and in good repair.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed two (2) food handler(s) without current, valid San Bernardino County food handler card(s). Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in unannounced billable reinspections to verify compliance.
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Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

More Information: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: eleven (11) boiled eggs, two (2) gallons of milk, and half (1/2) gallon of half and half were voluntarily condemned and destroyed by the manager.
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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."

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

Overall Inspection Comments



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A letter grade "B" was posted on the wall by the entrance. Do not remove, relocate, or obscure from public view. Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

- A Food Facility Risk Based Inspection Frequency handout was provided.
- A Re-Score form was provided.
- A Pep Talk was presented to the manager.
- A Top 5 CDC Risk Factors handout was provided.
- A Missing Food Handler Cards - Inspectors handout was provided.
- A Compliance Manager handout was provided.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

No SIG

NAME: Linda Velaquez
TITLE: Manager