



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAGIC WOK		DATE 4/3/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 11/30/2015
LOCATION 1902 N CAMPUS AV C2, UPLAND, CA 91784			INSPECTOR Denise Martinez	
MAILING ADDRESS 10877 FOOTHILL BL, RANCHO CUCAMONGA CA 91730			IDENTIFIER: None	
TIME IN 12:54 PM			SERVICE: 001 - Inspection - Routine	
TIME OUT 2:42 PM			RESULT: 03 - Corrective Action / No Follow up Required	
FACILITY ID FA0015889			ACTION: 01 - No Further Action Required	
RELATED ID PR0021128			PE 1621	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 80

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ 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 & excl			4	
In	N/O	3. No discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use	+			⊗
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used prop			4	2
In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	+		4	⊗
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	2
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	+			⊗

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		21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL						
In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
In		23. No rodents, insects, birds, or animals			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, use	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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9. PROPER COOLING METHODS **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114000	Inspector Comments: Observed nine trays of chow mein stored on a rolling rack in the kitchen area across from the grill measured at temperatures between 78-98F. Per cook, chow mein had been prepared this morning at approximately 10/10:30 am (>4 hours prior) and was placed on the racks to cool. Cook stated he was planning on moving them into the walk-in soon. Discontinue practice. Ensure that all cooked potentially hazardous food is rapidly cooled from 135 F to 70 F within the first 2 hours, and then further cooled from 70 F to 41 F over the next 4 hours. Use a thermometer to monitor cooling temperatures. Recommended to use an ice bath or store rolling rack away from grill and inside of walk-in refrigeration unit in the future to cool food items more quickly. See VC&D item #52
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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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 4/3/2015 Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Observed soda machine with excessive debris build-up inside of several soda nozzles. Clean and maintain soda nozzles on a regular basis. Employee removed soda nozzles and walked them over to the hand washing station, where she began to use a toothbrush to scrape out the build-up of grime. DISCONTINUE PRACTICE. All utensils and equipment (including soda nozzles) must be properly washed, rinsed, and sanitized at the three-compartment sink. Equipment/utensils must remain in contact with sanitizer for 30 seconds if using chlorine, or 1 minute if using quat sanitizer. Following sanitizer, equipment/utensils must be allowed to adequately drain or air dry before reuse.
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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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified Complied on 4/3/2015 Violation Reference -	Inspector Comments: Observed an open, uncovered personal employee drink stored on top of the prep table near the walk-in refrigeration unit as foods were being actively prepped. Also observed a personal cell phone plugged in and charging on top of same prep table directly next to food items. Employees shall not eat or drink while handling foods. Store all personal food items in a designated place, away from foods and food contact surfaces.
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Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified Complied on 4/3/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed separate containers of raw beef and raw chicken stored within the top section of the cold-holding unit across from the cook's grill with internal temperatures between 45-46°F. Ensure all potentially hazardous food is maintained at 41°F or below for proper cold holding. Do not over-stack containers stored in top portion of the cold-holding unit, and keep lid closed as much as possible to maintain appropriate temperatures. Corrective action at time of inspection: Employee closed lid of top section to bring temperatures down to 41F or below.
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf



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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 multiple food containers stored uncovered within the cook's reach in refrigeration unit and within the reach-in freezer. Cover all food items in storage to ensure overhead protection. Observed plastic container of vegetables stacked directly on top of other containers of vegetables in the reach-in refrigeration unit such that the bottom of the top container was in direct contact with the vegetables below. Properly separate and store all food items such that it is protected from possible 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.

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: Observed an unlabeled spray bottle near reach-in refrigeration unit with an unidentified blue liquid. Per employee, the spray bottle contained degreaser. Observed a sriracha bottle stored near the front hand wash station with a green liquid inside. Per employee, bottle contained liquid soap. Label all spray bottles and/or containers containing cleaning supplies for proper identification.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed two cardboard boxes filled with broccoli and 3 stacked containers containing raw meats stored directly on the floor near rear prep table. Store all food items at least 6" above the floor at all times. Observed several unlabeled sriracha bottles stored above the reach-in refrigeration unit with various unidentified liquids. Per employee, two clear liquids were vinegar and a dark liquid was soy sauce. Label all bottles and food storage containers for proper identification.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

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: Observed excessive grime/debris within the reach-in refrigeration and freezer units along equipment doors, handles, and inside racks. The bottom shelving of the reach-in refrigeration unit behind the cook's line had large puddles of various soups/sauces due to the fact that each container was filled and were stored without proper lids or coverings. Clean and maintain all equipment.

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed scoops stored within a bulk container of corn starch with the utensil handles in direct contact with food product. Ensure that any scoops that are stored within a bulk container of food are stored handle up, such that the handle does not come in contact with the food product. Observed small plastic containers and steel bowls used as scoops for various food products. Use an approved scoop with a handle to prevent possible contamination of food products. Observed two CO2 tanks stored outside of the walk-in refrigeration unit that were not chained/secured. All pressurized tanks must be secured to a rigid structure at all times.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: Observed gaps between the filters underneath the exhaust hood filter system at cooks line. Eliminate all gaps between filters and ensure ventilation frames are fitted properly to allow proper air flow and prevent grease leak.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114157, 114159

Inspector Comments: Observed no internal thermometer within the small reach-in cooler unit or within the front hot-holding equipment. Provide accurate thermometers for each cold or hot holding unit throughout facility to ensure proper temperatures are maintained.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed 5 soiled wiping cloths stored along edge of grill equipment and on prep surfaces throughout the kitchen area. Ensure that all wiping cloths are stored submerged in sanitizing solution of appropriate concentration (100-200 ppm for chlorine; 200-300 ppm for quat) when not in use.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: Operator voluntarily consented to the destruction and condemnation of 9 trays of chow mein that had been improperly cooled.

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

Placed "B" grade card in the window of facility.
Do not remove, relocate, hide, or discard letter grade.
Provided the following to operator:
- Re-score sheet
- Health Education Liaison Program (HELP) pamphlet



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Signature(s) of Acknowledgement

Marlene Montes

NAME: Marlene Montes
TITLE: