



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAGIC LAMP RESTAURANT		DATE 10/20/2020	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 12/31/2070
LOCATION 8189 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			INSPECTOR Bernadette Agrazal	
MAILING ADDRESS 8189 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			IDENTIFIER: None	
TIME IN 12:06 PM	TIME OUT 3:14 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 85

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

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

- 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 & 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			2
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	+	⊘	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				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	⊘

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	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	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, used	⊘
35. Equipment/Utensils approved; installed; clean; good repa	⊘
36. Equipment, utensils and linens: storage and use	⊘
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊘
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊘
44. Premises; personal/cleaning items; vermin-proofin	⊘

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊘
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊘
53. Impoundment	
54. Permit Suspension	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAGIC LAMP RESTAURANT	DATE 10/20/2020
LOCATION 8189 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730	INSPECTOR Bernadette Agrazal

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 10/20/2020 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: 1) Measured the temperature for ranch dressing, blue cheese dressing, crumbled blue cheese, sour creme and cottage cheese being stored on the top portion of the cold holding unit to be between 52F - 54F.</p> <p>2) Measured the temperature for horse radish, picante salsa, and tartar sauce being stored inside the cold holding unit to be between 52 - 53F. Upon questioning, operator stated the cold holding unit is in need of repair and isn't cooling properly. Observed no thermometer being stored inside of cold holding unit. Inspector measured the internal temperature for the continental refrigeration cold holding unit to be 56F.</p> <p>3) Measured the temperature for sliced cheese being stored on the top portion of the cold holding unit located by the cook's line to be 57F. Observed the sliced cheese to be double stacked, not adequately cooling.</p> <p>Repair/replace the continental refrigeration unit. Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding at all times. Recommend to discontinue using the cold holding unit until the necessary repairs are made.</p> <p>Corrected on site: Operator voluntarily discarded the above listed items into the trash. See VC&D.</p> <p><u>A reinspection will be conducted to verify that the continental refrigeration unit is properly cooling.</u></p>
---------------------------	--	--

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/Food_Danger_Zone.pdf

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p>Inspector Comments: 1) Inspector observed approximately twenty (20) german roach eggs on the floor near the continental refrigeration unit located next to the soda syrup boxes. After a thorough inspection throughout the kitchen and facility, observed the eggs only in this section. Inspector verified the facility currently contains pest control services, last inspection report of 09/25/2020 was provided. Pest control services are attending the facility once a month.</p> <p>2) Observe old insect remnants in the spices storage pantry and on the basement floor.</p> <p>Immediately clean and sanitize all the affected areas. Ensure the facility remain free from roaches, insects, including but not limited to mice and rodents at all times.</p> <p><u>A reinspection will be conducted to verify that all cockroach eggs and insect remnants were removed.</u></p>
---------------------------	--	---

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)</p>	<p>Inspector Comments: The following food items were found being stored directly on the floor inside the walk in refrigerator and freezer located in the basement.</p> <ul style="list-style-type: none"> - milk containers inside refrigeration unit - a bulk container of sour creme refrigeration unit - multiple boxes of meat inside freezer - box of cheese inside freezer <p><u>Ensure all foods are stored a minimum of six (6) inches off the floor to prevent contamination.</u></p>
---------------------------	---	---

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.



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAGIC LAMP RESTAURANT	DATE 10/20/2020
LOCATION 8189 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730	INSPECTOR Bernadette Agrazal

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the oven hood grills to contain a very heavy accumulation of grease and dust debris. Clean the oven hood grills and ensure they remain free from grease and debris at all times.
---------------------------	--	--

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

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: Upon questioning, operator was unable to provide the correct test strips to check for quaternary ammonium for the sanitizer step in the 3 compartment sink. Only chlorine test strips were observed at the facility. Ensure to provide the correct test strips to check for the concentration of sanitizer. Correct sanitizer concentration levels are as follows: - 100 ppm of chlorine - 200 ppm of quaternary ammonia
---------------------------	---	---

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

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 the everest refrigeration unit located in the back storage adjacent to the 3 compartment sink not adequately closing. The temperature reading on the refrigeration unit read 50F. Inspector measured the internal temperature for the refrigerator to be 46F. Repair/replace the refrigeration unit and temporarily relocate the items located inside the Everest Refrigeration unit until the necessary repairs to the refrigerator are made.
---------------------------	--	--

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: 1) Observed bulk containers of flour, bread crumbs, and sugar to contain scoops handles that were directly in contact with food. Discontinue this practice. Ensure handles are out of the food at all times. Corrected on site: Operator removed the scoops out of the food and placed them in the 3 compartment sink for cleaning. 2) Observed a pressurized cylinder to be unchained and unsecured inside the employee locker room / restroom. Ensure that all pressurized cylinders are securely fastened 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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAGIC LAMP RESTAURANT	DATE 10/20/2020
LOCATION 8189 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730	INSPECTOR Bernadette Agrazal

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed no internal thermometer inside the cold holding unit that is located adjacent to the soda syrup boxes. Ensure a readily visible accurate thermometer is provided and placed in the warmest part of each refrigeration unit at all times.
---	--	---

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>

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	Inspector Comments: Observed the employee restroom located adjacent to the kitchen to contain an excessive amount of used disposable gloves inside the hand washing sink, on the floor directly underneath the sink, and in the corner of the toilet bowl. No trash can was observed inside the restroom at the time of inspection. Immediately remove all the used gloves from the restroom and immediately clean and sanitize the restroom. Provide a trash can inside the restroom so employees can properly dispose of tissues, gloves, and trash at all times. A reinspection will be conducted to verify that the restroom has been clean and sanitized.
---	--	---

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed open holes in the walls located next to the boxes of soda syrup near the continental refrigeration unit. A large hole approximately 3 inches in size was observed on the wall directly above clean equipment / utensils in the back storage area and the preparation table where the can opener is located. Seal all the gaps to prevent unwanted pests from entering the facility at all times.
---	--	---

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAGIC LAMP RESTAURANT	DATE 10/20/2020
LOCATION 8189 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730	INSPECTOR Bernadette Agrazal

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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1) Observed a tile located near the cook's line to be in disrepair. Repair/replace the tile and ensure all floors, walls, and ceilings are made with durable, smooth, and nonabsorbent washable surfaces. 2) Observed the back storage area near the mixture to contain a heavy accumulation of food debris on the floor. Clean the floors and ensure they remain free from food to prevent unwanted pests.
---	---	---

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))

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: Operator has voluntarily consented to the condemnation and destruction of food listed below of being unfit for human consumption. The following items were discarded: - ranch dressing - 64 oz - blue cheese dressing - 64 oz - crumbled blue cheese - 1 lb - sour creme - 2 lbs - cottage cheese - 8 oz - horse radish - 64 oz - picante salsa - 64 oz - sliced cheese - 5 lbs
---	---	--

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."

CV. COVID-19 OBSERVATIONS

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 - SBC Policy - No Reference Number Specified	Inspector Comments: Observed facility to allow indoor dining services. Multiple patrons were observed to be using the indoor bar area and tables without masks. Facility is also currently allowing parties of no more than fifty (50) to reserve the restaurant for indoor parties, celebrations, and events. Indoor entertainment was also observed. Per Governor Gavin Newsom and in conjunction with the San Bernardino County Department of Public Health, indoor dining is currently not allowed. Manager is aware of California mandate. Inspector did not observe: - Social distancing markers - No operational protocol in place - Employees are temperature checked and screened for symptoms - sanitation procedures in place Inspector provided the following handouts: - Covid-19 Guidance for Reopening - Risk Assessment Survey - Covid Compliant Business Partnership Program
---	---	--

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAGIC LAMP RESTAURANT	DATE 10/20/2020
LOCATION 8189 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730	INSPECTOR Bernadette Agrazal

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
- A permit suspension (closure) on your last graded inspection.

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 feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

A "B" letter grade was provided on this date.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245. Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score of letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection.

Pep Talk Given.

The following documents were provided to the manager:

- Top 5 CDC Risk Factors
- Missing Food Handler – Inspector worksheet
- Active Managerial Control handout
- Rescore form
- Risk Assessment Survey
- Covid-19 Business Compliant Partnership Program
- Guidance for Reopening

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

NAME: Sunil Sathi
TITLE: Manager