



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>X AND D MAGIC WOK</b>		DATE 8/19/2022	REINSPECTION 8/23/2022	PERMIT 2/28/2023
LOCATION 14600 BASELINE AV 420, FONTANA, CA 92336			INSPECTOR Antoinette Saunchez	
MAILING ADDRESS 14600 BASELINE AV 420, FONTANA CA 92336			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:05 PM	TIME OUT 4:27 PM	FACILITY ID FA0011348	RELATED ID PR0002251	PE 1620

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 80**

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
<span style="color: green;">○</span> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions & ex			4
<span style="color: green;">○</span> In	N/O 3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used pro	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures			4 2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O N/A 8. Time as a public health control; procedures & record			4 2
<span style="color: green;">○</span> In	N/O N/A 9. Proper cooling methods	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures			4
<span style="color: green;">○</span> In	N/O N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
<span style="color: green;">○</span> In	N/O N/A 12. Returned and reserve of food			2
<span style="color: green;">○</span> In	13. Food in good condition, safe and unadulterated	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source			4
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, displa			2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER				
<span style="color: green;">○</span> In	21. Hot and cold water available			4 2
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed			4 2
VERMIN				
<span style="color: green;">○</span> 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	1
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	1
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	<span style="color: red;">⊗</span>
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	1

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



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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 8/19/2022  
Violation Reference -

**Inspector Comments:**

Observed a food employee rinse their hands at the three (3) compartment sink without using soap after drinking from their personal mug.

Ensure hands are clean and properly washed.

Corrected on site: The food employee was directed to wash their hands with soap and warm water at the kitchen handwashing sink.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** <https://youtu.be/NznA3hqlcss>



Public Health  
Environmental Health Services

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**9. PROPER COOLING METHODS** **⚠ MAJOR ⚠**

<b>POINTS</b>  <b>4</b>	Compliance date not specified
	Violated on 8/19/2022

Violation Reference - HSC - 114000



CAL CODE OFFICIAL INSPECTION REPORT

Table with 2 columns: Facility Name (X AND D MAGIC WOK), Date (8/19/2022), Location (14600 BASELINE AV 420, FONTANA, CA 92336), Inspector (Antoinette Sanchez)

Inspector Comments:

1. Observed two (2) deep containers of fried chicken to not have cooled down to 41 F or below within their six (6) hour cooling period. Measured the internal temperature of the fried chicken between 46 F - 47 F. The person in charge stated the potentially hazardous food (PHF) items were fried on the previous night at approximately 7:00 P.M.

Note: The containers were observed to be stored in a deep, bulk container with lids on them. Both containers were observed to be stacked on top of one another.

Ensure all PHFs are rapidly cooled from 135 F to 70 F within two (2) hours or less, and then from 70 F to 41 F, in a total of six (6) hours or less.

Utilize one or more approved cooling method below:

- 1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

All cooling methods should result in food items being cold held under refrigeration of 41F or below.

Corrected on site: The owner voluntarily discarded the fried chicken.

2. Observed several food items to be cooling in deep, bulk container with lids on them inside of the walk-in cooler.

The person in charge stated that these food have been cooling for less than 6 hours.

Note: All potentially hazardous food item observed cooling measured below 50 F.

Utilize one or more approved cooling method below:

- 1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

3. Measured chow mein at 50 F stacked on top of the uncovered container of cabbage inside of the cold top located across from the cook's line.

The owner stated that the PHF item had been cooling for approximately one (1) hour prior to questioning.

Note: cooling fans for the refrigeration unit are below the container inserts. Items stacked on top of the inserts have no proper cooling method.

Utilize one or more approved cooling method below:

- 1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.



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- 4. Adding ice as an ingredient.
- 5. Using ice paddles.
- 6. Placing containers in an ice bath, stirring food frequently.
- 7. In accordance to an approved HACCP Plan

Corrected on site: The person in charge relocated the food item to another cold top unit that would allow for adequate cold air flow to properly cool the PHF item to 41 F or below.

- 4. The ambient temperature of the walk-in cooler measured at 50 F, per the thermometer placed inside of the refrigeration unit.

Repair/Adjust the open cooler so that the potentially hazardous foods are maintained at or below 41F. The person in charge was directed to not hold any potentially hazardous foods in this refrigeration unit until a member of this Agency verifies that it is able to hold potentially hazardous foods at or below 41 F.

Corrected on site: The violation was corrected by directing a food employee to relocate all potentially hazardous food items to a working cooler. Per the owner, all food items were prepared this morning and/or cooling from this morning and are cooling from ambient and/or 135 F after cooking. Each individual PHF item were discussed with the owner regarding duration held and when they were prepared.

A reinspection has been scheduled on or after August 23, 2022 for this violation.

**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:** <https://youtu.be/hiOExyNgDIQ>

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 8/19/2022  
Violation Reference - HSC -  
113967, 113976,

**Inspector Comments:**  
Ice was observed to be contaminated with mold like substance by water/condensation dripping off of the mold-like substance from the deflector directly into the ice bin.

Cease and desist the use of the ice in the ice machine.  
Ensure food intended for customer is in good condition and unadulterated.

Corrected on site: The owner was directed to discard the ice, and ensure the ice machine is cleaned and sanitized prior to using it to make ice for consumption. See VC & D.

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <https://youtu.be/JrRQVxqDXy4>



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 8/19/2022  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:**

1. Observed a mold-like build up on the ice deflector inside of the ice machine.  
Ice was observed to be contaminated with mold like substance by water/condensation dripping off of the mold-like substance from the deflector directly into the ice bin.

Ensure all food contact surfaces are maintained in a clean and in sanitary condition.

Cease and desist the use of the ice in the ice machine.  
Ensure food intended for customer is in good condition and unadulterated.

Corrected on site: The owner was directed to discard the ice, and ensure the ice machine is cleaned and sanitized prior to using it to make ice for consumption. See VC & D.

All food contact surfaces shall be clean and sanitized at all times.

2. Measured sanitizer at the three (3) compartment warewashing sink at 50 ppm chlorine.  
Note: No active warewashing was observed at this time.

Ensure all food contact surfaces are submerged in sanitizer measuring at a minimum of 100 PPM chlorine for 30 seconds or a minimum of 200 PPM quaternary ammonia for one minute during the final stage of manual warewashing.

3. Observed multiple wet, food containers stacked and stored on a shelf located above the three (3) compartment warewashing sink in a manner that did not allow for adequate air drying.

Ensure that equipment and utensils are allowed to adequately air dry before storage/use.

4. Measured the sanitizer bucket located next to the trash can between the cook's line and the front service station at 50 ppm of chlorine.  
The wiping cloths were not observed to be in use at the time of measurement.

Maintain chlorine sanitizer solution at or above 100 ppm.

**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>

**39. THERMOMETERS PROVIDED AND ACCURATE**

**POINTS**  
**1**

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

**Inspector Comments:**

Observed no probe thermometer to be available at this food facility.

Maintain a calibrated food probe thermometer at this facility to monitor potentially hazardous food temperatures.

**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>



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#### 48. FOOD HANDLER CERTIFICATION

**POINTS**  
**3**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC - 33.0409

**Inspector Comments:**

Observed one (1) missing and/or invalid San Bernardino County food handler card(s).

Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4323 or email it to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com).

**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](mailto:sbcfoodworker@gmail.com)

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

#### 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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"B" grade card posted.

PEP Talk was given to the owner on this date.

The following were provided on this date:

- Request for Re-score Form
- Top 5 CDC Risk Factors
- Active Managerial Control
- Cooling Hot Food Safely
- Stickers: Handwashing, Hot Holding Temperature, and Cold Holding Temperature
- Missing Food Handler Cards - Inspector Handout
- San Bernardino County Food Handler Training Online flyer
- County of San Bernardino Online Food Worker Training & Testing business card
- Protect Public Health One Minute at a Time
- Customer Service Portal

**NOTE:**

DO NOT REMOVE, RELOCATE, OR OBSTRUCT IN ANY WAY THE LETTER GRADE CARD.

Non-compliance will result in a billable follow-up inspection at an hourly rate of \$245.

When ready for re-inspection, submit a re-score inspection application.

NOTE: Measured the egg rolls at the steam table at 127 F - 132 F. The owner stated that the egg rolls were for display only, and are not served to customers. Per the owner, egg rolls are made fresh to order only.

#### 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 SIGNATURE

NAME: Feng (Julie) Xia Dong  
TITLE: Owner