



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|----------------------------|---------------------------------|---|---------------------------------------|
| FACILITY NAME MAG DINING SERVICES | | DATE 5/13/2019 | REINSPECTION DATE 5/27/2019 | PERMIT EXPIRATION 1/31/2020 |
| LOCATION 2001 S HELLMAN AV, ONTARIO, CA 91761 | | | INSPECTOR Sarah Cunningham | |
| MAILING ADDRESS 6012 DARLINGTON AV, BUENA PARK CA 90621 | | | IDENTIFIER: None | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 13 - Permit Suspended / Facility Closed | |
| TIME IN 11:38 AM | TIME OUT 1:43 PM | FACILITY ID FA0015450 | RELATED ID PR0020471 | PE 1622 |

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.

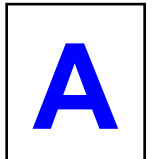
Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

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

In = In compliance
 COS = Corrected on-site

N/O = Not observed
 MAJ = Major violation

N/A = Not applicable
 OUT = Out of compliance



SCORE 94

| 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 7. Proper hot and cold holding temperatures | | 4 | 2 |
| In | N/O N/A 8. Time as a public health control; procedures & record | | 4 | 2 |
| In | N/O N/A 9. Proper cooling methods | | 4 | 2 |
| In | N/O N/A 10. Proper cooking time & temperatures | | 4 | |
| In | N/O N/A 11. Proper reheating procedures for hot holding | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | |
| In | N/O N/A 12. Returned and reserve of food | | | 2 |
| In | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| In | N/O N/A 14. Food contact surfaces: clean and sanitized | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--------------------------------------|--|-----|-----|-----|
| In | 15. Food obtained from approved source | | 4 | |
| In | N/O N/A 16. Compliance with shell stock tags, condition, display | | | 2 |
| In | N/O N/A 17. Compliance with Gulf Oyster Regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| In | N/A 18. Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| CONSUMER ADVISORY | | | | |
| In | N/O N/A 19. Consumer advisory provided for raw or undercooked foods | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| In | N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | 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 | | | 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, 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 | 1 |
| 34. Warewashing facilities: installed, maintained, used | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repa | |
| 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 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 | |
| 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 | |



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54. PERMIT SUSPENSION

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: An active cockroach infestation was observed in critical areas food handling areas of this facility (SEE VIOLATION 23). Facility's current health permit is hereby suspended. Facility shall remain closed until given approval by Environmental Health.

Supervisory review is schedule for Tuesday May 14, 2019 at 9 AM, located at Environmental Health Services (8575 Haven Ave.

Rancho Cucamonga CA, 91730) with supervisor Mark Williams. Prior to resuming operation all vermin and evidence of an infestation must be eliminated from the facility and all affected areas shall be thoroughly cleaned and sanitized. Once compliance is achieved facility must request a re-inspection and compliance will be determined by Environmental Health Specialist with this department. When ready for re-inspection contact the department at 1-800-442-2283.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

MAJOR

POINTS

4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: 1. Observed live German cockroaches in varying stages of life the following areas:

- On the metal hoses under the two compartment sink
- Walking on floor in front of the walk in refrigerator
- Walking on floor in front of cooks line
- Along the edges of the floor behind the serving line.

2. Observed one live American cockroach on the metal hoses under the two compartment sink

3. Observed dead German cockroaches at varying stages of life in the following areas:

- On the glue traps behind the ovens
- On the glue traps and floors at all floor drains throughout the facility
- On the glue traps and floor under all the sinks.
- Along the edges of the floor behind the service line
- On the floor in the dry storage area
- Along the edges of the floor in the hallway leading to the soda syrup storage.

Immediately eliminate all cockroaches from facility. Maintain facility free of vermin at all times. Ensure all affected areas are thoroughly cleaned and sanitized.

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)

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 large ladle stored hanging on a clean utensil dry rack with large food pieces in it.

Provide cleaning. Ensure all utensils are cleaned before placing in clean storage areas.

2. Observed old blood pooled on the inside of refrigeration unit across from the walk in refrigerator. This refrigeration unit is currently not in use and is off.

3. Observed heavy grease build up on the sides of the fryers.

Immediately clean the blood and provide cleaning to the fryers. Maintain all equipment clean and in good condition.

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)



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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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: Observed heavy build up of grease on the floor under the fryers.
Provide a deep cleaning to this area and maintain clean at all times.

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))

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.

Overall Inspection Comments

A "CLOSURE" sign has been placed at the front of the facility.

Do not relocate or remove closure sign. Do not cover up, obscure, deface, mar, or camouflage the grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

Signature(s) of Acknowledgement

NAME: julie won moon
TITLE: Manager