



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME X AND D MAGIC WOK				REINSPECTION Next Routine	INSPECTOR Antoinette Sanchez	DATE 8/23/2022
LOCATION 14600 BASELINE AV 420, FONTANA, CA 92336				PERMIT 2/28/2023	IDENTIFIER: None	
TIME IN 2:08 PM	TIME OUT 3:15 PM	FACILITY ID FA0011348	RELATED ID PR0002251	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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.

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

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments:

The purpose of this follow-up inspection was to determine compliance regarding the repairment of the walk-in refrigeration unit.

On this date, the refrigeration unit was measured to not be able to hold potentially hazardous foods at or below 41 F.

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.

A re-inspection will be conducted on or after August 25, 2022 to determine compliance.
The re-inspection will be a billable inspection at \$245/hour with a 30 minute minimum.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

The purpose of this visit was to conduct a follow-up inspection regarding repairment of the walk-in refrigeration unit at this food facility.

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: Feng (Julie) Xia Dong
TITLE: Owner

Total # of Images: 0