



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MAGIC LAMP RESTAURANT		REINSPECTION DATE 11/23/2020		INSPECTOR Bernadette Agrazal		DATE 11/9/2020	
LOCATION 8189 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION 12/31/2070		IDENTIFIER: None	
TIME IN 3:16 PM	TIME OUT 3:57 PM	FACILITY ID FA0007590	RELATED ID PR0006198	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

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: 1) A reinspection was conducted on this day to verify that the everest cold holding unit is adequately cooling. Inspector observed the cold holding unit to be in disrepair. Upon questioning, operator stated the manager is contracting a technician to make the necessary repairs.

Once the repairs have been made, a reinspection will be conducted to verify that the unit is working properly.

2) A reinspection was conducted to verify that all german cockroach larvae / eggs found near the continental refrigeration unit located next to the soda syrup boxes was cleaned. Inspector observed approximately seven (7) cockroach larvae in the same area and underneath the continental refrigeration. The inspector also observed cockroach larvae eggs alongside the wall near the warming station adjacent to the hand washing station.

Immediately clean and sanitize the affected area and ensure that the facility is free from insects, flies, and rodents including and not limited to vermin.

3) A reinspection was conducted to verify that the gaps were sealed in the following areas:
- near the soda syrup boxes where the soda lines are located
- a large hole approximately three (3) inches in size next to the clean equipment and utensils in the back storage area
- a large hole where the can opener is located

Inspector observed no changes made to the gaps listed above. A reinspection will be conducted within one (1) week to verify compliance.

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

16K022 Sewage and wastewater properly disposed

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114197

Inspector Comments: Observed the floor sink located underneath the everest cold holding unit to be clogged.

Repair/replace the floor sink and ensure that all wastewater is properly disposed of at all times.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed approximately seven (7) cockroach larvae underneath the soda boxes in the kitchen and alongside the wall near the warming station adjacent to the hand washing station. Observed one (1) dead nymph cockroach in the pantry.

Immediately clean and sanitize the affected area. The operator cleaned the area behind the cold holding unit, but will clean behind the warming station later this week due to the heaviness of equipment.

A reinspection will be conducted within one (1) week to verify compliance.

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)



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16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed the following areas to contain gaps that were not sealed in the following areas:

- near the soda syrup boxes where the soda lines are located
- a large hole approximately three (3) inches in size next to to clean equipment and utensils in the back storage area
- a large hole where the can opener is located

A reinspection will be conducted within one (1) week to verify compliance.

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)

Overall Inspection Comments

A follow-up inspection was conducted to verify compliance with the violations listed:

- continental refrigeration unit not adequately cooling
- the employee restroom restroom is free from trash / debris
- cockroach eggs / larvae observed near the syrup boxes
- gaps in various locations int he kitchen

A follow-up re-reinspection will be conducted within one (1) week to verify compliance.

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: Linda
TITLE: Manager

Total # of Images: 0