



REGULATORY/MEDICAL HEALTH SERVICES  
ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

|  |                                |   |                                    |
|--|--------------------------------|---|------------------------------------|
| FACILITY NAME<br><b>EL BUEN SABOR RESTAURANT &amp; BAKERY</b>              |                                | FACILITY ADDRESS<br><b>14141 RED HILL AVE, TUSTIN, CA 92780</b>               |                                    |
| MAILING ADDRESS<br><b>14141 RED HILL AVE TUSTIN, CA 92780</b>              |                                | IDENTIFIER<br><b>None</b>   |                                    |
| C/O - OWNER<br><b>MARIA G GARCIA</b>                                       |                                | RESULT<br><b>CLOSED</b>   |                                    |
| FACILITY ID<br><b>FA0009721</b>  | RELATED ID<br><b>PR0009721</b> | SERVICE:<br><b>A01 - ROUTINE INSPECTION</b>                                   | INSPECTION DATE<br><b>3/5/2019</b> |
| PROGRAM DESCRIPTION<br><b>0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX</b> |                                | FOOD MANAGER CERTIFICATE / EXPIRATION DATE<br><b>M. Maltos expire 4/11/22</b> | REINSPECTION DATE:<br><b>N/A</b>   |

Based on an inspection this day, the compliance status (IN, MAJ, MIN, N/A, N/O, OUT, COS) has been identified below. Violations noted as MAJ, MIN or OUT must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee. See the following page(s) for the California Health and Safety code sections and other applicable codes for the general requirements that correspond to the violation(s) noted below.

IN = In Compliance MAJ = Major MIN = Minor N/A = Not Applicable N/O = Not Observed OUT = Out of Compliance COS = Corrected on Site

**CRITICAL RISK FACTORS**

| IN  | MAJ | MIN | N/A | N/O | EMPLOYEE KNOWLEDGE  | COS |
|---|-----|-----|-----|-----|---|-----|
| ●   |     |     |     |     | 1. Demonstration of knowledge                                 |     |
| ●   |     |     |     |     | 2. Food manager certification; food handler cards             |     |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b> |     |     |     |     |   |     |
| ●   |     |     |     |     | 3. Communicable disease; reporting, restrictions & exclusions |     |
| ●   |     |     |     |     | 4. No discharge from eyes, nose, and mouth                    |     |
| ●   |     |     |     |     | 5. Proper eating, tasting, drinking or tobacco use            |     |
| <b>PREVENTING CONTAMINATION BY HANDS</b>        |     |     |     |     |   |     |
| ●   |     |     |     |     | 6. Hands clean and properly washed; gloves used properly      |     |
|   |     | ●   |     |     | 7. Adequate handwashing facilities supplied & accessible      |     |
| <b>TIME AND TEMPERATURE RELATIONSHIPS</b>       |     |     |     |     |   |     |
| ●   |     |     |     |     | 8. Proper hot and cold holding temperatures                   |     |
|   |     |     | ●   |     | 9. Time as a public health control; procedures & records      |     |
| ●   |     |     |     |     | 10. Proper cooling methods                                    |     |
| ●   |     |     |     |     | 11. Proper cooking time & temperatures                        |     |
| ●   |     |     |     |     | 12. Proper reheating procedures for hot holding               |     |

| IN                                      | MAJ | MIN | N/A | N/O | PROTECTION FROM CONTAMINATION  | COS |
|---|-----|-----|-----|-----|--|-----|
| ●                                       |     |     |     |     | 13. Returned and reserve of food   |     |
| ●                                       |     |     |     |     | 14. Food in good condition, safe and unadulterated   |     |
|   |     | ●   |     |     | 15. Food contact surfaces: clean and sanitized   |     |
| <b>FOOD FROM APPROVED SOURCES</b>       |     |     |     |     |  |     |
| ●                                       |     |     |     |     | 16. Food obtained from approved source   |     |
|   |     |     | ●   |     | 17. Compliance with shell stock tags, condition, display                                   |     |
|   |     |     | ●   |     | 18. Compliance with Gulf Oyster Regulations  |     |
| <b>ADDITIONAL CRITICAL RISK FACTORS</b> |     |     |     |     |  |     |
|   |     |     | ●   |     | 19. Compliance with variance, specialized process, & HACCP Plan                            |     |
|   |     |     | ●   |     | 20. Consumer advisory provided for raw or undercooked foods                                |     |
|   |     |     | ●   |     | 21. Licensed health care facilities/public & private schools: prohibited foods not offered |     |
| ●                                       |     |     |     |     | 22. Hot and cold water available   |     |
| ●                                       |     |     |     |     | 23. Sewage and wastewater properly disposed  |     |
|   | ●   |     |     |     | 24. No rodents, insects, birds, or animals   |     |

**GOOD RETAIL PRACTICES**

| OUT                                     | SUPERVISION  | COS |
|---|--|-----|
|   | 25. Person in charge present and performs duties       |     |
|   | 26. Personal cleanliness and hair restraints           |     |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b> |  |     |
|   | 27. Approved thawing methods used, frozen food         |     |
| ●                                       | 28. Food separated and protected                       |     |
|   | 29. Washing fruits and vegetables                      |     |
|   | 30. Toxic substances properly identified, stored, used |     |
| <b>FOOD STORAGE/DISPLAY/SERVICE</b>     |  |     |
| ●                                       | 31. Food storage; food storage containers identified   |     |
|   | 32. Consumer self-service                              |     |
|   | 33. Food properly labeled & honestly presented         |     |

| OUT                        | EQUIPMENT/UTENSILS/LINENS  | COS |
|----------------------------|--|-----|
|                            | 34. Nonfood contact surfaces clean                                   |     |
|                            | 35. Warewashing facilities: installed, maintained, used; test strips |     |
| ●                          | 36. Equipment/Utensils approved; installed; good repair, capacity    |     |
| ●                          | 37. Equipment, utensils and linens: storage and use                  |     |
| ●                          | 38. Adequate ventilation and lighting; designated areas, use         |     |
|                            | 39. Thermometers provided and accurate                               |     |
|                            | 40. Wiping cloths: properly used and stored                          |     |
| <b>PHYSICAL FACILITIES</b> |  |     |
| ●                          | 41. Plumbing: proper backflow devices                                |     |
|                            | 42. Garbage and refuse properly disposed; facilities maintained      |     |
|                            | 43. Toilet facilities: properly constructed, supplied, cleaned       |     |
| ●                          | 44. Premises: personal/cleaning items; vermin-proofing               |     |

| OUT                               | PERMANENT FOOD FACILITIES                                   | COS |
|-----------------------------------|---|-----|
| ●                                 | 45. Floor, walls, ceilings: built, maintained, and clean    |     |
|                                   | 46. No unapproved private homes/living or sleeping quarters |     |
| <b>SIGNS/REQUIREMENTS</b>         |   |     |
| ●                                 | 47. Signs posted; last inspection report available          |     |
|                                   | 48. Plan Review   |     |
|                                   | 49. Health Permit   |     |
| <b>COMPLIANCE AND ENFORCEMENT</b> |   |     |
| ●                                 | 50. Permit Suspension - Imminent Health Hazard              |     |
|                                   | 51. Notice of Violation - Hearing                           |     |
|                                   | 52. Permit Suspension                                       |     |
|                                   | 53. Voluntary Condemnation & Destruction (VC&D)             |     |
|                                   | 54. Impoundment   |     |
|                                   | 55. Sample Collected  |     |



**RETAIL FOOD FACILITY INSPECTION REPORT**

|  |                         |
|--|-------------------------|
| FACILITY NAME<br>EL BUEN SABOR RESTAURANT & BAKERY | DATE<br>3/5/2019        |
| LOCATION<br>14141 RED HILL AVE. TUSTIN, CA 92780   | RELATED ID<br>PR0009721 |

**OPENING COMMENTS**

The purpose of this visit was to conduct a routine inspection.

**7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR**

Inspector Comments: Observed paper towels stored outside of the dispenser in the restroom and at the front handwashing sink. Provide paper towels inside the paper towel dispenser.

Violation Description: Handwashing facilities must be provided. Handwashing soap and single-use towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. Handwashing facilities shall be clean, unobstructed, and accessible. (113953, 113953.1, 113953.2, 114067)

**15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MINOR**

Inspector Comments: Observed debris on the tongs.

Clean and sanitize food contact surfaces on equipment and utensils throughout the day and at least every 4 hours when in use.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a, b, d), 114117, 114125(b), 114141)

**24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - MAJOR**

Inspector Comments: Observed live and dead cockroaches in the following areas:

- 1, live cockroach
  - in the food preparation area under the oven
  - on a table in the dining are
  - beneath the mop sink
- 2. dead cockroach behind a booth in the dining area

Observed rodent droppings in the following areas:

- 1. on the floor throughout the office
  - 2. on the floor beneath the employee locker
  - 3. on the top of the water heater
  - 4. on top of paint cans at at storage rack next to the water heater
  - 5. inside plastic containers holding utensils and plastic covers at the storage rack next to the walk in cooler
  - 6. on a shelf by the domestic refrigerator
  - 7.on the floor behind the domestic refrigerator
  - 8. within the dough sheeter equipment stored on a preparation table next to the domestic refrigerator
  - 9. on top of the plastic food containers stored next to the walk in cooler
- Remove the rodent droppings, clean and sanitize all effected areas.

The operator could not provide a pest control receipt for review.

Eliminate the infestation/activity of cockroaches/rodents/ vermin from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

Violation Description: Each food facility shall be kept free of insects, birds, animals, or vermin: rodents (rats, mice), cockroaches, flies. (114259, 114259.1, 114259.4, 114259.5)



**RETAIL FOOD FACILITY INSPECTION REPORT**

|  |                         |
|--|-------------------------|
| FACILITY NAME<br>EL BUEN SABOR RESTAURANT & BAKERY | DATE<br>3/5/2019        |
| LOCATION<br>14141 RED HILL AVE. TUSTIN, CA 92780   | RELATED ID<br>PR0009721 |

**28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE**

Inspector Comments: Observed rice stored next to raw red meat.  
Store ready-to-eat foods above or separately from raw animal products.

Violation Description: All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)

**31. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED - OUT OF COMPLIANCE**

Inspector Comments: Observed bulk containers without labels. Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.

Violation Description: Food shall be stored in approved containers and labeled as to its contents. Food shall be stored at least 6" above the floor on approved shelving and in an approved area. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 [b])

**36. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; GOOD REPAIR; CAPACITY - OUT OF COMPLIANCE**

Inspector Comments: 1. Observed a domestic cooler inside the food preparation area.  
Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency.  
2. Observed shelves lined with aluminum foil. Remove the fol from the aluminum foil.  
Equipment was observed to be lined with newspaper, cardboard, or other unapproved material.

Violation Description: All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

**37. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE - OUT OF COMPLIANCE**

Inspector Comments: Observed extra equipment stored throughout the facility. Remove all items from the facility which are unnecessary to the operation or maintenance of the facility.

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. Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS, USE - OUT OF COMPLIANCE**

Inspector Comments: 1. Observed lights in the food preparation area as not working. Repair the lights and maintain in good condition.  
2. Observed the exhaust panel filters missing above the grill. Provide exhaust panel filters.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors, and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)



**RETAIL FOOD FACILITY INSPECTION REPORT**

|  |                         |
|--|-------------------------|
| FACILITY NAME<br>EL BUEN SABOR RESTAURANT & BAKERY | DATE<br>3/5/2019        |
| LOCATION<br>14141 RED HILL AVE. TUSTIN, CA 92780   | RELATED ID<br>PR0009721 |

**41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE**

Inspector Comments: Observed a broken urinal in the men's restroom. Repair / replace the broken urinal in the restroom.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

**44. PREMISES: PERSONAL/CLEANING ITEMS; VERMIN-PROOFING - OUT OF COMPLIANCE**

Inspector Comments: 1. Observed a gap beneath the exterior door located near the restroom.  
2. Observed a gap beneath the exterior door located next to the office.

Properly rodent proof the interior/exterior of the premises. Seal all gaps that are greater than a 1/4 inch.

3. Observed the back delivery door to be propped open.

This facility is not fully enclosed (i.e. open door). Maintain the food facility fully enclosed to prevent the entrance and harborage of animals and insects at all times except during immediate passage.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof; open-air barbecues shall be operated in an approved manner. (114067(j), 114123, 114143(a)&(b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN - OUT OF COMPLIANCE**

Inspector Comments: 1. Observed debris on the floor in the following areas

- beneath the supplies counter
- beneath the food preparation tables
- behind the bulk food containers
- beneath the reach in coolers
- beneath the 3 compartment sink.
- throughout the facility

Clean the floors and maintain in good condition.

2. Observed debris on the wall near the handwashing sink. Clean the wall.

3. Observed a gap in the ceilings above the oven. Repair the gap in the ceiling above the oven.

4. Observed a gap beneath the mop sink. Patch the gap around the pipe at the mop sink.

5. Observed a missing tile behind the food storage rack next to the walk in cooler. Provide base coving

6. Observed missing coving next to the soda dispenser. Provide base coving.

Provide an integrally designed base coving with a 3/8-inch radius at the juncture of the floor and wall. The coving must extend up the wall at least 4 inches.

7. Observed debris on the floor near the restrooms. Clean the debris on the floor.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, 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), 114266, 114268, 114268.1, 114271, 114272)



**RETAIL FOOD FACILITY INSPECTION REPORT**

|  |                         |
|--|-------------------------|
| FACILITY NAME<br>EL BUEN SABOR RESTAURANT & BAKERY | DATE<br>3/5/2019        |
| LOCATION<br>14141 RED HILL AVE. TUSTIN, CA 92780   | RELATED ID<br>PR0009721 |

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE - OUT OF COMPLIANCE**

Inspector Comments: The last inspection report was unavailable for review at the public's request. Retain a copy of the most recent inspection report on the premises available for review at the request of the public.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom. No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas. Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The most recent routine inspection report shall be maintained at the food facility and a sign shall be posted to advise patrons of its availability for review. The health permit must be posted in a conspicuous location. (113725.1, 113945.1, 113953.5, 113978, 114075, 114276, 114381 [e])



**RETAIL FOOD FACILITY INSPECTION REPORT**

|  |                         |
|--|-------------------------|
| FACILITY NAME<br>EL BUEN SABOR RESTAURANT & BAKERY | DATE<br>3/5/2019        |
| LOCATION<br>14141 RED HILL AVE. TUSTIN, CA 92780   | RELATED ID<br>PR0009721 |

50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD

Inspector Comments: IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13, Article 3 of the California Health and Safety Code. The attached Inspection Report specifies the conditions that warrant this closure and the Sections of the law that are being violated.

Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health.

You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this Notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 calendar days shall be deemed a waiver of your right to a hearing.

An owner, manager or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1,000.00 and/or imprisonment for not more than six months for each offense.

This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the Internet, or at Environmental Health.

Contact this office at the number noted above, during normal days of business to request a re-inspection, or if you have any questions.

If you are calling after 5:00 pm or on weekends, leave a message at (714) 433-6418 and an inspector/on call staff will call you back at their earliest convenience. Please make after hour request calls before 8:00 pm. The afterhours overtime rate through June 30, 2019 is \$45.75 per quarter hour, or fraction thereof; time charged includes all travel time.

The CLOSED notification seal was issued this date.

REASON FOR CLOSURE: Cockroaches and rodent activity in critical areas

Cockroaches

Prior to reopening the following must be completed:

- 1) Eliminate live cockroaches by approved methods. Remove all excess clutter and cardboard from the facility, as well as personal belongings to allow for effective pest control service and to prevent future harborage of cockroaches and other vermin (Refer to FM24)
- 2) Have your pest control receipt available for review by the Environmental Health Specialist responding to your request for Reinspection. Without proof that it is safe for the Specialist to enter your facility the reinspection will not occur.
- 3) Enter the facility only after it is safe to do so. Clean and sanitize all food contact surfaces that were exposed to the spotting, live or dead cockroaches, and pesticides. It is vital to remove egg casings left by dead/dying cockroaches as each egg case can contain up to 32 viable "baby" cockroaches capable of surviving the initial pest control service. Break the life cycle of the cockroaches.
- 4) Eliminate Harborage Points / Areas completely. The Environmental Health Specialist assigned to conduct the reinspection will be looking specifically at the area in your facility where the original infestatio occurred causing the permit suspension. Harborage areas must be eliminated.
- 5) Make certain all violations are completed in full.

Informational Bulletin Procedures Following a Health Permit Suspension Due to Cockroach Acitivity was provided this date.

RODENT Droppings closure

ABSOLUTELY NO FOOD / BEVERAGE PREP OR SALES MAY OCCUR IN THIS FACILITY WITHOUT PRIOR WRITTEN APPROVAL FROM



**RETAIL FOOD FACILITY INSPECTION REPORT**

|  |                         |
|--|-------------------------|
| FACILITY NAME<br>EL BUEN SABOR RESTAURANT & BAKERY | DATE<br>3/5/2019        |
| LOCATION<br>14141 RED HILL AVE. TUSTIN, CA 92780   | RELATED ID<br>PR0009721 |

THIS AGENCY.

Prior to calling for a reinspection the following must be corrected:

1. Eliminate all rodent droppings using approved pest control methods (refer to #24)
2. Remove all excess clutter and cardboard from the facility, as well as personal belongings, to allow for effective pest control service and to prevent future harborage of cockroaches and other vermin.
3. Clean and sanitize all equipment surfaces, food containers, shelves and floors to eliminate all cockroach and pesticide contamination particularly all areas where dead cockroaches, were observed and listed in #24
4. Properly eliminate / seal all cracks and crevices to prevent vermin harborage including but not limited to, correct all violations noted in the inspection report.
5. Whenever professional pest control services are used, you must have the pest control receipt available for review by the Environmental Health Specialist responding to your request for reinspection. Without proof that it is safe for the Specialist to enter your facility the reinspection will not occur. Enter the facility only after it is safe to do so.

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)

**NOTES**

The rodent proofing your residence handout and a "Got cockroaches bulletin" was provided at the time of the inspection.

**SIGNATURE(S) OF ACKNOWLEDGEMENT**

It was agreed that a copy of this report will be sent to the e-mail address provided. The person in charge was directed to call this office if the report is not received within 2 business days. Additional information can be found at <http://www.ochealthinfo.com/eh/>.

NAME: M. Maltos  
TITLE: owner

Signing for the receipt of the above report is not an admission of the facts of the violations set forth herein.

INSPECTOR:

M CASSEDY, REHS  
ENVIRONMENTAL HEALTH SPEC I  
(714) 659-0452  
mcassedy@ochca.com



### RETAIL FOOD FACILITY INSPECTION REPORT

|  |                         |
|--|-------------------------|
| FACILITY NAME<br>EL BUEN SABOR RESTAURANT & BAKERY | DATE<br>3/5/2019        |
| LOCATION<br>14141 RED HILL AVE. TUSTIN, CA 92780   | RELATED ID<br>PR0009721 |

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food/product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of your gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 1714.25 of the Civil Code and Sections 114432 to 114434, inclusive, of the Health and Safety Code. For more information, please visit [ocfoodinfo.com](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).