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<table>
<thead>
<tr>
<th>IN</th>
<th>MAJ</th>
<th>MIN</th>
<th>N/A</th>
<th>N/O</th>
<th>EMPLOYEE KNOWLEDGE</th>
<th>COS</th>
<th>IN</th>
<th>MAJ</th>
<th>MIN</th>
<th>N/A</th>
<th>N/O</th>
<th>PROTECTION FROM CONTAMINATION</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1</td>
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<td></td>
<td>1. Demonstration of knowledge</td>
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<td>13. Returned and reserve of food</td>
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<td>2. Food manager certification; food handler cards</td>
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<td>14. Food in good condition, safe and unadulterated</td>
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<td></td>
<td></td>
<td>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</td>
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<td></td>
<td></td>
<td>15. Food contact surfaces: clean and sanitized</td>
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<td></td>
<td>2</td>
<td></td>
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<td></td>
<td>3. Communicable disease; reporting, restrictions &amp; exclusions</td>
<td></td>
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<td></td>
<td></td>
<td>FOOD FROM APPROVED SOURCES</td>
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<td></td>
<td>4. No discharge from eyes, nose, and mouth</td>
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<td>16. Food obtained from approved source</td>
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<td>5. Proper eating, tasting, drinking or tobacco use</td>
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<td>17. Compliance with shell stock tags, condition, display</td>
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<td>PREVENTING CONTAMINATION BY HANDS</td>
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<td>18. Compliance with Gulf Oyster Regulations</td>
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<tr>
<td></td>
<td>6</td>
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<td></td>
<td></td>
<td>6. Hands clean and properly washed; gloves used properly</td>
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<td></td>
<td></td>
<td>ADDITIONAL CRITICAL RISK FACTORS</td>
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<td></td>
<td>7. Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
<td></td>
<td>19. Compliance with variance, specialized process, &amp; HACCP Plan</td>
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<td></td>
<td></td>
<td></td>
<td>TIME AND TEMPERATURE RELATIONSHIPS</td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td>20. Consumer advisory provided for raw or undercooked foods</td>
<td></td>
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<td></td>
<td></td>
<td></td>
<td>10. Proper cooling methods</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>22. Hot and cold water available</td>
<td></td>
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<td></td>
<td></td>
<td>11. Proper cooking time &amp; temperature</td>
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<td></td>
<td>23. Sewage and wastewater properly disposed</td>
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<td></td>
<td>12. Proper reheating procedures for hot holding</td>
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<td></td>
<td></td>
<td></td>
<td>24. No rodents, insects, birds, or animals</td>
<td></td>
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</tr>
</tbody>
</table>

GOOD RETAIL PRACTICES

<table>
<thead>
<tr>
<th>OUT</th>
<th>EQUIPMENT/UTENSILS/LINENS</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>34</td>
<td>35. Warewashing facilities: installed, maintained, used; test strips</td>
<td></td>
</tr>
<tr>
<td>36</td>
<td>Equipment/Utensils approved; installed; good repair, capacity</td>
<td></td>
</tr>
<tr>
<td>37</td>
<td>Proper utensils and linens; storage and use</td>
<td></td>
</tr>
<tr>
<td>38</td>
<td>Adequate ventilation and lighting; designated areas, use</td>
<td></td>
</tr>
<tr>
<td>39</td>
<td>Thermometers provided and accurate</td>
<td></td>
</tr>
<tr>
<td>40</td>
<td>Wiping cloths: properly used and stored</td>
<td></td>
</tr>
</tbody>
</table>

PHYSICAL FACILITIES

<table>
<thead>
<tr>
<th>OUT</th>
<th>PERMANENT FOOD FACILITIES</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>46. Floor, walls: built, maintained, and clean</td>
<td></td>
</tr>
<tr>
<td>47</td>
<td>48. Signs posted; last inspection report available</td>
<td></td>
</tr>
<tr>
<td>49</td>
<td>50. Health Permit</td>
<td></td>
</tr>
</tbody>
</table>

COMPLIANCE AND ENFORCEMENT

<table>
<thead>
<tr>
<th>OUT</th>
<th>SIGNS/REQUIREMENTS</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>51</td>
<td>52. Permit Suspension</td>
<td></td>
</tr>
<tr>
<td>53</td>
<td>54. Voluntary Suspension</td>
<td></td>
</tr>
<tr>
<td>55</td>
<td>56. Sample Collected</td>
<td></td>
</tr>
<tr>
<td>57</td>
<td>58. Impoundment</td>
<td></td>
</tr>
</tbody>
</table>

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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: No hot water.

2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS

Inspector Comments: A valid Food Manager Certificate was not available for review at the time of the inspection. A Certificate of Return to Compliance (CRC) was issued this date. Please email a valid certificate to me within 30 days otherwise an on-site re-inspection will be conducted which could result in re-inspection fees.

Violation Description: There shall be a Food Manager Certificate on the premises for the designated employee that has passed an approved and accredited exam. Food facilities that prepare, handle, or serve non-prepackaged food, shall ensure that all food handlers have an approved food handler card. (113947.1-113947.5, 113948)

6. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

Inspector Comments: Employees were observed washing hands with no hot water.

Violation Description: Employees are required to wash their hands with soap and warm water for a minimum of 10 seconds: 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. Food employees shall minimize contact with exposed, ready-to-eat food with their bare hands and shall use suitable utensils, gloves, or dispensing equipment. Food employees shall keep their fingernails clean. Gloves shall be worn if a food employee has artificial nails, nail polish, rings, or orthopedic support devices. (113952, 113953.3, 113953.4, 113961, 113968, 113973 [b-f])
RETAIL FOOD FACILITY INSPECTION REPORT

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

Inspector Comments: The handwashing sink was observed to be blocked with items in the sink. No paper towel was available in the 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

Inspector Comments: The ice cream scoops were only washed once a day according to the person in charge.

Clean and sanitize food contact surfaces on equipment and utensils throughout the day and at least every 4 hours when in use. Hand wash multi-service utensils in the following manner:

a) clean in hot water and cleanser
b) rinse in clear water
c) immerse in a warm final sanitizing solution of 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25 ppm iodine for 1 minute or by immersion for at least 30 seconds where the water temperature is maintained at 171 degrees Fahrenheit or above,
d) allow utensils to air dry before 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, 114113, 114115(a, b, d), 114117, 114125(b), 114141)

22. HOT AND COLD WATER AVAILABLE

Inspector Comments: The facility was operating with no hot water.

Provide warm water to the handwash sink. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

Provide hot water to the ware washing sink at 120°F.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113941, 113953c, 114099.2b, 114163, 114189, 114192, 114192.1, 114195)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

Inspector Comments: Observed unlabeled spray bottles of cleaning solution by the trash can.

Working containers used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packaging materials, and food-contact surfaces, and shall be used in an approved manner. (114254, 114254.1, 114254.2)

37. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

Inspector Comments: Observed co2 tanks in the back that were not restrained.

All pressurized cylinders shall be securely fastened to a rigid structure.

Observed the ice scoop to be laying on the counter next to the machine.

Store the ice scoop in a sanitary, cleanable container or inside the ice machine/bin in a manner that does not allow the handle to come into contact with the ice. Clean the scoop regularly.

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)
FACILITY NAME: HAAGEN DAZS
LOCATION: 20 CITY BLVD A109, ORANGE, CA 92868
DATE: 4/22/2019
RELATED ID: PR0078000

41. PLUMBING; PROPER BACKFLOW DEVICES

Inspector Comments: Observed the drainage line under the three compartment sink to extend down into the floor sink. Provide a minimum of 1 inch air gap between the end of the drainage line and the rim of the floor sink.

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)

50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD

Inspector Comments: IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

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The CLOSED notification seal was issued this date.

REASON FOR CLOSURE: No hot water

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)
RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME: HAAGEN DAZS
LOCATION: 20 CITY BLVD A109, ORANGE, CA 92868
DATE: 4/22/2019
RELATED ID: PR0078000

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: naser arefi
TITLE: owner

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

INSPECTOR:

L ALBRIGHT
ENVIROMENTAL HEALTH SPEC I
(714)824-1686
lalbright@ochca.com

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 or wastenotoc.org.