



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>50 STARS DONUTS HOUSE</b>		FACILITY ADDRESS <b>514 N MAGNOLIA AVE, ANAHEIM, CA 92801</b>	
MAILING ADDRESS <b>23200 WESTERN AVE #344 HARBOR CITY, CA 90710</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>SEREYROTHANA TAN</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0020948</b>	RELATED ID <b>PR0020948</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>	INSPECTION DATE <b>3/6/2019</b>
PROGRAM DESCRIPTION <b>0111 - RESTAURANT UNDER 31 PERSONS - NON-COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>P. HANG 1/5/22</b>	REINSPECTION DATE: <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	DESCRIPTION	COS
		●			<b>EMPLOYEE KNOWLEDGE</b>	
		●			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	
					<b>PROTECTION FROM CONTAMINATION</b>	
		●			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	DESCRIPTION	COS
	<b>SUPERVISION</b>	
	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	
	<b>EQUIPMENT/UTENSILS/LINENS</b>	
	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	
	<b>PERMANENT FOOD FACILITIES</b>	
	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	



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**OPENING COMMENTS**

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

The health permit for this facility was suspended during this visit due to rodent activity in critical areas. See FM 50.

**1. DEMONSTRATION OF KNOWLEDGE - MINOR**

Inspector Comments:

During this visit, the person in charge did not demonstrate knowledge for warewashing and cleaning frequency. Education was provided on this date.

Violation Description: All food employees, including the person in charge, shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)

**8. PROPER HOT AND COLD HOLDING TEMPERATURES - MAJOR**

Inspector Comments:

Measured the temperature of cream cheese filled pastries and ham and cheese crossaints at 70 F on the display rack. The person in charge stated the products are under a 4 hour rule (referring to TPHC, Time as Public Health Control) but does not have stickers to track the time and the TPHC form for the facility.

The person in charge stated the cream cheese filled pastries have been stored for over 4 hours and the ham and cheese approximately 3 and 1/2 hours.

Corrective action taken: The person in charge immediately voluntarily discarded the cream filled products per directive. Then later discarded the ham and cheese crossaints without directive.

A discussion with the person in charge took place regarding TPHC, the person in charge stated the noted products will be stored in the coolers in the future instead of room temperature. The products would be taken out of the cooler and microwaved per customer order instead.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037, 114343(a), 114004)

**Corrected on site**



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

Inspector Comments:

1. Observed a not in use blender with old juice residue inside. The person in charge stated it had not been used yet today.

Corrective action taken: The person in charge relocated the blender to the 3 compartment sink to wash.

2. Observed the person in charge wash the noted blender by only rinsing the equipment with hot water and put on drain basin to dry.

Corrective action taken: Education was provided, the 3 compartment sink drains were temporarily plugged with saran-wrapped paper towels as a workaround to effectively wash, rinse and sanitize. An approved level of sanitizer was set up and demonstrated by the environmental health specialist. See also FM 35.

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, 114109, 114111, 114113, 114115(a, b, d), 114117, 114125(b), 114141)

**Corrected on site**

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

Inspector Comments:

Observed rodent activity in the following areas:

**DROPPINGS ON FLOOR:**

- approximately 20 total below the 3 cooler/freezer units located across the donut display case.
- 5 total behind the cooks line equipment and aisles
- 10 below hot hold or proofer unit located next to the back door
- 5 in the handwash sink area
- 5 below storage racks on left of the cooks line equipment
- 2 below the 3 compartment sink

Eliminate the activity of rodents 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)



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

Inspector Comments:

1. Observed raw shelled eggs stored above an open can of jalapenos, personal food, and cream filling ingredients in the cooler unit of the kitchen.  
Store ready-to-eat foods above or separately from raw animal products.

- 2. Observed opened large bags of sugar and flour on the ingredient storage rack.
- 3. Observed uncovered shallow containers of donut icing and glaze on racks below the preparation table.  
Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

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:

- 1. Maintain labels on the ingredient or food storage containers that have been removed from the original packaging.
- 2. Observed ingredients stored on a shelving rack approximately 1 inch off of the floor across from where the laptop is stored. Elevate the shelf storing the food at least 6 inches off of the floor.

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])

**34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE**

Inspector Comments:

Remove the accumulations of grime, dust, debris, or crumbs observed on the following equipment surfaces:

- outside of dispenser tubes and surrounding dispenser panels of the cappuccino machine
- inside of microwave below the toaster at front
- in the cabinet area below the donut display counter
- inside of microwave on orange push cart at front
- inside panel of the ice machine next to kitchen entry
- bottom inside panels of all the (in use and not in use) cooler and freezer units throughout the facility
- bottom panel and table legs of all preparation counters and storage racks in the kitchen
- around all the ingredient storage containers in the kitchen

Remove the accumulations and maintain in clean and sanitary manner.

Violation Description: All nonfood-contact surfaces of utensils and equipment shall be clean. (114115 [c])

**35. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS - OUT OF COMPLIANCE**

Inspector Comments:

Observed the facility to be missing drain stoppers. See FM 28 for temporary workaround.

Provide functional drain stops to achieve proper warewashing.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)



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

Inspector Comments:

1. Observed a heavily scored cutting board stored on top of the microwave in the orange push cart of the front area. Replace the small cutting board. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)
2. Observed an accumulation of ice build up in the freezer unit next to the "True" cooler unit across from the donut display. Remove the ice build up and maintain in good working condition and prevention of food contamination.
3. Observed the water in the right compartment flow into the middle compartment of the 3 compartment sink. Reseal the bottom divider junction to prevent water from flowing between the 2 compartments.

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 the scoop handles in contact with the powder inside of each of the smoothie powder containers. Store the scoops in a manner that does not allow the handles to come in contact with the food.
- 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:

- Remove the accumulation of dust from the following vents:
- fan vents inside the "True" cooler across from the donut display
  - ceiling above the customer beverage coolers

Maintain in clean working condition.

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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED - OUT OF COMPLIANCE**

Inspector Comments:

- Although sanitizer buckets were set up, multi-use wiping cloths were observed stored outside of the bucket. Discontinue holding multi-use wiping cloths outside of the sanitizer solution between uses. Store wiping cloths in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.
- Violation Description: Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods. (114135, 114185.1 114185.3 [d-e])



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**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED - OUT OF COMPLIANCE**

Inspector Comments:

1. Observed the trash dumpster to be uncovered.
2. Observed an accumulation of trash on the ground around the refuse area.

Violation Description: All food waste and rubbish shall be kept in leak-proof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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

Inspector Comments:

PERSONAL ITEMS:

Observed personal keys, purses, bags, cigarettes, beverages and food stored next to food/ingredients throughout the facility on preparation counters, storage racks, and inside coolers.

Maintain employee clothing and personal effects in a room, enclosure, lockers, or other designated area or designated area separated from toilets, food storage, food preparation areas and utensil washing areas

VERMIN PROOFING:

1. Observed a light gap below the back door although a weather strip has already been installed. Reinstall the weather strip in a manner to eliminate the light gap and prevent vermin entry.
2. Observed a hole on the ceiling around the pipe on the left of the kitchen hood. Seal the hole with approved materials.

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:

FLOORS:

Remove the accumulation of debris from the following floor surfaces:

- below every cooler/freezer unit
- below all storage racks
- below the donut icing storage containers below the preparation counter island
- below all preparation counters
- of the handwash and toilet area
- of the cooks line equipment
- below the 3 compartment sink area
- below all the front counters/tables

Maintain in clean and sanitary manner.

CEILING:

Repair the deteriorated ceiling next to the ceiling vent of the kitchen.

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)



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**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:

Rodent activity in critical areas.

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

Prior to calling for a reinspection all of the violations listed on this report must be corrected, including, but not limited to, the following:

- 1) Eliminate all rodent activity from this facility using approved pest control methods (refer to #24).
- 2) Clean and sanitize all surfaces to eliminate rodent contamination, including, but not limited to, all prep tables, food equipment, food containers, shelves, and floors.
- 3) Properly eliminate/seal potential points of entry such as holes and gaps in the walls, basecoves, ceiling, and under all exterior doors to prevent vermin entrance, including, but not limited, to those listed in #44 & #45.

NOTE: All violations must be corrected prior to the reinspection that will be scheduled after this facility has been reopened.

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)



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53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)

Inspector Comments:

- 3 Cream Cheese Pastries
- 2 Ham Cheese Crossaints

Violation Description: Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. (111890, 111895)

**NOTES**

The following handouts were given:

- Food for Thought Newsletter
- Handwashing, PHF bulletin

**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: P. HANG  
TITLE: MANAGER

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

INSPECTOR:

S WANG  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 659-1520  
swang@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](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).