



**ORANGE COUNTY HEALTH CARE AGENCY**  
 REGULATORY/MEDICAL HEALTH SERVICES  
 ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>HECTOR GODINEZ HIGH SCHOOL</b>			FACILITY ADDRESS <b>3002 W CENTENNIAL RD, SANTA ANA, CA 92704</b>		
MAILING ADDRESS <b>1749 E CARNEGIE AVE , SANTA ANA, CA 92705</b>			IDENTIFIER: <b>CONCESSION # 5</b>		
C/O - OWNER <b>SANTA ANA UNIFIED SCHOOL DISTRICT</b>			RESULT: <b>REINSPECTION DUE-PASS</b>		
FACILITY ID <b>FA0048284</b>	RELATED ID <b>PR0056770</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>		INSPECTION DATE <b>4/30/2018</b>	
PE <b>0192 - PUBLIC SCHOOL - PREPACKAGED FEE EXEMPT</b>			FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>V. MONTEJO - 01/24/2020</b>		REINSPECTION DATE: <b>05/07/2018</b>

Based on an inspection this day, the compliance status (IN, MAJ, MIN, OUT, N/A, N/O, 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 N/A = Not Applicable N/O = Not Observed MAJ = Major MIN = Minor 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	

IN	MAJ	MIN	N/A	N/O	DESCRIPTION	COS
●					<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	

OUT	DESCRIPTION	COS
	<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	

OUT	DESCRIPTION	COS
	<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 perform a routine inspection. On this date, no food preparation was taking place.

At the time of this inspection observed the storage of open food products at the facility. The facility health permit allows for the handling of pre-packaged, properly labeled food products only. No open food handling/assembly and or dish up is allowed. Discontinue the handling of open food products. If you plan to process open food products at this facility, you will need to submit 3 sets of plans to this Agency to acquire an open food permit prior to the handling of open food.

On this date, a "Food For Thought" and "Food Allergy Awareness" informational bulletins were provided to the food facility.

### 24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

Inspector Comments: Observed rodent activity at the following floor locations:

-Under the dry food storage racks.

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.

\*Will be checked during the reinspection\*

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)

### 36. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; GOOD REPAIR; CAPACITY

Inspector Comments: Observed the following open food equipment to be stored at the facility:

-Nacho cheese warmer.

-Portable stoves.

This facility is only authorized to be handling prepackaged food items. Remove all open food equipment.

\*Will be checked during the reinspection\*

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)

### 44. PREMISES: PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

Inspector Comments: 1) Observed a ceiling cover to be missing at the dry storage room by the ladder.

\*Will be checked during the reinspection\*

2) Observed a gap under the metal service window.

\*Will be checked during the reinspection\*

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

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)



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45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

Inspector Comments: Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.

Location:

- On the floor sink under the metal cabinets.
- On the floor surface in the dry storage room.

2) Observed a ceiling cover to be missing from the dry storage area.

Repair the walls and/or ceiling in order to provide surfaces that are smooth, durable, nonabsorbent, and easily cleanable.

\*Will be checked during the reinspection\*

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)

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: Vera M.  
TITLE: Supervisor

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

INSPECTOR:

J PARRA BERNAL  
ENVIRONMENTAL HEALTH SPECIALIST  
(714)388-4192  
jbernal@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).



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**REINSPECTION FEES:**

Fees are assessed for second or greater reinspections and Notices of Violations. The purpose of these fees is to shift costs away from compliant operators and impose fees on those facilities that fail to readily comply with the applicable laws and regulations. The amount of the fee is to cover all of the cost associated with the service. For the most current fees, please refer to <http://ochealthinfo.com/eh/home/fees> or call (714) 433-6000.