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

GOOD RETAIL PRACTICES

OUT

SUPERVISION

COS

25. Person in charge present and performs duties

26. Personal cleanliness and hair restraints

GENERAL FOOD SAFETY REQUIREMENTS

27. Approved thawing methods used, frozen food

28. Food separated and protected

29. Washing fruits and vegetables

30. Toxic substances properly identified, stored, used

FOOD STORAGE/DISPLAY/SERVICE

31. Food storage; food storage containers identified

32. Consumer self-service

33. Food properly labeled & honestly presented

EQUIPMENT/UTENSILS/LINENS

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

PHYSICAL FACILITIES

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

PERMANENT FOOD FACILITIES

45. Floor, walls, ceilings; built, maintained, and clean

46. No unapproved private homes/living or sleeping quarters

SIGNS/REQUIREMENTS

47. Signs posted; last inspection report available

48. Plan Review

49. Health Permit

COMPLIANCE AND ENFORCEMENT

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

As of June 18, 2018, partially hydrogenated oils (PHOs) are no longer recognized as safe for human consumption by Order of the Food and Drug Administration (FDA). Any food product containing PHOs or trans fats used as a food ingredient must be discontinued and removed from the food facility. Refer to ocfoodinfo.com for further information.

A Notice of Violation (NOV) may be forthcoming.

2. Food Manager Certification; Food Handler Cards - Minor

Inspector Comments: When asked of a random employee for their food handler card, it was not available for review at the time of the inspection.

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)

17. Compliance with Shellstock Tags, Condition, Display - Major

Inspector Comments: 1a. A container of oysters was missing its shellfish tags. The owner was unable to locate or find the tag for the oysters.

1b. Dates were missing for the shellfish tags that have all been sold.

Keep the shellstock certification tags or labels with the raw or raw frozen Molluscan shellfish until the container is emptied, then retain the tags for not less than 90 days in chronological order. If shellstock are removed from their original tagged or labeled container, the identity of the source of shellstock shall be maintained by maintaining a copy of the original shellstock tag with the container/package of shellstock, or properly labeling the container/package with the required shellfish information. If the shellfish are purchased at a retail market, then a copy of the original shellstock tag must be obtained at the time of purchase. A sales receipt/invoice is not an acceptable form of shellstock identification.

Corrective Action:
*The employee voluntarily discarded the oysters. SEE FM53

Violation Description: Shellstock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)

20. Consumer Advisory Provided for Raw or Undercooked Foods - Minor

Inspector Comments: 1. A consumer advisory for raw or undercooked foods was not observed in the facility. The facility normally serves raw shucked oysters. Provide a consumer advisory for the consumption of raw or undercooked foods (example: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness).

Violation Description: Ready-to-eat food containing undercooked food or raw egg may be served if the facility notifies the consumer by disclosure and reminder. (114012, 114093)
24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - MAJOR

Inspector Comments: Observed german cockroach activity at the following locations:
   a. one live on the floor by the single cook stove at the cook's line
   b. a couple dead below the 2-compartment sink on the cook's line side
   c. one live nymph on the wall below the 2-compartment sink on the cook's line side.
   d. one in the ceiling behind the electrical conduit above the 2-compartment sink on the cook's line side.
   e. a couple live on the internet router in the small cleaning room by the office.
   f. one live in the corner wall above the dish machine.

Eliminate the infestation/activity of cockroaches from the temporary 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.

Corrective Action Taken:
*The facility's health permit was suspended. SEE FM50

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)

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

Inspector Comments: Observed an open bag of rice and onions held on the floor in the dry storage room. Hold the food at least 6" off 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: Clean and remove the accumulation of grease/residue from the following locations:
   a. surfaces of the steam table and fryer
   b. shelving rack next to the handwash sink
   c. inside the ice machine

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

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

Inspector Comments: Observed an unapproved citrus squeezer/juicer on the prep table by the dish machine. Remove the squeezer/juicer from the facility.

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.

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

Inspector Comments: 1. Observed the trash dumpster and/or grease receptacle to be uncovered.
2. Observed an accumulation of trash/grease 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)

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: Cockroach activity in critical areas.

Prior to calling for a reinspection to reinstate the health permit, please ensure the following:
- Eliminate the cockroach infestation using approved methods.
- Provide a pest control receipt with safe re-entry
- Clean & sanitize all affected areas
- Seal various gaps & crevices
- Correct all violations noted on this report

A cockroach info bulletin was provided

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)
REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME: LA LANGOSTA RESTAURANT
LOCATION: 13571 HARBOR BLVD, GARDEN GROVE, CA 92843
DATE: 5/6/2019
RELATED ID: PR0017239

53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)

Inspector Comments: The following food item(s) was voluntarily discarded:
FM 17
a. oysters ~ 2 dozen

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 food safety materials was provided to the person in charge
- handwashing stickers
- food for thought #7
- foodborne illness outbreak
- food allergy awareness
- trans fat 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: Benjamin G.
TITLE: Owner

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

INSPECTOR:

D PHAM
ENVIRONMENTAL HEALTH SPEC I
(714) 388-2859
DPham@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.