



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>BASIL THAI CUISINE</b>		FACILITY ADDRESS <b>9921 HAMILTON AVE, HUNTINGTON BEACH, CA 92646</b>	
MAILING ADDRESS <b>9921 HAMILTON AVE HUNTINGTON BEACH, CA 92646</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>PRASIT JIYAROM</b>		RESULT <b>REINSPECTION DUE-PASS</b>	
FACILITY ID <b>FA0004114</b>	RELATED ID <b>PR0004114</b>	SERVICE: <b>F03 - REINSPECTION</b>	INSPECTION DATE <b>10/18/2019</b>
PROGRAM DESCRIPTION <b>0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>P. Jiyarom 6/18/19</b>	REINSPECTION DATE: <b>11/08/2019</b>

**Items noted below were observed during the course of this inspection. Any violations observed must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee.**

**OPENING COMMENTS**

This inspection is at the request of P. Jiyarom, owner, in response to a permit suspension on 10/17/2019 for cockroach activity.

A pest control service receipt, dated 10/18/2019, was provided, showing services were rendered. A thorough inspection for vermin activity was conducted. No further evidence of vermin was noted.

The conditions causing the permit suspension were observed to be corrected. Your permit to operate is hereby reinstated. A 3-week re-inspection has been scheduled for 11/08/2019.

Continue to clean and provide the repairs noted below.

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

Inspector Comments: Remove the debris from the edges inside the cooking equipment at the cook's line.

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

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

Inspector Comments: 1. Observed small holes in ceiling above the hand washing sink and around the pipe underneath the hand washing sink.

\*This violation was corrected by the owner directing an employee to seal the holes.

2. Remove the debris from floors underneath the warewashing sink.

3. Observed the floors in the kitchen area to have holes. Repair the floor to provide a surface that is smooth, durable, non-absorbent and easily cleanable. If flooring is to be replaced, submit a sample to this office prior to installation.

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: P. JIYAROM  
TITLE: OWNER



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

INSPECTOR:

N PATEL  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 955-1831  
NPATEL@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.