



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME ART OF THE PARTY		FACILITY ADDRESS 17290 NEWHOPE ST A, FOUNTAIN VALLEY, CA 92708	
MAILING ADDRESS 17290 NEWHOPE ST STE A FOUNTAIN VALLEY, CA 92708		IDENTIFIER None	
C/O - OWNER Z CATER INC		RESULT CLOSED	
FACILITY ID FA0048252	RELATED ID PR0056704	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 4/11/2019
PROGRAM DESCRIPTION 0129 - CATERING 6000+ SQ FT - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE G. Khaz 04-04-2020	REINSPECTION DATE: N/A

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
EMPLOYEE KNOWLEDGE						
●					1. Demonstration of knowledge	
●					2. Food manager certification; food handler cards	
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
●					3. Communicable disease; reporting, restrictions & exclusions	
●					4. No discharge from eyes, nose, and mouth	
●					5. Proper eating, tasting, drinking or tobacco use	
PREVENTING CONTAMINATION BY HANDS						
				●	6. Hands clean and properly washed; gloves used properly	
				●	7. Adequate handwashing facilities supplied & accessible	
TIME AND TEMPERATURE RELATIONSHIPS						
	●				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	
PROTECTION FROM CONTAMINATION						
●					13. Returned and reserve of food	
●					14. Food in good condition, safe and unadulterated	
●					15. Food contact surfaces: clean and sanitized	
FOOD FROM APPROVED SOURCES						
●					16. Food obtained from approved source	
				●	17. Compliance with shell stock tags, condition, display	
				●	18. Compliance with Gulf Oyster Regulations	
ADDITIONAL CRITICAL RISK FACTORS						
				●	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
SUPERVISION		
	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	



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME ART OF THE PARTY	DATE 4/11/2019
LOCATION 17290 NEWHOPE ST A, FOUNTAIN VALLEY, CA 92708	RELATED ID PR0056704

OPENING COMMENTS

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

On this date the facility was closed (see FM24).

Reason for closure: Cockroach Infestation

Prior to calling for a reopening, please ensure the following:

1. Eliminate the cockroach activity using approved methods. Provide a pest control receipt with safe re-entry time.
2. Clean and sanitize the affected areas
3. Seal any gaps/crevices in the affected area
4. Correct the violations noted on this report

A cockroach bulletin was proved on site on this date.

8. PROPER HOT AND COLD HOLDING TEMPERATURES - MAJOR

Inspector Comments:

Observed multiple food items including beans to measure at 70F located in the oven of the cook's line. The person in charge stated it had been there for 20 minutes. The person in charge reheated the food to 165F.

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

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

Inspector Comments:

1. Observed a live cockroach crawl underneath the proofer located in the bakery department
2. Observed multiple dead cockroaches and/or egg sacs in the following areas, but not limited to:
 - On top of the water heater of the warewashing area
 - On the floor underneath the water heater
 - Surrounding the piping of the water heater
 - On the floor underneath the clean dish rack of the warewashing room
 - Inside the electrical door panel of the convection oven
 - Inside a not in-use reach in cooler located in the main kitchen area
 - On the floor under the door hinge leading to the warehouse area of the ice machine room
 - On the floor in the corner of the bakery room stove line
 - On the floor underneath the preparation table located between the convection oven and stove line
 - On the floor in the corner(adjacent to the walk-in freezer) of the main kitchen line
 - On the floor underneath cup rack located outside the LARGE cooler.

Eliminate the infestation/activity of cockroaches/rodents/flies/vermin 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)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME ART OF THE PARTY	DATE 4/11/2019
LOCATION 17290 NEWHOPE ST A. FOUNTAIN VALLEY, CA 92708	RELATED ID PR0056704

28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments:

Observed food to be stored on the floor of walk-in freezer.

Violation Description: All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments:

Observed an accumulation of trash, food debris, and/or dust in the following areas:

- On the floor underneath the cart area
- Inside all of the not in use reach in coolers of the main kitchen area
- On the floors of the walk-in coolers and freezers

Clean and sanitize the areas

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

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 infestation

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 ART OF THE PARTY	DATE 4/11/2019
LOCATION 17290 NEWHOPE ST A. FOUNTAIN VALLEY, CA 92708	RELATED ID PR0056704

NOTES

A cockroach bulletin was provided on this date

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.ochcahealthinfo.com/eh/>.

NAME: G. Kahaz
TITLE: Owner

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

INSPECTOR:

J MARTINEZ
ENVIRONMENTAL HEALTH SPECIALIST
(714) 980-1216
josmartinez@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.