



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME PHO QUANG TRUNG		FACILITY ADDRESS 10072 WESTMINSTER AVE, GARDEN GROVE, CA 92843	
MAILING ADDRESS 17770 SAN CANDELO ST FOUNTAIN VALLEY, CA 92708		IDENTIFIER None	
C/O - OWNER QT PHO LLC		RESULT PASS	
FACILITY ID FA0013940	RELATED ID PR0013940	SERVICE: F3L - FOOD OT REINSPECTION (type ot)/OTHER	INSPECTION DATE 2/12/2019
PROGRAM DESCRIPTION 0133 - RESTAURANT 61-100 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE CH Lang 02-24-2019	REINSPECTION DATE: NEXT ROUTINE

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

On site per the request of C. Quan, sister of the owner who requested an after hours reinspection on this County holiday. The food facility was closed yesterday and the permit was suspended due to an active sewage release that was reportedly backing up on clean out in the kitchen and backed up the access port just outside the front door on the left hand side as you exit the front door. Several water faucets were turned on for several minutes and there was no observed sewage back ups within or outside of the facility. During the inspection I observed and pointed out several areas that require deep and thorough cleaning. Ms. Quan stated she will address the grease build up, floor repairs, and overall sanitation prior to the next routine inspection.

The Health permit has been reinstated and a pass seal was posted. The non operational violations cited in this report need to be immediately addressed and the facility must be maintained in a clean repaired condition to facilitate cleaning. Ms. Quan stated they will develop a cleaning schedule for daily cleaning and will also develop a deep cleaning plan to address the violations and observations shown to Ms. Quan during this inspection.

The Certified Food Manager certification is about to expire in 12 days from the date of this inspection. please ensure there is no lapse in certified food manager at this facility.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - OUT OF COMPLIANCE

Inspector Comments: Clean all handwashing facilities and remove sponges.

Violation Description: Handwashing facilities must be provided. Handwashing soap and single-use towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. Handwashing facilities shall be clean, unobstructed, and accessible. (113953, 113953.1, 113953.2, 114067)

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - OUT OF COMPLIANCE

Inspector Comments: Showed Ms. Quan several food contact surfaces that need to be thoroughly cleaned including but not limited to the meat slicers, can openers, etc. Ms. Quan stated all of the food contact surfaces will be evaluated and cleaned/maintained as needed.

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)

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

Inspector Comments: The walk in coolers and food storage areas need to be organized and all non approved commercial containers need to be removed. All food should be stored in NSF or equivalent food storage containers. These containers are easily cleanable and are intended for repeated use.

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])

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34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: Several non food contact surfaces were shown to Ms. Quan including storage shelves in the walk in etc. All non food contact surfaces need to be evaluated and cleaned or repaired as needed. Provided a description of what is a food contact surface and what is a non food contact surface.

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: The floors walls and ceiling need a thorough and deep cleaning. There is grease buildup on door frames and on walls throughout the kitchen area and front cashier and food prep area. Showed Ms. Quan substantial build up of old food debris and grease build up behind and underneath all equipment and grease on the gas lines. Ms. Quan stated that all floors walls and ceilings will be thoroughly cleaned and repaired to be maintainable prior to this Agency's next routine inspection.

The grout in the kitchen area needs to be cleaned and repaired to be able to be properly maintained. In addition, all broken floor tiles need to be repaired and/or replaced.

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.ochca.com/eh/>.



NAME: Ms. Quan
TITLE: sister of owner

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

INSPECTOR:

S SHARP, REHS
SUPV ENVIRONMENTAL HEALTH
SPECIALIST
(714) 433-6130
ssharp@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.