



REGULATORY/MEDICAL HEALTH SERVICES  
ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME THAI DELIGHT 24 N5246			FACILITY ADDRESS 142 E RIVERDALE AVE, ORANGE, CA 92865		
MAILING ADDRESS 142 E RIVERDALE AVE ORANGE, CA 92865			IDENTIFIER None		
C/O - OWNER N5246 LLC			RESULT CLOSED		
FACILITY ID FA0055250	RELATED ID PR0075265	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 11/14/2019		
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX			FOOD MANAGER CERTIFICATE / EXPIRATION DATE Dulyavit Laothongdee 05/21/2020	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		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		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		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		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		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 conduct a routine inspection.

On this date the health permit was suspended due to rodent activity in critical areas. Refer to FM 24 and FM 50.

**TO REOPEN YOUR FACILITY:**

1. Eliminate the vermin (cockroach/rodent/etc.) activity through approved methods only.
2. Seal all gaps/cracks/crevices throughout the facility including but not limited to those listed below.
3. If using a pest control service, only re-enter the facility indicated on your pest control invoice and/or report.
4. Correct all violations noted on this report.
5. Call your inspector during normal business hours to request a re-inspection or call the after-hours (after 5 pm) number and leave a message for the on-call inspector.

**6. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY - MAJOR**

Inspector Comments: Observed an employee touch a wet wiping cloth not held in a sanitizer bucket then touch raw broccoli for a customer's order without washing their hands first.

Corrective action: The broccoli was discarded. Refer to FM53. The employee was instructed to wash their hands.

All food and utensil handlers shall wash their hands and arms thoroughly by vigorously rubbing them using a cleanser and warm running water for at least 10 -15 seconds after committing an unsanitary act.

Violation Description: Employees are required to wash their hands with soap and warm water for a minimum of 10 seconds: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Food employees shall minimize contact with exposed, ready-to-eat food with their bare hands and shall use suitable utensils, gloves, or dispensing equipment. Food employees shall keep their fingernails clean. Gloves shall be worn if a food employee has artificial nails, nail polish, rings, or orthopedic support devices. (113952, 113953.3, 113953.4, 113961, 113968, 113973 [b-f])

**Corrected on site**

**8. PROPER HOT AND COLD HOLDING TEMPERATURES - MINOR**

Inspector Comments: Bags of raw chicken in a metal bowl not held under temperature control at the preparation sink drain board measured at ~72F. It was stated that the chicken was thawing for ~2 hours. Discontinue this practice. Refer to FM27.

Corrective action: The chicken was relocated to the reach-in refrigerator to cool to 41F or below.

Maintain the temperature of potentially hazardous foods at or below 41°F or at or above 135°F.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037)

**Corrected on site**

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### 10. PROPER COOLING METHODS - MAJOR

Inspector Comments: A container of cooked rice in the 2-door reach-in refrigerator measured at ~48F held in the unit over night.

Corrective action: The rice was discarded. Refer to FM53.

After heating/cooking or hot holding, potentially hazardous food shall be cooled rapidly from 135°F to 41°F or below within six hours. During this time, the decrease in temperature from 135°F to 70°F shall occur within two hours. Utilize one or more of the following methods.

Rapid cooling methods:

- placing the food in shallow, heat-conducting pans
- separating the food into smaller or thinner portions
- using rapid cooling equipment
- using containers that facilitate heat transfer
- adding ice as an ingredient
- using ice paddles
- inserting appropriately designed containers in an ice bath and stirring frequently
- utilizing other effective means that have been approved by the enforcement agency

When placed in cooling or cold holding equipment, food containers shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period. Liquid or semi-liquid foods shall be stirred as necessary in order to evenly cool.

Violation Description: All potentially hazardous foods shall be RAPIDLY cooled from 135°F to 41°F within 6 hours. During this time, the food shall decrease from 135°F to 70°F within 2 hours. Cooling shall be accomplished by using one or more of the following methods: placing in shallow pans, separating into smaller portions, using rapid cooling equipment, using ice, or other approved methods. (114002, 114002.1)

**Corrected on site**

### 15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MINOR

Inspector Comments: No sanitizer was detected in the final rinse of the low temperature dish machine.

Corrective action: This facility is to use the 3-compartment sink that has a sanitizing dispensing unit that dispenses the proper 200 ppm quaternary ammonium solution to wash, rinse, and sanitize equipment/utensils/dishes until the repairs to the dish machine have been verified by a representative of this Agency.

A re-inspection to be scheduled. Refer to FM50.

Make the necessary repairs/adjustments to the dish machine in order to dispense an approved sanitizer (50 ppm of chlorine) in the final rinse cycle. Mechanical machine warewashing shall be accomplished by using an approved machine installed and operated in accordance with the manufacturer's specifications.

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)

**Corrected on site**

### 22. HOT AND COLD WATER AVAILABLE - MINOR

Inspector Comments: No hot water was available at the kitchen handwash sink at the start of the inspection. It was stated that the hot water is turned OFF at the end of day. Discontinue this practice.

Corrective action: The person in charge turned ON the hot water and measured at least 100F.

Provide warm water to the handwash sink. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113941, 113953c, 114099.2b, 114163, 114189, 114192, 114192.1, 114195)

**Corrected on site**

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

Inspector Comments: 1) Observed numerous rodent droppings in the following critical areas:

- on the floor perimeter dry food storage room by the back door
- on the floor perimeter under the cold top refrigerator across from the woks at the cook's line
- on the floor perimeter under the wok station
- on the corner areas of the shelf behind the wok station
- on the floor behind the dish machine
- one dropping on a 'clean' dish shelf to the left of the dish machine
- on the floor between the water heater and preparation sink
- on the floor under the preparation table under the pass through window
- on the floor in the unused equipment storage room/area
- on the floor in the unused furniture storage room area by dining area

Refer to FM44.

Corrective action: This facility's health permit has been suspended. Refer to FM50.

2) Observed at least one house fly by the warewash area.

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)

**Corrected on site**

### 27. APPROVED THAWING METHODS USED, FROZEN FOOD - OUT OF COMPLIANCE

Inspector Comments: Observed bags of raw chicken improperly thawing on the preparation sink drain board. Refer to FM08. Discontinue this practice.

Discontinue improperly thawing potentially hazardous foods. Thaw all frozen potentially hazardous foods by one or more of the following methods:

- a) in refrigeration units
- b) in a microwave oven if immediately followed by immediate preparation
- c) as part of the cooking process
- d) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70 F or below and with sufficient water velocity to agitate and flush off loose particles into the sink drain.

Plan ahead as different methods of thawing could take additional time and effort.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in a microwave oven; during the cooking process. (114018, 114020)

### 28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments: Observed a container of raw chicken stored above raw shrimp in the two-door reach-in refrigerator. Discontinue this practice.

Store raw animal products according to cooking temperatures (i.e. chicken below fish).

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



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

Inspector Comments: 1) Observed multiple unlabeled bottles of sauces at the cook's hot line.

Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.

2) Observed food product stored on the floor in the dry food storage room by the back door.

Maintain all foods stored off the floor on approved storage structures or other approved manner.

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: 1) Remove the sticky substance from the handles to the refrigeration units, cooking equipment, and cabinets.

2) Clean and sanitize all affected areas relating to FM24.

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

#### 35. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS - OUT OF COMPLIANCE

Inspector Comments: No sanitizer was detected in the final rinse of the low temperature dish machine.

Corrective action: This facility is to use the 3-compartment sink that has a sanitizing dispensing unit that dispenses the proper 200 ppm quaternary ammonium solution to wash, rinse, and sanitize equipment/utensils/dishes until the repairs to the dish machine have been verified by a representative of this Agency.

A re-inspection to be scheduled. Refer to FM50.

Make the necessary repairs/adjustments to the dish machine in order to dispense an approved sanitizer (50 ppm of chlorine) in the final rinse cycle. Mechanical machine warewashing shall be accomplished by using an approved machine installed and operated in accordance with the manufacturer's specifications.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

Inspector Comments: Observed aluminum foil lining the wall next to the wok station. Discontinue this practice.

Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

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)

#### 40. WIPING CLOTHS: PROPERLY USED AND STORED - OUT OF COMPLIANCE

Inspector Comments: Although sanitizer buckets were set up, multi-use wiping cloths were observed stored outside of the bucket. Discontinue holding multi-use wiping cloths outside of the sanitizer solution between uses. Store wiping cloths in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

Violation Description: Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods. (114135, 114185.1 114185.3 [d-e])

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### 41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments: No air gap was observed between the drain pipes and floor sink in the following areas:

- under the wok station
- under the server station beverage dispenser

Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

### 44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING - OUT OF COMPLIANCE

Inspector Comments: 1) Observed the back door to be propped open at the start of this inspection.

Corrective action: The back door was closed by the end of this inspection.

2) Observed a hole on the wall under the 'personal' bathroom handwash sink.

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

3) Observed an accumulation of clutter and miscellaneous items in the following areas:

- unused booths, chairs, boxes, cooking equipment, 3-compartment sink, preparation sink, etc. in the unused equipment storage area closest to the restrooms
- unused booths in the unused furniture room by the dining room area

Remove all items not necessary to the operations or maintenance of the facility to prevent vermin harborage.

4) Observed an employee's meal stored above a covered container in the cold top refrigerator across from the wok station. Discontinue this practice.

5) Observed an employee's cell phone on a 'clean dish' shelving unit next to the kitchen handwash sink. Discontinue this practice.

Maintain employee clothing and personal effects in a room, enclosure, lockers, or other designated area or designated area separated from toilets, food storage, food preparation areas and utensil washing areas.

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)

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

Inspector Comments: 1) Clean and sanitize all affected areas relating to FM24.

2) Maintain the floor sink under the wok in a clean and sanitary manner.

3) Observed a loose metal wall panel to the right of the wok station. Ensure that the metal panel is flush and secure to the wall.

4) Remove the accumulation of debris from the floor perimeter at the cook's hot line.

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)



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**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 on this report, 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, 2020 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: Rodent droppings in critical areas. Refer to FM24 and 44.

**TO REOPEN YOUR FACILITY:**

1. Eliminate the vermin (cockroach/rodent/etc.) activity through approved methods only.
2. Seal all gaps/cracks/crevices throughout the facility including but not limited to those listed below.
3. If using a pest control service, only re-enter the facility indicated on your pest control invoice and/or report.
4. Correct all violations noted on this report.
5. Call your inspector during normal business hours to request a re-inspection or call the after-hours (after 5 pm) number and leave a message for the on-call inspector.

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)

**53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)**

Inspector Comments: ~ 1 cup broccoli  
~ 8 lbs. rice

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**

To be emailed:  
- Food for Thought

**SIGNATURE(S) OF ACKNOWLEDGEMENT**



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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.ocalhealthinfo.com/eh/>.

NAME: Natcha Yosphayungsak  
TITLE: Manager

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

INSPECTOR:

O CAMPOS  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 625-7407  
OCAMPOS@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 [ocalfoodinfo.com](http://ocalfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).