



REGULATORY/MEDICAL HEALTH SERVICES  
ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>PHO 94 RESTAURANT</b>		FACILITY ADDRESS <b>619 N EUCLID , ANAHEIM, CA 92801</b>	
MAILING ADDRESS <b>619 N EUCLID ST ANAHEIM, CA 92801</b>			IDENTIFIER <b>None</b>
C/O - OWNER <b>THAN NGUYEN</b>			RESULT <b>CLOSED</b>
FACILITY ID <b>FA0017533</b>	RELATED ID <b>PR0017533</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>	INSPECTION DATE <b>8/7/2019</b>
PROGRAM DESCRIPTION <b>0132 - RESTAURANT 31-60 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>T. NGUYEN 1/11/23</b>	REINSPECTION DATE: <b>N/A</b>

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
		●			<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	DESCRIPTION	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	DESCRIPTION	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	DESCRIPTION	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	DESCRIPTION	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 for this facility was suspended during this visit due to cockroach activity in critical areas. See FM 50.

#### 1. DEMONSTRATION OF KNOWLEDGE - MINOR

Inspector Comments:

Education was provided on warewashing and cardboards ability to harbor cockroaches on this visit.

Violation Description: All food employees, including the person in charge, shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)

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

Inspector Comments:

Observed the cook wash a knife with soap and water, rinse with water, and proceeded to store knife away without sanitizing or air drying.

Corrective action taken: The chef was educated and directed to sanitize and air dry.

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**

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

Inspector Comments:

- Observed live cockroach activity in the following areas:
  - in crevice between tiles of the base coving behind wok station
  - on floor of cooks line
  - on wall of dividing wall between the kitchen and dry storage room
  - under the installed rack where rack and wall meet above handwash sink
  - between decorative crowning and mirror in dining room
  - in crevice where rack pipe is installed above food preparation sink at front
  - in crevice between where food preparation sink side and counter meet
  - in back splash of where 3 compartment sink and wall meet
  - in crevice below rack above mop sink
  - on floor of 3 compartment sink
  - on wall of 3 compartment sink

Eliminate all live cockroaches with approved methods only.

- Observed dead cockroaches in the following areas:
  - in electric socket across from restrooms
  - on floor of cooks line
  - on floor of where 3 upright coolers are stored in the front beverage area to the cooks line
  - on floor of dry storage room
  - on floor of utility closet
  - inside water of planter that is located between dining room and front counter entry
  - on counter below hot water dispenser of beverage counter
  - on floor corners of beverage station

Remove all evidence of dead cockroaches and thoroughly sanitize.

- Observed spotting in the following areas:
  - door hinges of the utility closet
  - behind back splash where the wall and 3 compartment sink meet
  - wooden blocks installed behind 3 compartment sink
  - between the food preparation sink and counter at front beverage area
  - below rack above mop sink
  - in crevice of where the rack pipe is installed above food preparation sink
  - between the decorative crowning and mirror in dining room
  - below rack above handwash sink

Remove all evidence of spotting and thoroughly sanitize.

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)

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

Inspector Comments:

- Observed raw beef stored above cooked foods in the 2 door upright cooler across from preparation table.  
Store ready-to-eat foods above or separately from raw animal products.
- Observed raw meats such as shrimp stored above ready to eat cooked meats in the 2 door upright cooler across from preparation table.

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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### 30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED - OUT OF COMPLIANCE

Inspector Comments:

Observed a spray can of Raid stored on the rack above the mop sink. Remove the unapproved pesticide from the facility. Discontinue use of unapproved methods to eliminate vermin.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packaging materials, and food-contact surfaces, and shall be used in an approved manner. (114254, 114254.1, 114254.2)

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

Inspector Comments:

Remove the accumulation of residue and dust from the following equipment surfaces:

- all racks (on walls and standing) in kitchen, beverage area, back storage, and utility closet, warewash area
- underside and sides of cooks line equipment
- handles of all coolers/microwaves/freezers
- knobs of cooks line equipment
- mop sink

Maintain in a clean manner.

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 a non nsf freezer stored in the back storage room.

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:

Observed the trash dumpster to be uncovered.

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)

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

Inspector Comments:

1. Seal all crevices and gaps observed with approved materials observed but not limited to the following:

- between the base cove tiles behind wok station
- crevices below all wall racks above mop sink, handwash sink, 3 compartment sink, preparation cooler, food preparation sink at front, above beverage preparation area
- between decorative crowning and mirror in dining room
- back of backsplash of the 3 compartment sink and wall
- between food preparation sink and counter at front

2. Remove the tape observed in the back corner of the 3 compartment sink backsplash.

3. Remove the unsealed wooden blocks from the back of the 3 compartment sink and food preparation sink at front as this harbors cockroaches.

4. Remove the accumulated water observed at the bottom of the planter located between dining room and front counter/kitchen entry way as it harbors vermin.

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. Remove the debris and grime observed on the following floor areas:

- utility closet
- below all cooler and freezer units
- below cooks line
- below preparation table
- below 3 compartment sink
- below corner of beverage preparation tables

Maintain in a clean manner.

2. Remove the grime from the walls (and piping) at the following areas:

- 3 compartment sink
- cooks line
- behind preparation display cooler next to cooks line
- mop sink

Maintain in a clean manner.

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:**

Cockroach activity

**ABSOLUTELY NO FOOD/ BEVERAGE PREP OR SALES MAY OCCUR IN THIS FACILITY WITHOUT PRIOR WRITTEN APPROVAL FROM THIS AGENCY.**

Prior to calling for a reinspection the following must be corrected:

- 1) Eliminate all activity from this facility using approved pest control methods (refer to #24).
- 2) Clean and sanitize all surfaces, but not limited to, all prep tables, food equipment, food containers, shelves, and floors.
- 3) Properly eliminate/seal potential points of entry such as holes and gaps in the walls, basecoves, ceiling, and under all exterior doors to prevent vermin entrance including but not limited to those listed in #44 & #45.
- 4) Have your pest control receipt available for review by the Environmental Health Specialist responding to your request for re-inspection. Without proof that it is safe for the Specialist to enter your facility the inspection will not occur.
- 5) Enter your facility only after it is safe to do so. Clean and sanitize all food contact surfaces that were exposed to the spotting, live or dead cockroaches, and pesticides. The major violation (cockroach activity) resulted in a temporary permit suspension.

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)

**NOTES**

A Cockroach Bulletin was left on site.

**SIGNATURE(S) OF ACKNOWLEDGEMENT**

A copy of this report was left at the facility on this date. Additional information can be found at <http://www.ocalhealthinfo.com/eh/>.



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NAME: T. NGUYEN  
TITLE: OWNER

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

INSPECTOR:

S WANG  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 659-1520  
swang@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).