



### RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME <b>MARISCOS CENTENARIO MEXICAN FOOD</b>			FACILITY ADDRESS <b>1714 E MCFADDEN AVE A &amp; B, SANTA ANA, CA 92705</b>		
MAILING ADDRESS <b>1714 E MCFADDEN AVE STE A &amp; B SANTA ANA, CA 92705</b>			IDENTIFIER <b>None</b>		
C/O - OWNER <b>RAMON E MARTIN</b>			RESULT <b>CLOSED</b>		
FACILITY ID <b>FA0001424</b>	RELATED ID <b>PR0001424</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>	INSPECTION DATE <b>1/21/2020</b>		
PROGRAM DESCRIPTION <b>0134 - RESTAURANT 101-150 PERSONS - COMPLEX</b>			FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>C. Deleon 04/06/21</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		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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LOCATION 1714 E MCFADDEN AVE A & B, SANTA ANA, CA 92705	RELATED ID PR0001424

### OPENING COMMENTS

\*\*\* THIS REPORT SUPERSEDES THE PREVIOUS REPORT \*\*\*

The purpose of this visit is to conduct a routine inspection. Photos were taken on this date.

\*\*\* IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE \*\*\*

REASON FOR CLOSURE: Cockroach infestation in the critical area. See #24 and #50 for details.

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

#### 1. DEMONSTRATION OF KNOWLEDGE - MINOR

Inspector Comments: Employees were not knowledgeable in the proper handwashing. Education on this topic was provided to the employee.

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)

#### 2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS - MINOR

Inspector Comments: One randomly selected employee food handler card was requested and the employee did not have a food handler card and worked at the facility for greater than 30 days.

Each food handler shall maintain a valid California Food Handler Card for the duration of his or her employment as a food handler. Cards shall be valid for three years from the date of issuance, regardless of whether the food handler changes employers during that period.

Violation Description: There shall be an individual that possesses a current Food Safety Certificate for each food facility that prepares, handles, or serves nonprepackaged potentially hazardous food. Any individual who is involved in the preparation, storage, or service of food in a food facility shall obtain a food handler card within 30 days after the date of hire. (113947.1-113947.5, 113948)

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

Inspector Comments: Observed the following:

1. A food employee washing hands at the handwash station without soap and then returning to prepare food. The employee was stopped and requested to wash his hands with soap before preparing food.

2. The employee drying his hands with a multi use cloth. At the time of the inspection, the cloth was wet and unclean. Discontinue this practice. Dry hands with single use paper towel after washing hands properly at an approved handwash sink.

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**

#### 7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments: Observed the following:

1. An accumulation of beer caps and grime in the handwashing sink. Maintain all handwashing sinks fully operative, in good repair, clean, and easily accessible.

2. The soap and the paper towel dispenser at the handwash station to be empty. Provide and maintain handwashing soap and single-use sanitary towels in dispensers (or hot air blowers) at, or adjacent to, all handwashing facilities.

This violation was corrected by the employee refilling the soap and the paper towels.

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)

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### 10. PROPER COOLING METHODS - MINOR

Inspector Comments: Measured sliced tomatoes in the cold top at 49F. The person in charge (PIC) stated that the food was prepped 20 minutes ago. Cooling the food in the cold top is not a proper cooling method. Potentially hazardous food shall be cooled within four hours to 41°F or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.

This violation was corrected by the PIC relocating the food to the 2-door

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: Observed a hand peeler and lime squeezer being stored in a turbid sanitizing solution in a red bucket which caused a contamination of the multi use equipment surface (i.e. food contact surfaces). The peeler and the squeezer were not in use at the time of inspection. Discontinue this practice. Prepare, store, place, and serve food utensils and/or equipment as to be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage or other contamination.

This is a repeat violation.

This violation was corrected by the employee removing the peeler and the squeezer to the 3 comp sink for warewashing.

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**

### 17. COMPLIANCE WITH SHELLSTOCK TAGS, CONDITION, DISPLAY - MINOR

Inspector Comments: Observed 2 containers of raw oysters without a label. The person in charge was able to provide the label at the time of the inspection. Keep the shellstock certification tags or labels with the raw or raw frozen molluscan shellfish until the container is emptied, then retain the tags for not less than 90 days in chronological order. The identity of the source of shellstock is maintained by either maintaining a copy of the original shellstock tag with the container/package of shellstock or properly labeling the container/ package with the required shellfish information.

Violation Description: Shellstock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)

**Corrected on site**

### 20. CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED FOODS - MINOR

Inspector Comments: This facility provides undercooked food (i.e. ceviches) but there is no consumer advisory in the menu.

The reminder is denoted by an asterisk next to a raw or under cooked animal-derived menu item, to a footnote that includes either of the following disclosure statements:

(1) Written information regarding the safety of these food items is available upon request; or

(2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

This is a repeat violation.

Violation Description: Ready-to-eat food containing undercooked food or raw egg may be served if the facility notifies the consumer by disclosure and reminder. (114012, 114093)

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

Inspector Comments: Observed live/dead cockroaches in the following areas:

1. On the floor behind the ice machine.
2. On/In the wall behind the prep table next to the ice machine.
3. Under the bottom shelf of the prep table next to the ice machine.

A thorough inspection for vermin activity was conducted. No further evidence was observed.

Eliminate the infestation of cockroaches 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)

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

Inspector Comments: Provide sanitary, non-absorbent and approved coverings on all open food containers, except when in use, in the walk in cooler and the walk in freezer. This is a repeat violation.

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 the following:

1. An accumulation of food grease on handles of prep coolers, seafood freezer, and the walk in cooler. Frequently clean handles of cooling units.

2. An accumulation of rust and food grease on shelves in the walk in cooler. Clean the shelves frequently.

3. An accumulation of dust on fan covers in the walk in cooler. Regularly clean fan covers of cooling units.

\* Note: Above are repeat violation.

4. An accumulation of dust/grease/residues on shelves under prep tables in the cook's line. Clean the shelves.

5. An accumulation of grime and debris on shelves in the dry storage room. Clean the shelves.

6. An accumulation of grease on the table under the flat top grill. Clean the table under the grill.

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: Observed the sanitizing solution in the cook's line to be turbid. Replace wiping cloth sanitizing solution when it becomes turbid or heavily permeated with food particles and juices.

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)

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

Inspector Comments: Observed the following:

1. Stains and scoring on cutting boards in the cook's line. Eliminate the stains and scoring from the cutting boards or replace with approved cutting boards. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
2. An accumulation of old food debris in cold tops and lower compartments of prep coolers in the cook's line. Thoroughly clean and maintain coolers in a clean and sanitary manner.
3. An accumulation of grime and residues in gaskets of the prep coolers in the cook's line. Frequently clean gaskets of cooling units.
4. Gasket of the small prep cooler in the cook's line to be taped. Repair/replace the gasket.
5. Gaskets of the walk in cooler and the walk in freezer to be in disrepair. Replace the gasket.
6. An accumulation of food debris on the blender base in the cook's line. Clean the equipment.
7. Ice buildup in the walk in freezer. Repair and clean the walk in freezer.
8. Non-NSF blender and the seafood freezer on the prep table across the canopy hood. 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. The person in charge disposed the press in the trash bin. Remove non-NSF equipment from the facility prior to the next routine inspection.
9. An accumulation of grease on cooking equipment (deep fryers, stoves, grills, etc.). Clean all cooking equipment.
10. Stainless steel containers being used to hold the prep table next to the ice machine. Discontinue using unapproved methods/materials to adjust the equipment.
11. An accumulation of grease inside the microwave in the cook's line. Clean the microwave.

\*Note: #1 - #7 are repeat violations.

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)

### 37. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE - OUT OF COMPLIANCE

Inspector Comments: Observed the following:

1. The ice scoop being stored in a unclean dry container. Store the ice scoop in a sanitary, cleanable container or inside the ice machine/bin in a manner that does not allow the handle to come into contact with the ice. Clean the scoop regularly.
2. Clean aprons being stored in an unsanitary manner. Store clean linens, apparel and towels in a manner to prevent the contamination.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. Utensils and equipment shall be handled and stored so as to be protected from contamination. A full service restaurant is to only provide a single-use plastic straw to a consumer when requested. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

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### 38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS, USE - OUT OF COMPLIANCE

Inspector Comments: Observed an accumulation of grease on grease filters in the hood (above the deep fryers). Clean grease filters frequently to prevent fire hazard.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors, and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

### 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. This is a repeat violation.

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])

### 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)

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

Inspector Comments: Observed the following:

1. The front door to be propped open. Maintain the food facility fully enclosed to prevent the entrance and harborage of animals and insects at all times except during immediate passage.
2. Not-in-use items (clothes, plant pots, cooking pots, cleaning equipment, decorations, truck accessories etc.) in the supply/dry storage room. Remove all items from the facility which are unnecessary to the operation or maintenance of the facility.
3. A mop stored mop-head down in the mop bucket. Store mops in a manner with the mop head upwards to facilitate rapid and thorough air drying.

\*Note: Above are repeat violations.

4. Holes in the wall behind the prep table next to the ice machine due to the missing of the FRP wall. Seal any holes/gaps in walls to eliminate vermin (including insects) haborage.
5. Ceiling gaps above the 3-door reach in beverage cooler. Close the ceiling tile to eliminate vermin entrance.

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)



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

Inspector Comments: Observed the following:

1. An accumulation of grime, old food debris and grease on floors below:

- \* Throughout the cook's line, especially under/behind equipment, in corners and along walls/edges.
- \* Under the prep sink.
- \* Under/around the ice machine.
- \* Under the prep table next to the ice machine.
- \* Under the 3 comp sink.
- \* Around the water heater.
- \* Under shelves in the dry storage room.

Thoroughly clean and maintain all floors in a clean and sanitary manner.

2. An accumulation of debris on the floor under shelves in the walk in cooler. Clean the floor.

3. The base coving tiles next to the seafood freezer and under the fire extinguisher to be in disrepair. Provide an integrally designed base coving with a 3/8-inch radius at the juncture of the floor and wall. The coving must extend up the wall at least 4 inches.

4. An accumulation of debris in floor sinks next to the ice machine and in the beverage station. Clean all floor sinks frequently.

\*Note: Above are repeat violations.

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: Live and dead cockroaches in critical areas.

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

1. Prior to calling for a reinspection all of the violations listed on this report must be corrected, including, but not limited to, the following:
2. Eliminate all live and dead cockroaches using approved pest control methods (refer to #24).
3. Remove all excess clutter and cardboard from the facility, as well as personal belongings, to allow for effective pest control service and to prevent future harborage of cockroaches and other vermin. (refer to #44)
4. Clean and sanitize all equipment surfaces, food containers, shelves, walls and floors to eliminate all cockroach and pesticide contamination particularly all areas where live or dead cockroaches or cockroach spotting were observed, including, but not limited to, those areas listed in #24.
5. Properly eliminate/seal all cracks and crevices to prevent vermin harborage, including, but not limited to, those listed in #44 & #45.
6. Have your pest control receipt available for review by the Environmental Health Specialist responding to your request for reinspection. Without proof that it is safe for the Specialist to enter your facility the reinspection will not occur. Enter your facility only after it is safe to do so.
7. Please review the provided cockroach information bulletin provided via email and on-site print.
8. Violations #20, #36 (for gaskets of coolers and non-NSF equipment), and #45 (for repairing cove tiles) must be corrected prior to the next routine inspection.

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**

"Food for Thought" Spring Summer 2019 newsletter was emailed to the manager.

As of June 18, 2018, partially hydrogenated oils (PHOs) are no longer recognized as safe for human consumption by Order of the Food and Drug Administration (FDA). Any food product containing PHOs or trans fat used as a food





**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME MARISCOS CENTENARIO MEXICAN FOOD	DATE 1/21/2020
LOCATION 1714 E MCFADDEN AVE A & B, SANTA ANA, CA 92705	RELATED ID PR0001424

ingredient must be discontinued and removed from the food facility. Refer to ocfoodinfo.com for further information.

**SIGNATURE(S) OF ACKNOWLEDGEMENT**

NAME: C. Deleon  
TITLE: Manager

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

INSPECTOR:

N LE  
ENVIRONMENTAL HEALTH SPEC I  
(714) 714-2394  
NLe@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.