



REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CAPISTRANO SHELL		FACILITY ADDRESS 32001 CAMINO CAPISTRANO, SAN JUAN CAPISTRANO, CA 9	
MAILING ADDRESS 32001 CAMINO CAPISTRANO SAN JUAN CAPISTRANO, CA 92675		IDENTIFIER None	
C/O - OWNER SJCC CORP		RESULT REINSPECTION DUE-PASS	
FACILITY ID FA0069543	RELATED ID PR0102797	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 4/12/2019
PROGRAM DESCRIPTION 0311 - FOOD MARKET NON-COMPLEX UNDER 2000 SQ FT		FOOD MANAGER CERTIFICATE / EXPIRATION DATE B. Dashti 10/3/22	REINSPECTION DATE: 04/15/2019

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	



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OPENING COMMENTS

The permit to operate the above named food facility is hereby temporarily downgraded due to lack of warm water. The facility is ordered to cease the preparation and sale of open food and/or beverages under the authority of Section 114409 of Division 104, Part 7, Chapter 13, Article 3 of the California Health and Safety Code. The facility may continue the sale of prepackaged food and/or beverages.

Any food facility for which the permit has been temporarily suspended or downgraded can only be reinstated by a representative of Environmental Health. An owner, manager, or operator who fails to comply with this Permit Downgrade 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.

Contact this office at the number noted above, during normal days of business to request a reinspection, or if you have any questions. To request a re-inspection after 5:00 pm or on weekends, leave a message at 433-6418 and an inspector will call you back at their earliest convenience. The overtime rate through June 30, 2019 is \$45.75 per quarter hour, or fraction thereof; time charged includes all travel time.

22. HOT AND COLD WATER AVAILABLE - MAJOR

Inspector Comments: This facility has no hot or warm water. The PIC stated the waterheater is not functioning. As a work around the soda fountain and chili dispenser have been impounded.

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)

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

Inspector Comments: Repair or replace the water heater.

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)

54. IMPOUNDMENT

Inspector Comments: You are hereby notified that the following items soda fountain and chili dispenser, which were observed onsite being used or sold, have been impounded on 4-12-19 under the provisions of the California Retail Food Code, Chapter 13, Article 1, Section 114393. The impound may only be released after an onsite visit by Environmental Health to verify compliance with the code. If the impounded items were not released from your food facility by a representative of Environmental Health and you failed to contact this office within thirty days from the date of this notice, this will be deemed a waiver of your interest in the impounded items and they may be discarded by Environmental Health without further notice.

Violation Description: An enforcement officer may impound food, equipment, or utensils that are found to be unsanitary or in disrepair. (114393)

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.ochhealthinfo.com/eh/>.

NAME: F. Tobar
TITLE: PIC



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

INSPECTOR:

L MOREAU, REHS
ENVIRONMENTAL HEALTH SPEC III
(714) 656-7198
lmoreau@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.

REINSPECTION FEES:

Fees are assessed for second or greater reinspections and Notices of Violations. The purpose of these fees is to shift costs away from compliant operators and impose fees on those facilities that fail to readily comply with the applicable laws and regulations. The amount of the fee is to cover all of the cost associated with the service. For the most current fees, please refer to <http://ochealthinfo.com/eh/home/fees> or call (714) 433-6000.