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.

### CRITICAL RISK FACTORS

<table>
<thead>
<tr>
<th>IN</th>
<th>MAJ</th>
<th>MIN</th>
<th>N/A</th>
<th>N/O</th>
<th>PROTECTION FROM CONTAMINATION</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- 1. Demonstration of knowledge
- 2. Food manager certification; food handler cards

#### 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

### GOOD RETAIL PRACTICES

<table>
<thead>
<tr>
<th>OUT</th>
<th>SUPERVISION</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>28.</td>
<td>Person in charge present and performs duties</td>
<td></td>
</tr>
<tr>
<td>26.</td>
<td>Personal cleanliness and hair restraints</td>
<td></td>
</tr>
</tbody>
</table>

### EQUIPMENT/UTENSILS/LINENS

<table>
<thead>
<tr>
<th>OUT</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>34.</td>
<td>Nonfood contact surfaces clean</td>
</tr>
<tr>
<td>35.</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>36.</td>
<td>Equipment/Utensils approved; installed; good repair, capacity</td>
</tr>
<tr>
<td>37.</td>
<td>Equipment, utensils and linens: storage and use</td>
</tr>
<tr>
<td>38.</td>
<td>Adequate ventilation and lighting; designated areas, use</td>
</tr>
<tr>
<td>39.</td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>40.</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
</tbody>
</table>

### PHYSICAL FACILITIES

<table>
<thead>
<tr>
<th>OUT</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>41.</td>
<td>Plumbing: proper backflow devices</td>
</tr>
<tr>
<td>42.</td>
<td>Garbage and refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>43.</td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>44.</td>
<td>Premises; personal/cleaning items; vermin-proofing</td>
</tr>
</tbody>
</table>

### PERMANENT FOOD FACILITIES

<table>
<thead>
<tr>
<th>OUT</th>
<th>COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>45.</td>
<td>Floor, walls, ceilings: built, maintained, and clean</td>
</tr>
<tr>
<td>46.</td>
<td>No unapproved private homes/living or sleeping quarters</td>
</tr>
</tbody>
</table>

### COMPLIANCE AND ENFORCEMENT

- 50. Permit Enforcement - Immediate Health Hazard
- 51. Notice of Violation - Hearing
- 52. Permit Suspension
- 53. Voluntary Condemnation & Destruction (VC&D)
- 54. Impoundment
- 55. Sample Collected
REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME: PARTY PANTRY
LOCATION: 12777 KNOTT AVE, GARDEN GROVE, CA 92841
DATE: 5/8/2019
RELATED ID: PR0007232

OPENING 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 above, 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, 2019 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 activity.

In order to reinstate the permit for the facility, all evidence of rodent activity must be eliminated and the affected areas cleaned and sanitized. The point of entry must be sealed up and any violations noted on this report must be corrected to a reasonable level of compliance. The facility may not sell or prepare any food or beverages until the permit has been reinstated.

When you are ready to reopen your facility you must have a representative from this agency conduct a reinspection any verify that the violations have been corrected before reinstating the permit. The after hours service is available for an extra fee if you elect to utilize it and may be requested by calling (714)433-6418 and leaving a message with your name, the name of your facility, and your contact information before 8PM. Someone will return your call to make arrangements.

Please ensure that all requirements have been completed prior to calling to request your reinspection.

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

Inspector Comments: Observed rodent droppings on the floor in two locations in the dry storage room. Observed what appeared to be possum droppings on the floor in the right storage room.

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

Inspector Comments: Observed the ice scoops stored lying unprotected on the top of the ice machine. 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.

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. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

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

Inspector Comments: Observed the ventilation hood filters to not be tight fitting. Ensure that the filters are tight fitting and there are no gaps between them.

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)

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

Inspector Comments: Observed the base coving in several locations inside the walk-in cooler to be damaged. repair or replace the damaged base coving and seal any gaps.

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)

50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD

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)

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.ochealthinfo.com/eh/.

NAME: Kim Cauble
TITLE: Event Coordinator
REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

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</tr>
</tbody>
</table>

DATE: 5/8/2019
RELEVANT ID: PR0007232

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

INSPECTOR:
L ALBRIGHT
ENVIRONMENTAL HEALTH SPEC I
(714) 824-1686
lalbright@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.