



ORANGE COUNTY HEALTH CARE AGENCY
 REGULATORY/MEDICAL HEALTH SERVICES
 ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME MAJESTY RESTAURANT			FACILITY ADDRESS 5015 W EDINGER AVE V, SANTA ANA, CA 92704		
MAILING ADDRESS 330 EUCLID ST , SANTA ANA, CA 92704			IDENTIFIER: None		
C/O - OWNER DAL ENTERTAINMENT INC			RESULT: CLOSED		
FACILITY ID FA0005113	RELATED ID PR0005113	SERVICE: A01 - ROUTINE INSPECTION		INSPECTION DATE 6/11/2018	
PE 0136 - RESTAURANT 201+ PERSONS - COMPLEX			FOOD MANAGER CERTIFICATE / EXPIRATION DATE D. DINH - 1/5/2021		REINSPECTION DATE: N/A

Based on an inspection this day, the compliance status (IN, MAJ, MIN, OUT, N/A, N/O, 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 N/A = Not Applicable N/O = Not Observed MAJ = Major MIN = Minor 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	

IN	MAJ	MIN	N/A	N/O	DESCRIPTION	COS
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	

OUT	DESCRIPTION	COS
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	

OUT	DESCRIPTION	COS
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

THIS REPORT SUPERSEDES THE PREVIOUS REPORT PROVIDED ONSITE AT THE TIME OF THE INSPECTION.

The purpose of this visit is to conduct a routine inspection. This inspection was conducted with S. Rashidi-Fard, REHS.

NOTE(S):

The steamer at the cooks line is under further evaluation by this Agency.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

Inspector Comments:

1. Paper towels were unavailable in the dispenser at the kitchen handwashing sink.
2. Paper towels were unavailable in the dispenser at the employee restroom located within the kitchen.
3. Paper towels were unavailable in the dispenser at the men's restroom located in the banquet hall.

Provide and maintain single-use sanitary towels in dispensers (or hot air blowers) at, or adjacent to, all handwashing facilities.

4. The employee restroom sink was observed to be blocked by a cart with rubber mats and rubber gloves/boots. Maintain the handwashing sink easily accessible at all times.

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)

24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

Inspector Comments:

1. Observed rodent activity in the following areas:
 - numerous rodent droppings on the floor surfaces in the dry food storage room
 - numerous rodent droppings on the wooden carts used to transport glassware
 - numerous rodent droppings on the floor surfaces under/behind the 2-door upright freezer
 - numerous rodent droppings on the window sills located under the equipment storage rack next to the 2-door upright freezer
 - numerous rodent droppings on the floor surfaces in the rice/seasoning storage room, specifically under the left-side storage rack
 - numerous rodent droppings on the base of the large mixer
 - numerous rodent droppings around the water heater platform

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.

The health permit was suspended due to this violation.

All affected areas must be cleaned and sanitized in order for the health permit to be reinstated by a member of this Agency.

2. Observed houseflies in the kitchen at the time of the inspection. Eliminate the insects using approved methods. The open facility doors are contributing to this violation; See FM44 violation.

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)



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34. NONFOOD-CONTACT SURFACES CLEAN

Inspector Comments:

1. Observed accumulated grease in between the preparation tables in the kitchen.
2. Observed food debris/residues on the interior surfaces of the 2-door upright freezer.
3. Observed the storage room and employee restroom doors to be soiled/dirty.
4. Observed dirt/residues on the interior surfaces of the ice machine located in the kitchen.
5. Observed accumulated dust on the top surface of the ice machine located in the kitchen.
6. Observed dirt/debris on the walk-in cooler door and door gasket.
7. Observed dirt/dust on the ventilation fan located in the kitchen.

Clean and sanitize the affected areas.

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

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

Inspector Comments:

1. Observed deteriorated wooden carts used to transport glassware. Replace with approved transport carts.
2. Observed the bottom shelf of the plate/glassware storage area to be deteriorated (chipping paint, exposed raw wood). Resurface the bottom shelf in an approved manner.

Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable.

3. Observed unapproved dispensers (styrofoam cups, metal bowls) in several dry food product containers. Provide an approved utensil or device for dispensing food product.

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

Inspector Comments:

1. Observed the ice scoop handle in direct contact with the edible ice in the ice machine located in the kitchen. 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. Observed steel wools and cleaning sponges stored in the 2-compartment food preparation sink. Discontinue storing cleaning equipment in the food preparation sink as this is not an approved warewashing sink.
3. Observed equipment (mobile cart, rubber mats, rubber gloves/boots) stored in the employee restroom. Remove the equipment from the restroom as this is not an approved storage area.

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)



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41. PLUMBING; PROPER BACKFLOW DEVICES

Inspector Comments:

- 1a. The dump sink in the banquet staging area was observed to be clogged.
- 1b. The right-side handwashing sink in the men's restroom (in the banquet hall) was observed to be draining inadequately.

Repair the plumbing to allow for adequate draining.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

Inspector Comments:

The toilet paper roll was not observed to be installed in the dispenser in the employee restroom. Provide toilet tissue in a permanently installed dispensers at each toilet.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments where there is onsite consumption of food; with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

44. PREMISES: PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

Inspector Comments:

- 1a. Observed gaps under the rear kitchen door, specifically the black screen door.
- 1b. Observed gaps under the rear facility door located in the banquet hall.
- 1c. Observed a hole on the ceiling panel above the life support tank.

Properly rodent proof the interior/exterior of the premises. Seal all gaps that are greater than a 1/4 inch. This violation must be corrected in order for the health permit to be reinstated.

2. Observed the front and rear doors 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.

3. Observed employee food and beverages stored on food preparation and food storage areas within the kitchen. In addition, observed employee foods and beverages stored next to foods-for-sale in the walk-in cooler. Maintain all employee foods separate from foods-for-sale and customer foods.

4. Observed the air curtain disconnected or in disrepair. Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility.

5. Observed a large gap above the rear facility door, specifically the black screen door. Seal the gap to prevent flying pests from entering the food facility.

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

Inspector Comments:

1. Observed unapproved base coving tiles installed throughout the kitchen. 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.

2. Observed accumulated debris on the floors and walls under the dish machine. Clean the affected surfaces.

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 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, 2018 is \$44.63 per quarter hour, or fraction thereof; time charged includes all travel time.

The CLOSED notification seal was issued this date.

REASON FOR CLOSURE: RODENT INFESTATION

NOTE: In order for the health permit to be reinstated by a member of this Agency, the following must be corrected:

- all rodent activity must be removed and eliminated from the food facility
- all affected surfaces/areas must be cleaned and sanitized
- all potential vermin entry points must be sealed

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)



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NOTES

- The bamboo-style brushes noted at the wok line may be used on non-food contact surfaces
- The use of the rubber hose connected to the water supply line above the cook's line will be taken under further review
- The steamer at the cook's line will be under further review.

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: I. NGUYEN
 TITLE: MANAGER/PERSON IN CHARGE

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

INSPECTOR:

J RUIZ, REHS
 ENVIRONMENTAL HEALTH SPEC I
 (657)250-5634
 Jruiz@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.