RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME: BARI BARI JAPANESE STEAK HOUSE
FACILITY ADDRESS: 19677 YORBA LINDA BLVD, YORBA LINDA, CA 92886

FACILITY ID: FA0003550
RELATED ID: PR0003550
SERVICE: F3L - FOOD OT REINSPECTION (type ot)/OTHER
PROGRAM DESCRIPTION: 0132 - RESTAURANT 31-60 PERSONS - COMPLEX
RESULT: None on File
REINSPECTION DATE: 04/26/2019
REINSPECTION DUE-PASS

Items noted below were observed during the course of this inspection. Any violations observed must be corrected.
Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee.

OPENING COMMENTS
This report supersedes the previous report.

The following inspection is being conducted at the request of the owner to reopen following closure for rodent infestation on 4-19-19.

Noted no evidence of rodents at the time of the inspection today. The owner indicated that he had caught a rodent the previous day on 4/19/19 and no others after.

- As noted, place the ceiling panel (already on site) on the ceiling by the back door and remove the plastic as discussed.
- The end of one flexible vent line was covered with duct tape at the time of this inspection. The owner has purchased a screen to cover the end of the vents. A small hole in the restroom was also covered.
- Rework the ceiling area, sides of the ceiling panels with approved material instead of duct tape at the water heater. Seal around the wood at the water heater on the ceiling.
- Clean the shelves where the menus are stored.

The conditions causing the health permit suspension have been corrected. Your health permit has been reinstated. You may re-open.

NOTES
A handwritten report was provided at the time of the inspection.

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: N. Shigaki
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 RASHIDI-FARD, REHS
SUPV ENVIRONMENTAL HEALTH SPECIALIST
(714) 433-6110
srashidi@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.