



REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME HIMALAYAN GRILL		FACILITY ADDRESS 16400 PACIFIC COAST HWY 110, HUNTINGTON BEACH, CA 92	
MAILING ADDRESS 16400 PACIFIC COAST HWY STE 110 HUNTINGTON BEACH, CA 92649		IDENTIFIER None	
C/O - OWNER HIMALAYAN GRILL LLC		RESULT CLOSED	
FACILITY ID FA0049093	RELATED ID PR0057793	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 3/21/2019
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE D. POUDEL / 09-12-2020	REINSPECTION DATE: N/A

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

THIS REPORT SUPERSEDES THE PREVIOUS REPORT ISSUED ON 03-21-2019.

The purpose of this visit was to conduct a routine inspection.

IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

REASON FOR CLOSURE:

- 1) Rodent activity
- 2) Cockroach activity

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.

To reopen immediately correct the following:

- 1) Eliminate all rodent evidence from the affected areas noted in FM15 and FM24
- 1) Eliminate all cockroach evidence from the affected areas noted in FM24
- 2) Use an approved method of pest control and provide an invoice detailing the measures that were performed and reentry time
- 3) Clean and sanitize all affected surfaces
- 4) Seal the gaps and/or crevices noted in FM 44 and FM45
- 5) Correct all violations cited on this report.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments:

Single-use paper towels were not observed in the dispenser for the handwash facility in the employee's restroom. This violation was corrected when a food prep employee placed paper towels in the dispenser.

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)

Corrected on site

8. PROPER HOT AND COLD HOLDING TEMPERATURES - MINOR

Inspector Comments:

Cooked rice was measured at 127 F in the hot holding unit located across from the flat top grill; the person-in-charge (PIC) stated the rice had been cooked less than 4 hours prior. This violation was corrected when the PIC reheated the rice to 165 F, and hot held the rice at 135 F; this was verified on-site.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037, 114343(a), 114004)

Corrected on site



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14. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED - MAJOR

Inspector Comments:

Potatoes stored in the right corner of the dry foods storage room were observed gnawed from rodent activity. This violation was corrected when the PIC voluntarily discarded the potatoes. Also See FM24 and FM53.

Red onions in the right corner of the dry foods storage room were observed with rodent urine. This violation was corrected when the red onions were voluntarily discarded. Also see FM24 and FM53.

Violation Description: Any food is adulterated if it bears or contains an unapproved food or color additive or any poisonous or deleterious substance that may render it impure or injurious to health. No food containing artificial trans fat or partially-hydrogenated oils may be stored, distributed, served, or used in the preparation of any food within a food facility. Potentially hazardous foods in reduced oxygen packaging shall not exceed the "use by" date. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114041, 114094.5, 114254.3)

Corrected on site

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR

Inspector Comments:

1. The following items were observed with rodent droppings:

- top portion of the cans of diced tomato
- top portion of the plastic containers of rice

The PIC removed the rodent droppings, and cleaned and sanitized the storage containers. Also see FM24.

2. The holster of the soda holster was observed with the accumulation of grime and residue. This violation was corrected when the PIC cleaned and sanitized the holster.

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

22. HOT AND COLD WATER AVAILABLE - MINOR

Inspector Comments:

Water was measured at 67 F for the handwash facility in the employee's restroom. Provide warm water to the handwash sink of at least 100 F.

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)



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

Inspector Comments:

Rodent activity was observed in the following areas of the dry foods storage room:

- rodent droppings on cans of diced tomato
- rodent droppings on plastic containers of rice
- rodent droppings in the right corner on the floor of the dry foods storage room
- gnawed potatoes located in the right corner of the dry foods storage room
- red onions observed with rodent urine

Eliminate the activity of rodents 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 rodents and insects (also see FM44 and FM45).

Cockroaches were observed in the following areas:

- two live cockroaches behind the tandoori grill on the floor
- one live cockroach on wall on the left side of the utensil storage rack above the 3-compartment sink
- one dead cockroach to the right of the warewashing machine on the floor

Eliminate the activity of cockroaches/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 rodents and insects (also see FM44 and FM45).

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)

Corrected on site

28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments:

Cooked lamb and tofu were observed uncovered in the up-right refrigerator. Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

Violation Description: All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED - OUT OF COMPLIANCE

Inspector Comments:

An unapproved insecticide (Raid) was observed beneath a food preparation table. Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. The use shall be in accordance with the manufacturer's instructions.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packaging materials, and food-contact surfaces, and shall be used in an approved manner. (114254, 114254.1, 114254.2)

40. WIPING CLOTHS: PROPERLY USED AND STORED - OUT OF COMPLIANCE

Inspector Comments:

A chlorine sanitizer solution in the food preparation area measured too low (at 50 ppm). This was corrected when the food prep employee made a new chlorine sanitizer solution with the appropriate level.

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])

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41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments:

The faucet for the food preparation sink was leaking; repair the faucet to maintain plumbing fixtures fully operative and in good repair.

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 - OUT OF COMPLIANCE

Inspector Comments:

1. The restroom door was observed to be propped opened.

2. Provide toilet tissue in a permanently installed dispenser for the toilet in the employee's restroom.

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 - OUT OF COMPLIANCE

Inspector Comments:

Seal/repair the cracks and holes observed in the following areas to prevent the entry and harborage of vermin:

- hole observed in the wall near the bottom left corner of the employee locker
- gap observed on the wall above the top portion of the electrical panel in the dry foods storage room
- 1/4 hole observed above the 3-compartment sink on the left side of the utensil storage rack

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:

1. Clean the floor to remove the accumulation of food debris, residue, and rodent droppings observed:
 - in the dry foods storage room
 - behind and underneath the food equipment in the food preparation area

2. Repair or seal the ceiling panels observed cracked and/or dislodged in the following areas:
 - above the ice machine
 - above the up-right freezer
 - above the 3-compartment sink

3. Seal the large hole observed in the wall near the bottom left corner of the employee locker.

4. Seal the gap observed on the wall above the top portion of the electrical panel in the dry foods storage room.

5. Seal the 1/4 hole observed above the 3-compartment sink on the left side of the utensil storage rack.

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, 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:

- 1) Rodent activity
- 2) Cockroach activity

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)

53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)

Inspector Comments:

The following foods were discarded this day:

- 10 pounds of potatoes
- 15 pounds of red onions

Violation Description: Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. (111890, 111895)



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SIGNATURE(S) OF ACKNOWLEDGEMENT

NAME:
TITLE:

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

INSPECTOR:

M RAYMOND
ENVIRONMENTAL HEALTH SPECIALIST
(714) 955-1376
MRAYMOND@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.