



REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

| | | | | | |
|--|--------------------------------|--|--|-------------------------------------|----------------------------------|
| FACILITY NAME FA SAI THAI & DESSERT | | FACILITY ADDRESS 12910 HARBOR BLVD, GARDEN GROVE, CA 92840 | | | |
| MAILING ADDRESS 12910 HARBOR BLVD GARDEN GROVE, CA 92840 | | | IDENTIFIER None | | |
| C/O - OWNER SUKJAI LLC | | | RESULT CLOSED | | |
| FACILITY ID FA0003863 | RELATED ID PR0003863 | SERVICE: A01 - ROUTINE INSPECTION | | INSPECTION DATE 6/12/2019 | |
| PROGRAM DESCRIPTION 0133 - RESTAURANT 61-100 PERSONS - COMPLEX | | | FOOD MANAGER CERTIFICATE / EXPIRATION DATE S. Kamoljaratsopha - 10/02/2019 | | 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

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

As of June 18, 2018, partially hydrogenated oils (PHOs) are no longer recognized as safe for human consumption by Order of the Food and Drug Administration (FDA). Any food product containing PHOs or trans fats used as a food ingredient must be discontinued and removed from the food facility. Refer to ocfoodinfo.com for further information.

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

Inspector Comments: 1. Observed live german cockroaches at the following locations:

- a. multiple live multi-generational behind the kitchen handwash sink
- b. many live behind the paper towel dispenser
- c. many live live behind the prep sink
- d. two dead on top of the towel dispenser
- e. one dead on the faucet fixture of the handwash sink

2. Observed a fly in the facility.

Eliminate the infestation/activity of cockroaches from the temporary 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.

Corrective Action Taken:

*The facility's health permit was suspended. SEE FM50

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD - OUT OF COMPLIANCE

Inspector Comments: 1. Observed frozen fish and squid being thawed in stagnant water.

THAWING

Discontinue improperly thawing potentially hazardous foods. Thaw all frozen potentially hazardous foods by one or more of the following methods:

- a) in refrigeration units
- b) in a microwave oven if immediately followed by immediate preparation
- c) as part of the cooking process
- d) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70 F or below and with sufficient water velocity to agitate and flush off loose particles into the sink drain.

Plan ahead as different methods of thawing could take additional time and effort.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in a microwave oven; during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments: Observed food being thawed next to a compartment of soiled dishes at the 3-compartment sink. Prep food in a manner to prevent cross contamination. Clean and sanitize the 3-compartment sink prior to food prep or use the adjacent prep sink.

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



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

Inspector Comments: Observed a couple knives wedged between the prep table and wall by the grill top. Clean and sanitize the knives and hold knives in an approved manner.

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: 1. Observed a counter-top deep fryer being used outside of the ventilation hood. Cooking shall be conducted under the approved ventilation hood.

2. The exhaust hood filters were missing in the ventilation hood during times of cooking. The employee immediately replaced the filters.

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)

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

Inspector Comments: Observed personal items (food, shoes) held throughout the facility next to retail food not clearly identified. Maintain employee clothing and personal effects in a room, enclosure, lockers, or other designated area or designated area separated from toilets, food storage, food preparation areas and utensil washing areas.

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)

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

Inspector Comments: Clean and remove the accumulation of debris below the upright two door freezer.

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)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE - OUT OF COMPLIANCE

Inspector Comments: A handwashing sign was missing in the employee restroom. One was provided for the operator.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom. No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas. Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The most recent routine inspection report shall be maintained at the food facility and a sign shall be posted to advise patrons of its availability for review. The health permit must be posted in a conspicuous location. (113725.1, 113945.1, 113953.5, 113978, 114075, 114276, 114381 [e])



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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: Cockroach Infestation

Prior to calling for a reinspection to reinstate the health permit, please ensure the following:

- Eliminate the cockroach infestation using approved methods.
- Provide a pest control receipt with safe re-entry
- Clean & sanitize all affected areas
- Seal various gaps & crevices
- Correct all the violations noted on this report.

A cockroach info bulletin was provided

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 following food safety materials was provided to the person in charge

- handwashing stickers
- food for thought #7
- foodborne illness outbreak
- food allergy awareness
- trans fat bulletin

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.ochca.com/eh/>.



NAME: N. Kamoljaratsopha
TITLE: Owner

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

INSPECTOR:

D PHAM
ENVIRONMENTAL HEALTH SPEC I
(714) 388-2859
DPham@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.