



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>SEOL AK SAN</b>		FACILITY ADDRESS <b>12140 BEACH BLVD, STANTON, CA 90680</b>	
MAILING ADDRESS <b>12140 BEACH BLVD STANTON, CA 90680</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>YOUN MUN LEE</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0004041</b>	RELATED ID <b>PR0004041</b>	SERVICE: <b>F03 - REINSPECTION</b>	INSPECTION DATE <b>9/20/2019</b>
PROGRAM DESCRIPTION <b>0134 - RESTAURANT 101-150 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>None on File</b>	REINSPECTION DATE: <b>N/A</b>

**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**

The purpose of this visit is to conduct a follow up inspection to reopen after a the facility was closed during the last routine inspection. This inspection was requested by J. Rivera. Rodent droppings were found in both dry storage rooms. The facility's permit is to remain suspended until the rodent droppings are cleaned up.

To reopen the facility:

1. remove all traces of rodent droppings from the two storage rooms
2. seal the gap greater than 1/4 observed above the back door

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

Inspector Comments: Observed multiple rodent droppings at the following locations:

Storage room next to the ware washing area:

1. the floor next to base coving
2. the bottom shelf of the storage room

Storage room in the corner:

1. on a unopened bag of rice
2. on a box on the middle shelf

Continue to clean and sanitize the two rooms to remove all rodent activity.

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)

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

Inspector Comments: Observed gaps greater than 1/4 inch at the following locations:

1. the employee locker room

Corrective Action: Employee put foam to seal the gap

2. the top of the solid back door

Seal the gap observed on the top of the door.

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)

**SIGNATURE(S) OF ACKNOWLEDGEMENT**

NAME: J. Rivera  
TITLE: Head Manager



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LOCATION 12140 BEACH BLVD, STANTON, CA 90680	RELATED ID PR0004041

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

INSPECTOR:

J LORENZANO  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 620-5838  
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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](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).