



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME MACHA		FACILITY ADDRESS 12460 EUCLID ST 103, GARDEN GROVE, CA 92840		
MAILING ADDRESS 12460 EUCLID ST STE 103 GARDEN GROVE, CA 92840		IDENTIFIER None		
C/O - OWNER MACHA-BINH KIM NGUYEN		RESULT CLOSED		
FACILITY ID FA0058163	RELATED ID PR0080533	SERVICE: F03 - REINSPECTION		INSPECTION DATE 5/7/2019
PROGRAM DESCRIPTION 0112 - RESTAURANT 31-60 PERSONS - NON-COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE None on File		REINSPECTION DATE: N/A

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.

2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS - OUT OF COMPLIANCE

Inspector Comments: Not all of the food handlers possess a California Food Handler Card. Each food handler shall maintain a valid California Food Handler Card for the duration of his or her employment as a food handler. Cards shall be valid for three years from the date of issuance, regardless of whether the food handler changes employers during that period. (Certified Food Managers are exempted from this requirement.)

Violation Description: There shall be a Food Manager Certificate on the premises for the designated employee that has passed an approved and accredited exam. Food facilities that prepare, handle, or serve non-prepackaged food, shall ensure that all food handlers have an approved food handler card. (113947.1-113947.5, 113948)

6. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY - MAJOR

Inspector Comments: Observed an employee handling money at cash register and then go to prepare food with out washing her hands. The employee was stopped and instructed to wash their hands before returning to work.

Violation Description: Employees are required to wash their hands with soap and warm water for a minimum of 10 seconds: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Food employees shall minimize contact with exposed, ready-to-eat food with their bare hands and shall use suitable utensils, gloves, or dispensing equipment. Food employees shall keep their fingernails clean. Gloves shall be worn if a food employee has artificial nails, nail polish, rings, or orthopedic support devices. (113952, 113953.3, 113953.4, 113961, 113968, 113973 [b-f])

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments: The paper towel dispenser at the handwashing sink was observed to be empty.

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)

9. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS - MAJOR

Inspector Comments: No TPHC plan form was available for review for the boba at the time of the inspection. Observed a food on a time as a public health control plan, boba, not to be marked or otherwise identified. The food was measured at 92F The person in charge stated the food had been out of temperature control for less than 4 hours. The correct expiration time was posted on the item.

Violation Description: When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. (114000)



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15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR

Inspector Comments: Observed an employee use a container, then rinse it off in the sink, and with out washing it or sanitizing it, place the item on the drain board to dry.

The three compartment sink was not set up while active warewashing was being conducted. Hand wash multi-service utensils in the following manner:

- a) clean in hot water and cleanser
- b) rinse in clear water
- c) immerse in a warm final sanitizing solution of 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25 ppm iodine for 1 minute or by immersion for at least 30 seconds where the water temperature is maintained at 171 degrees Fahrenheit or above,
- d) allow utensils to air dry before use

Clean and sanitize food contact surfaces on equipment and utensils throughout the day and at least every 4 hours when in use.

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)

22. HOT AND COLD WATER AVAILABLE - MAJOR

Inspector Comments: The hot water at the warewashing sink was measured at 85F. Provide hot water at 120F at the three compartment sink for proper warewashing.

Provide warm water to the handwash sink. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°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)

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

Inspector Comments: Observed multiple house and fruit flies in the kitchen near the handwashing sink.

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)

28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments: Observed uncovered containers of food in the reach-in cooler and freezer. Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

Observed janitorial sink to be located next to a food preparation area with no splash guard. Provide a splashguard with a height of at least 6 inches or relocate the food equipment/utensil a minimum of 24 inches away from the edge of the sink to prevent cross contamination.

Observed a container of raw chicken stored above a container of produce in the reach-in cooler. Store ready-to-eat foods above or separately from raw animal products.

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

31. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED - OUT OF COMPLIANCE

Inspector Comments: Observed the bulk storage bins to not be labeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the

food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.

Observed two bags of sugar and a box of chicken breading stored on the floor in the kitchen. Store all food at least 6" off the floor.

Violation Description: Food shall be stored in approved containers and labeled as to its contents. Food shall be stored at least 6" above the floor on approved shelving and in an approved area. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 [b])



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34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: Observed an accumulation of grease and old food debris around the fryer units and on the surrounding equipment.

Observed an accumulation of old food debris inside the reach-in coolers and along the cooler door gaskets.

Observed an accumulation of grime on the janitorial sink.

Observed a fan in the kitchen area that was heavily encrusted with debris.

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

35. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS - OUT OF COMPLIANCE

Inspector Comments: Sanitizer test strips were not available for use during the time of inspection. Maintain testing equipment and materials in the facility and available for use at all times for the purpose of adequately measuring the types of sanitization methods used in this facility.

No drain stops were observed at the time of the inspection. Provide functional drain stops to achieve proper warewashing.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

Inspector Comments: Observed the cutting board on the cold-top cooler to be heavily stained with dark score marks across the surface.

Eliminate the stains and scoring from the cutting boards or replace with approved cutting boards. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

Observed the cold-top cooler to have water pooling on the bottom shelf inside the unit.

Observed one of the fryer baskets was bound together at the handel with some kind of wire wrapping. Remove the damaged and unapproved equipment. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency.

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 - OUT OF COMPLIANCE

Inspector Comments: Observed the ice scoop to be laying on its side inside the ice bin.

Observed the scoops in the bulk storage bins to be buried inside and the potion that is touched to be laying inside the food.

Store the ice scoop or bulk food bin 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 food. Clean the scoop regularly.

Observed a tongs sitting in a container of standing water measured at 70F

Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, in ice water or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream or mashed potatoes.

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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38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS, USE - OUT OF COMPLIANCE

Inspector Comments: Observed the ventilation hood canopy and filters to have an accumulation of debris and grease. Observed clumps of dust dangling from the ansil system. Ensure the ventilation hood and filters are kept clean and the filters are tight fitting.

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)

39. THERMOMETERS PROVIDED AND ACCURATE - OUT OF COMPLIANCE

Inspector Comments: Observed the reach-in cooler to be missing an ambient air thermometer. Provide an ambient air thermometer in the warmest part of the cooler.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer +/- 2°F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

Inspector Comments: Observed an accumulation of residue and debris on the floors underneath equipment and hard to reach areas throughout the facility.

Observed the floor sink to have an accumulation of debris and trash inside.

Observed the walls behind the fryer area and warewashing areas to be soiled with residue.

Observed an accumulation of greasy residue underneath the fryer area.

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)

50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD

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)

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: BINH KIM NGUYEN
TITLE: Owner



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

INSPECTOR:

L ALBRIGHT
ENVIRONMENTAL HEALTH SPEC I
(714) 824-1686
lalbright@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.