



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>ISLAND GRILL</b>		FACILITY ADDRESS <b>4390 KATELLA AVE, LOS ALAMITOS, CA 90720</b>		
MAILING ADDRESS <b>4390 KATELLA AVE LOS ALAMITOS, CA 90720</b>				IDENTIFIER <b>None</b>
C/O - OWNER <b>GOICHI TSUKAHARA</b>				RESULT <b>CLOSED</b>
FACILITY ID <b>FA0014666</b>	RELATED ID <b>PR0014666</b>	SERVICE: <b>C01 - COMPLAINT INVESTIGATION - INITIAL</b>		INSPECTION DATE <b>11/15/2019</b>
PROGRAM DESCRIPTION <b>0132 - RESTAURANT 31-60 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>M. Reyes 11/13/2016</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 was to conduct a complaint investigation (CO0072050) regarding alleged rodent droppings, roaches, and chicken left at room temperature with no protection.

Aspects of the complaint were verified, including rodent droppings throughout critical areas of the facility including under the cooking equipment in the kitchen, under the dry storage shelving adjacent the 3-compartment sink, behind the soda fountain machine on the front counter, and throughout the floors and edges of the facility.

This facility's health permit is temporarily suspended. All food handling shall cease. The facility will close and shall remain closed until all conditions leading to closure are corrected and said conditions are verified by a representative of Environmental Health.

Prior to calling for a reinspection, do the following:

- 1) Eliminate all signs of rodent activity.
- 2) Use an approved method of pest control and provide an invoice detailing the measures performed as well as a specified safe re-entry time if applicable.
- 3) Wash, rinse, and sanitize all affected surfaces and all food-contact surfaces.
- 4) Seal the gaps and/or crevices noted in FM44 to prevent harborage or reentry of the vermin.

**24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - OUT OF COMPLIANCE**

Inspector Comments: Observed rodent droppings throughout the floors of the facility including, but not limited to:

- under the large equipment at the cooks line
- the floors under the shelving in front of the restrooms
- the floors under the dry storage shelving adjacent to the walk-in cooler
- under the 3-compartment sink

Remove the droppings throughout the facility and clean and sanitize the affected areas before calling for a reinspection.

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: 1) Repair or replace the ceiling panels above the office and those outside the Men's restroom to seal the large holes created by the deteriorated ceiling panels.

2) Seal the following holes and gaps throughout the facility to prevent harborage or reentry of vermin:

- the hole in the wall in the water heater room in the Men's restroom
- any gaps that are found during cleaning

3) Provide a door sweep to the external door behind the door adjacent to the office.

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)



REGULATORY/MEDICAL HEALTH SERVICES  
ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME ISLAND GRILL	DATE 11/15/2019
LOCATION 4390 KATELLA AVE, LOS ALAMITOS, CA 90720	RELATED ID PR0014666

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

Inspector Comments: 1) Clean the floors of any rodent droppings. Wash, rinse, and sanitize any affected areas.

2) Clean the accumulation of grime from the wall behind the soda syrup boxes.

3) Clean the accumulation of grime from the walls behind the cooks line.

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**

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 on this report, during normal days of business to request a re-inspection, or if you have any questions.

To request a reinspection prior to 5:00 pm, please call (714) 433-6000. 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, 2020 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: Rodent droppings in critical areas.

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.ocalthinfo.com/eh/>.



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME ISLAND GRILL	DATE 11/15/2019
LOCATION 4390 KATELLA AVE, LOS ALAMITOS, CA 90720	RELATED ID PR0014666

NAME: Ken  
TITLE: Manager

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

INSPECTOR:

B MARQUEZ  
ENVIRONMENTAL HEALTH SPEC I  
(714) 714-2103  
bomarquez@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](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).