



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME LOFT RESTAURANT, THE		FACILITY ADDRESS 7862 WARNER AVE 105, HUNTINGTON BEACH, CA 92647	
MAILING ADDRESS 7862 WARNER AVE STE 105 HUNTINGTON BEACH, CA 92647		IDENTIFIER None	
C/O - OWNER TAB ENTERPRISES LLC		RESULT REINSPECTION DUE-PASS	
FACILITY ID FA0001117	RELATED ID PR0001117	SERVICE: F3F - FOOD REINSPECTION - 2ND+ INSPECTION/OTHER	INSPECTION DATE 3/1/2019
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE H. GUITIERREZ / 06-12-2023	REINSPECTION DATE: 03/22/2019

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

PERMIT REINSTATEMENT

This inspection is at the request of R. Helton, owner, in response to a permit suspension on 02/28/2019 for cockroach activity. A pest control service receipt was provided showing services were rendered. A thorough inspection for vermin activity was conducted. See FM24 below.

The conditions causing the permit suspension were observed to be corrected.

Your permit to operate is hereby reinstated. A 3-week re-inspection has been scheduled for 03-22-2019.

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

Inspector Comments:

A thorough inspection for vermin activity was conducted. Dead cockroaches were observed in the restroom at the following areas:

- two in the door jam of the restroom door
- one on the floor near the toilet

The person-in-charge removed the dead cockroaches. No further evidence was observed.

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 several unsealed areas including:

- metal plate on the ceiling and to the left of the flat top grill
- electrical outlet cover near the kitchen entrance behind the cold top unit
- around the electrical plug inlet behind the cold top unit

The PIC stated he will have an electrician properly seal the gaps associated with the electrical outlets and metal plate cover.

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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LOCATION 7862 WARNER AVE 105. HUNTINGTON BEACH, CA 92647	RELATED ID PR0001117

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: R. Helton
TITLE: Owner

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.

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.