



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>BOILING POT RESTAURANT</b>		FACILITY ADDRESS <b>12921 MAGNOLIA ST, GARDEN GROVE, CA 92841</b>	
MAILING ADDRESS <b>12921 MAGNOLIA ST GARDEN GROVE, CA 92841</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>BOILING POT RESTAURANT INC</b>		RESULT <b>REINSPECTION DUE-PASS</b>	
FACILITY ID <b>FA0067096</b>	RELATED ID <b>PR0098016</b>	SERVICE: <b>F03 - REINSPECTION</b>	INSPECTION DATE <b>10/22/2019</b>
PROGRAM DESCRIPTION <b>0133 - RESTAURANT 61-100 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>Chi Thi Le09-29-19</b>	REINSPECTION DATE: <b>11/21/2019</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**

**PERMIT REINSTATEMENT**

This inspection is at the request of Johnny Nguyen, Manager, in response to a permit suspension on 10-21-19 for No hot water. The conditions causing the permit suspension were observed to be corrected. Measured hot water at 120F throughout the facility. Your permit to operate is hereby reinstated. All violations on the 10-21-19 inspection report were corrected. Continue to correct the violations on this report.

**2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS - MINOR**

Inspector Comments: Observed Chi Thi Le's manager's food safety certificate to be expired on 09-26-19. A valid Food Manager Certificate was not available for review at the time of the inspection.

Violation Description: There shall be an individual that possesses a current Food Safety Certificate for each food facility that prepares, handles, or serves nonprepackaged potentially hazardous food. Any individual who is involved in the preparation, storage, or service of food in a food facility shall obtain a food handler card within 30 days after the date of hire. (113947.1-113947.5, 113948)

**10. PROPER COOLING METHODS - MAJOR**

Inspector Comments: Observed 3 deep, full pots of broth in the walkin cooler. Broths were measured at 44F-46F. These pots of broths were cooling from the night before. Discontinue this practice and proper cooler all potentially hazardous foods ( Broths) using approved methods.

Corrective action: The violation was corrected by an employee discarding the food. Refer to item 53.

Violation Description: All potentially hazardous foods shall be RAPIDLY cooled from 135°F to 41°F within 6 hours. During this time, the food shall decrease from 135°F to 70°F within 2 hours. Cooling shall be accomplished by using one or more of the following methods: placing in shallow pans, separating into smaller portions, using rapid cooling equipment, using ice, or other approved methods. (114002, 114002.1)

**28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE**

Inspector Comments: Observed raw shelled eggs stored above sauces in the walkin cooler. Observed raw meat stored above pepper and pineapples in the 3-door reachin cooler. Discontinue this practice. 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)

**53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)**

Inspector Comments: The following was discarded:  
- Broths: ~ 15 gallons.

Violation Description: Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. (111890, 111895)

**NOTES**

A 2 Hand washing poster and A Foodborne illness prevention brochure was issued in Vietnamese were issued .

**SIGNATURE(S) OF ACKNOWLEDGEMENT**



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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.ochcahealthinfo.com/eh/>.

NAME: John Nguyen  
TITLE: Manager

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

INSPECTOR:

W OCAMPO-CHOY, REHS  
ENVIRONMENTAL HEALTH SPEC II  
(714) 981-9095  
[wocampo-choy@ochca.com](mailto:wocampo-choy@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).



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**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://ohealthinfo.com/eh/home/fees> or call (714) 433-6000.