



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME NIYA SUSHI		FACILITY ADDRESS 5910 WARNER AVE, HUNTINGTON BEACH, CA 92649		
MAILING ADDRESS 5910 WARNER AVE HUNTINGTON BEACH, CA 92649		IDENTIFIER None		
C/O - OWNER SANG OH SIM		RESULT REINSPECTION DUE-PASS		
FACILITY ID FA0004425	RELATED ID PR0004425	SERVICE: F03 - REINSPECTION		INSPECTION DATE 5/7/2019
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE D. Kim 4/19/2020		REINSPECTION DATE: 05/28/2019

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 P. Sim (owner) in response to a permit suspension on 5/6/2019 for cockroach activity in critical areas. The conditions causing the permit suspension were observed to be corrected. Your permit to operate is hereby reinstated.

Observed the following:

1. Pest control receipt for service performed on 5/6/2019
2. Areas noted by inspector to have been sealed
3. No evidence of vermin
4. Areas are clean, operator stated all areas had been cleaned and sanitized after pest control service performed
5. No open foods

****A REINSPECTION HAS BEEN SCHEDULED FOR 5/28/2019 **** in order to ensure no cockroach activity remains.

For the reinspection:

1. Continue to monitor for pest activity and treat where needed
2. Continue to correct the following violations:

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

Inspector Comments: Observed raw wood at the sushi bar. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

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)

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

Inspector Comments: Provide an integrally designed base coving with a 3/8-inch radius at the juncture of the floor and wall. The coving must extend up the wall at least 4 inches.

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)



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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: P. Sim
TITLE: Owner

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

INSPECTOR:

J WOLENT, REHS
ENVIRONMENTAL HEALTH SPEC I
(714) 388-4272
jwolent@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.