



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME I-TEA CAFE		FACILITY ADDRESS 15435 JEFFREY RD 110, IRVINE, CA 92618	
MAILING ADDRESS 5335 VIA ZOPAPO YORBA LINDA, CA 92887		IDENTIFIER None	
C/O - OWNER SHI-WEN KAW		RESULT CLOSED	
FACILITY ID FA0046585	RELATED ID PR0054392	SERVICE: F03 - REINSPECTION	INSPECTION DATE 12/26/2018
PROGRAM DESCRIPTION 0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE Y. LEO 02.05.20	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.

OPENING COMMENTS

This is a follow up inspection regarding the violations noted on 12.18.18.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments:

Discontinue hanging the green reusable plastic gloves on the splash guard of the front hand wash sink.

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)

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MINOR

Inspector Comments:

The lids of all the jars of red chili crisp are covered with layers of dust. Remove dust, clean and sanitize all the lids before opening any of the jars.

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)

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

Inspector Comments:

- Rodent droppings (no less than 30) were noted on the floor surfaces
- behind the cooking equipment (wok station, fryer,etc..)
- beneath the water heater
- near the back door, under the rice cookers
- beneath the hot food holding station
- behind the ice machine

As a result, this facility's health permit has been suspended.

Eliminate the infestation/activity of rodents from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

Prior to requesting an inspection from this Agency, please complete the following:

1. Remove all rodent droppings from all surfaces in the facility.
2. Clean the affected surfaces (floor, wall, food equipment, shelves, food containers, lids,etc..)
3. SANITIZE all affected surfaces (floor, wall, food equipment, shelves, food containers, lids, etc)
4. Eliminate all potential rodent entry points. Eliminate small gaps and openings in walls, ceiling sand vents that exceed 1/4 inch in diameter. Use materials such as bronze/steel wool or 1/4 inch galvanized metal screening to reinforce areas patched and repaired.
5. Eliminate harborage areas and nesting sites.

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)



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27. APPROVED THAWING METHODS USED, FROZEN FOOD - MINOR

Inspector Comments:
REPEAT VIOLATION

A large plastic tub of raw frozen chicken meat was found unattended on the floor surface.
Employee stated it's in the process of thawing.
Discontinue this practice.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in a microwave oven; during the cooking process. (114018, 114020)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED - MINOR

Inspector Comments:

A bulk spray bottle of chemical was found to be unlabeled.
Working containers used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packaging materials, and food-contact surfaces, and shall be used in an approved manner. (114254, 114254.1, 114254.2)

31. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED - MINOR

Inspector Comments:
REPEAT VIOLATIONS

1. There are no labels on the squeeze bottle of oil and sauce found throughout the facility. Use labels to identify the content of bulk squeeze bottles. Provide labels to identify the content all bulk squeeze bottles.

2. Discontinue storing food containers directly on the floor surface.
See FM27 for related violation.
Store on approved shelving at least 6 inches above the floor surface.

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])

34. NONFOOD-CONTACT SURFACES CLEAN - MINOR

Inspector Comments:
REPEAT VIOLATION

1. Remove all the grease from the exterior surface of the fryer.

2. Remove the grease from the interior and exterior surface of the microwave.

3. Remove the thick layers of grease from the shelves storing the jars of chili crisp and adjacent hot hold equipment.

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



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36. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; GOOD REPAIR; CAPACITY - MINOR

Inspector Comments:

1. Discontinue using wiping cloths beneath the cutting boards.
Equipment was observed to be lined with newspaper, cardboard, or other unapproved material.

2. Discontinue using damaged food containers to store the salt.
Discard equipment with surfaces that cannot be repaired.

3. Repair the profuse leak observed beneath the wok station.

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)

44. PREMISES: PERSONAL/CLEANING ITEMS; VERMIN-PROOFING - MINOR

Inspector Comments:

Discontinue storing caulking and sealant materials above open food preparation.

Store janitorial equipment and supplies in a room, area or cabinet separated from any food preparation or storage area, or utensil washing or storage area.

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN - MINOR

Inspector Comments:

1. Discontinue storing red bricks on the floor surface under the hand wash and food preparation sink.

2. Install the missing base cove tile located behind the stove.

3. Remove the rodent droppings observed throughout entire facility as noted under violation FM24.

REPEAT VIOLATION

4. Remove the accumulation of grime and grease from entire floor surface beneath

- entire the cooking equipment
- front hand wash sink
- front food preparation sink

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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50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD - MAJOR

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

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, 2019 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 activity. See violation FM24.

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: STEVEN
TITLE: OPERATOR



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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:

N TESFAMICHAEL, REHS
ENVIRONMENTAL HEALTH SPEC III
(714) 824-1777
ntesfamichael@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.