



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME OB SQUARE		FACILITY ADDRESS 13832 RED HILL AVE, TUSTIN, CA 92780		
MAILING ADDRESS 13832 RED HILL AVE, TUSTIN, CA 92780				IDENTIFIER: None
C/O - OWNER OB SQUARE GROUP LLC				RESULT: PASS
FACILITY ID FA0002727	RELATED ID PR0002727	SERVICE: F3L - FOOD OT REINSPECTION (type ot)/OTHER		INSPECTION DATE 6/12/2018
PE 0133 - RESTAURANT 61-100 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE None on File		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 report supersedes the handwritten report left onsite.

The purpose of this visit was to reinstate the Health Permit due to the lack of hot water at the request of the owner after hours.

The hot water was measured at over 120F at the 3-compartment sink. The warm water was noted at 110F at all handwash sinks.

All other critical risk violations were corrected.

A pass seal was issued.

This report was mailed to the facility.

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

INSPECTOR:

W RAHIMI, REHS
 SUPV ENVIRONMENTAL HEALTH
 SPECIALIST
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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.