



RETAIL FOOD FACILITY INSPECTION REPORT

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| FACILITY NAME LAS CASUELAS | | FACILITY ADDRESS 312 N BUSH ST, SANTA ANA, CA 92701 | |
| MAILING ADDRESS 27537 BELLOGENTE MISSION VIEJO, CA 92692 | | IDENTIFIER None | |
| C/O - OWNER ROBERTO VAZQUEZ | | RESULT CLOSED | |
| FACILITY ID FA0015778 | RELATED ID PR0015778 | SERVICE: F3F - FOOD REINSPECTION - 2ND+ INSPECTION/OTHER | INSPECTION DATE 1/2/2019 |
| PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX | | FOOD MANAGER CERTIFICATE / EXPIRATION DATE JORGE MARTINEZ 03.26.21 | 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 three week follow up to ensure the abatement of all rodent and cockroach activity from critical areas. Except for the violations FM45 (2, 3, and 4) all violations noted on this report must be corrected in order for your permit to be reinstated.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments:

Observed the food prep sink located at the front area and the mop sink located in the kitchen area being used as handwashing sinks. Discontinue this practice. Use the 3-compartment sink as a handwashing sink since the facility was built prior to January 1, 1996. Remove and/or relocate all handwashing supplies to the 3-compartment 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)

10. PROPER COOLING METHODS - MINOR

Inspector Comments:

Observed an unattended deep container with cooked green chili cooling without any proper cooling methods on the food prep table located adjacent to the cook's line. Per the owner, the food was cooked less than 2 hours prior. The violation was corrected by relocating the food into the upright cooler.

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)

Corrected on site

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR

Inspector Comments:

1-Observed a live cockroach in a plastic container that is used to carry multi-use utensils behind the cook's line.

2-Observed heavy accumulation of filth and food residues on allegedly clean multi-use utensils that were stored in a plastic container by the back receiving door.

Properly clean and sanitize all equipment and utensils and maintain clean.

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)



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

Inspector Comments:

1-Observed numerous rodent droppings at but not limited to the following locations:

- a. on the shelving rack located under the food prep table in the kitchen area where the meat grinder is stored at
- b. on the bottom rack of the inoperable open lounge burner which is located in the kitchen corner by the bulk dry food products
- c. on the metal sheet supporting the water heater located in the corner of the kitchen
- d. in the deep fryer cabinet located at the cook's line
- e. on the floor in the chemical storage cabinet located in the hallway that leads to the kitchen area
- f. on the floor in the corner under the food prep table located at the far end of the front area

Eliminate all rodent activity from the facility by using approved methods. Clean and sanitize all affected areas.

2-Observed several live cockroaches from different life stages on the floor under the cook's line, on the wall underneath the wall-mounted storage racks that are located behind the cook's line, and in a plastic container that was stored behind the cook's line that carried multi-use utensils and prepackaged food items.

Eliminate all cockroach activity from the facility by using approved methods. Clean and sanitize all affected areas.

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)

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments:

Observed accumulation of grease, filth, and/or rodent droppings on the following:

- a-all cooking equipment at the cook's line
- b-the wall mounted storage racks behind the cook's line
- c-the inoperable open lounge burner located by the bulk containers
- d-the bottom rack of the food prep table in the kitchen area

Clean all equipment and utensils and maintain clean.

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



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

Inspector Comments:

1-Observed heavy accumulation of grime, filth, rodent droppings, and/or trash on the floor throughout the kitchen area and the front area. Clean the floor throughout the facility and maintain clean.

2-Observed the walls in different areas of the kitchen to be deteriorated with the wall paint chipping off. Repair the walls and maintain smooth, durable, and easily cleanable.

3-Observed the concrete floor throughout the kitchen area to have gaps, crevices, and rough. Repair the floor in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable. If flooring is to be replaced, submit a sample to this office prior to installation.

4-Observed the base coving throughout the kitchen area to be deteriorated and/or missing. 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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50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD

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: Cockroach and rodent activities in critical area(s).

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: R. Vazquez
TITLE: owner



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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:

A SALEH, REHS
ENVIRONMENTAL HEALTH SPEC I
(714) 380-2742
asaleh@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.