



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME ORIGINAL MIKES		FACILITY ADDRESS 100 S MAIN ST, SANTA ANA, CA 92701	
MAILING ADDRESS 100 S MAIN ST SANTA ANA, CA 92701		IDENTIFIER None	
C/O - OWNER ORIGINAL MIKES LLC		RESULT CLOSED	
FACILITY ID FA0043500	RELATED ID PR0050623	SERVICE: C01 - COMPLAINT INVESTIGATION - INITIAL	INSPECTION DATE 6/24/2019
PROGRAM DESCRIPTION 0134 - RESTAURANT 101-150 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE J. OROZCO 04.24.21	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

The purpose of this visit is to respond to a complaint (CO0070952) received by this Agency. The complaint alleges that, there were cockroaches on the dining table. The complaint was discussed with H, Bonilla, person in charge, who stated that they were not aware of the complaint. On this date a thorough inspection for cockroach activity was conducted in the facility and no cockroaches were observed in the dining area, however live cockroaches were observed in the kitchen area. See below for details.

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

Inspector Comments: 1. Live cockroaches of different stages were observed in the following areas

- on the floor next to the white freezer chest (located at the cook's line)
 - on the side of the freezer chest
 - inside the motor unit of the white freezer chest
2. Dead cockroaches were observed in the following areas:
- on the floor behind the 2-door reach-in cooler located across from the stove top
 - on the floor under the dish machine
 - on the floor besides the display cooler located at the front bar
 - inside a glue trap located at the far end under the bar counter of the front bar

(Photos Taken)

Eliminate the infestation/activity of cockroaches/rodents/flies/vermin 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. A thorough inspection for vermin activity was conducted. No further evidence was observed.

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 - MINOR

Inspector Comments: The following areas were observed with an accumulation of grease and/or grime:

- the wheel hinges on the deep fryers, cooling equipment, and cooking equipment
- the space in between the reach-in coolers located at the cook's line
- the hinges on the reach-in coolers

Maintain all equipment and utensils in a clean and sanitary manner.

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



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

Inspector Comments: Gaps greater than 1/4 inch were observed in the following areas:

- around the electrical outlets located in the dining area next to the main stage (Replace the missing outlet covers)
- around the sewer clean out located at the large bar area
- on the wall under the booth table located behind the server drink station

Properly rodent proof the interior/exterior of the premises. Seal all gaps that are greater than a 1/4 inch.

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. The base coving was observed detached from under the table booth located behind the server drink station. 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.

2. The wall under the table booth behind the server bus station was observed deteriorated. Repair the wall so that it is smooth and cleanable.

3. The following areas were observed with a heavy accumulation of debris and/or grime:

- the floor under the ovens
- on the floor under the beer cooler chest located next to the soda boxes located at the front bar

Maintain all floors, walls, and ceilings in a clean and sanitary manner.

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 on this report, 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 activity and/or infestation in critical areas.

The health permit is temporarily suspended until all of the items listed below are completed:

1. Eliminate all evidence of cockroach activity from the facility.
2. Seal all gaps and crevices greater than 1/4 inch. (Refer to violation FM 44)
3. Wash, rinse, and sanitize all utensils, equipment, all food contact surfaces, and non-food contact surfaces.
3. Provide an approve pest control service.
4. Ensure to provide an invoice from the pest control service indicating the re-entry time.
5. Correct all violations noted on this report.

Note: An informational bulletin in regards to the procedures to follow after a health permit suspension due to cockroach activity was provided on this date.

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)



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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.ochalthinfo.com/eh/>.

NAME: A. Bonilla
TITLE: Person in charge

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

INSPECTOR:

L NIEVES, REHS
ENVIRONMENTAL HEALTH SPEC III
(714) 824-9891
lnieves@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.