



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CARNITAS SAHUAYO MEXICAN FOOD			FACILITY ADDRESS 402 W 17TH ST, SANTA ANA, CA 92706		
MAILING ADDRESS 402 W 17TH STREET SANTA ANA, CA 92706			IDENTIFIER None		
C/O - OWNER ALEXANDRA TORRES			RESULT CLOSED		
FACILITY ID FA0016968	RELATED ID PR0016968	SERVICE: A01 - ROUTINE INSPECTION		INSPECTION DATE 1/2/2019	
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX			FOOD MANAGER CERTIFICATE / EXPIRATION DATE G. Pena 2/13/19		REINSPECTION DATE: N/A

Based on an inspection this day, the compliance status (IN, MAJ, MIN, N/A, N/O, OUT, COS) has been identified below. Violations noted as MAJ, MIN or OUT must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee. See the following page(s) for the California Health and Safety code sections and other applicable codes for the general requirements that correspond to the violation(s) noted below.

IN = In Compliance MAJ = Major MIN = Minor N/A = Not Applicable N/O = Not Observed OUT = Out of Compliance COS = Corrected on Site

CRITICAL RISK FACTORS

IN	MAJ	MIN	N/A	N/O	DESCRIPTION	COS
					EMPLOYEE KNOWLEDGE	
●					1. Demonstration of knowledge	
●					2. Food manager certification; food handler cards	
					EMPLOYEE HEALTH & HYGIENIC PRACTICES	
●					3. Communicable disease; reporting, restrictions & exclusions	
●					4. No discharge from eyes, nose, and mouth	
●					5. Proper eating, tasting, drinking or tobacco use	
					PREVENTING CONTAMINATION BY HANDS	
		●			6. Hands clean and properly washed; gloves used properly	
				●	7. Adequate handwashing facilities supplied & accessible	
					TIME AND TEMPERATURE RELATIONSHIPS	
	●				8. Proper hot and cold holding temperatures	
				●	9. Time as a public health control; procedures & records	
	●				10. Proper cooling methods	
●					11. Proper cooking time & temperatures	
●					12. Proper reheating procedures for hot holding	
					PROTECTION FROM CONTAMINATION	
●					13. Returned and reserve of food	
●					14. Food in good condition, safe and unadulterated	
				●	15. Food contact surfaces: clean and sanitized	
					FOOD FROM APPROVED SOURCES	
●					16. Food obtained from approved source	
				●	17. Compliance with shell stock tags, condition, display	
				●	18. Compliance with Gulf Oyster Regulations	
					ADDITIONAL CRITICAL RISK FACTORS	
				●	19. Compliance with variance, specialized process, & HACCP Plan	
				●	20. Consumer advisory provided for raw or undercooked foods	
				●	21. Licensed health care facilities/public & private schools: prohibited foods not offered	
				●	22. Hot and cold water available	
●					23. Sewage and wastewater properly disposed	
	●				24. No rodents, insects, birds, or animals	

GOOD RETAIL PRACTICES

OUT	DESCRIPTION	COS
	SUPERVISION	
	25. Person in charge present and performs duties	
	26. Personal cleanliness and hair restraints	
	GENERAL FOOD SAFETY REQUIREMENTS	
	27. Approved thawing methods used, frozen food	
●	28. Food separated and protected	
	29. Washing fruits and vegetables	
	30. Toxic substances properly identified, stored, used	
	FOOD STORAGE/DISPLAY/SERVICE	
●	31. Food storage; food storage containers identified	
●	32. Consumer self-service	
	33. Food properly labeled & honestly presented	
	EQUIPMENT/UTENSILS/LINENS	
●	34. Nonfood contact surfaces clean	
	35. Warewashing facilities: installed, maintained, used; test strips	
●	36. Equipment/Utensils approved; installed; good repair, capacity	
●	37. Equipment, utensils and linens: storage and use	
	38. Adequate ventilation and lighting; designated areas, use	
	39. Thermometers provided and accurate	
	40. Wiping cloths: properly used and stored	
	PHYSICAL FACILITIES	
●	41. Plumbing: proper backflow devices	
	42. Garbage and refuse properly disposed; facilities maintained	
	43. Toilet facilities: properly constructed, supplied, cleaned	
●	44. Premises: personal/cleaning items; vermin-proofing	
	PERMANENT FOOD FACILITIES	
●	45. Floor, walls, ceilings: built, maintained, and clean	
	46. No unapproved private homes/living or sleeping quarters	
	SIGNS/REQUIREMENTS	
	47. Signs posted; last inspection report available	
	48. Plan Review	
	49. Health Permit	
	COMPLIANCE AND ENFORCEMENT	
●	50. Permit Suspension - Imminent Health Hazard	
	51. Notice of Violation - Hearing	
	52. Permit Suspension	
●	53. Voluntary Condemnation & Destruction (VC&D)	
	54. Impoundment	
	55. Sample Collected	



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CARNITAS SAHUAYO MEXICAN FOOD	DATE 1/2/2019
LOCATION 402 W 17TH ST, SANTA ANA, CA 92706	RELATED ID PR0016968

OPENING COMMENTS

The purpose of this visit was to conduct a routine inspection.

On this date, the permit was suspended due to rodent activity in critical areas. Refer to FM24 and FM50.

6. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY - MINOR

Inspector Comments:

- 1. Observed a food employee wash their hands with cold water only. Education was provided. The food employee was instructed to wash their hands properly.

Violation Description: Employees are required to wash their hands with soap and warm water for a minimum of 10 seconds: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Food employees shall minimize contact with exposed, ready-to-eat food with their bare hands and shall use suitable utensils, gloves, or dispensing equipment. Food employees shall keep their fingernails clean. Gloves shall be worn if a food employee has artificial nails, nail polish, rings, or orthopedic support devices. (113952, 113953.3, 113953.4, 113961, 113968, 113973 [b-f])

8. PROPER HOT AND COLD HOLDING TEMPERATURES - MAJOR

Inspector Comments:

The following foods were measured at the respective temperatures at the following locations:

- 1. Kitchen steam table
 - a. a container of cooked peppers at 83F

The person in charge stated that the food had been held for approximately 1.5 hours and relocated the food to a cooler.

- 2. Kitchen cold top cooler
 - a. two containers of overstacked sliced tomatoes at 43F

The person in charge stated that the food had been held for approximately 1.5 hours. The person in charge relocated the sliced tomatoes above the maximum fill line to a separate container and closed the lid of the cold top cooler. Discontinue storing foods in the cold cop containers above the maximum fill line.

- 3. Domestic slow cooker next to the cook's line grill.
 - a. a container of cooked beans at 128F

The person in charge stated that the food had been held for 1.5 hours and reheated the foods to 180F at the stove.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037, 114343(a), 114004)

10. PROPER COOLING METHODS - MAJOR

Inspector Comments:

- 1. Measured the temperature of a container of menudo cooling in the upright 1-door "Laser" cooler at between 48F to 56F. The person in charge stated that the food had been cooling since the previous night and voluntarily discarded the food. Refer to FM53.

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)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CARNITAS SAHUAYO MEXICAN FOOD	DATE 1/2/2019
LOCATION 402 W 17TH ST, SANTA ANA, CA 92706	RELATED ID PR0016968

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MINOR

Inspector Comments:

1. Observed food scoops stored in a container of water at 108F located at the kitchen steam table insert.
Clean and sanitize food contact surfaces on equipment and utensils throughout the day and at least every 4 hours when in use.
The person in charge relocated the scoops to a container of water at 135F during the inspection.

2. Observed soiled not in use equipment/utensils stored at the following locations:

- a. container on shelf under the steam table.
The person in charge relocated the equipment/utensils to the warewashing area to be washed, rinsed, and sanitized.

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)

22. HOT AND COLD WATER AVAILABLE - MINOR

Inspector Comments:

1. Hot water was not available at the men's restroom handwash sink.
Provide warm water to the handwash sink. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113941, 113953c, 114099.2b, 114163, 114189, 114192, 114192.1, 114195)

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

Inspector Comments:

- 1. Observed rodent droppings at the following locations:
 - a. shelf under the cash register
 - b. floor under the office room computer table
 - c. floor under the office room storage shelf across from the computer table
 - d. floor in the office room between the bottled drinks and storage shelf
 - e. floor between the bleach containers and storage shelf in the food storage room by the back door

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.

The person in charge cleaned and sanitized the shelf under the cash register during the inspection.

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)

28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments:

1. Observed an uncovered container of meat cooling on a shelf across from the warewashing sink.
Maintain the container slightly uncovered or cool foods in a location and manner to prevent potential contamination.

Violation Description: All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CARNITAS SAHUAYO MEXICAN FOOD	DATE 1/2/2019
LOCATION 402 W 17TH ST, SANTA ANA, CA 92706	RELATED ID PR0016968

31. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED - OUT OF COMPLIANCE

Inspector Comments:

1. Observed containers of cooking oil stored on the floor in the storage room by the back door.
Maintain all foods off the floor and on approved shelving.

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])

32. CONSUMER SELF-SERVICE - OUT OF COMPLIANCE

Inspector Comments:

1. Observed uncovered containers of peppers and spices at the dining area customer tables.
Provide a cover for the customer self-service containers.

Violation Description: Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination; raw, nonprepackaged food of animal origin, such as beef, lamb, pork, poultry, and eviscerated fish, shall not be offered for consumer self-service. (114063, 114065, 114089.1)

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments:

1. Observed soiled wiping cloths lining the blenders across from the 3-compartment sink.
Maintain equipment clean and in good condition. The person in charge removed the wiping cloths during the inspection.
2. Observed an accumulation of residue, grime, and/or debris at the following locations:
 - a. interior compartment of the cook's line fryer.
Remove the accumulation.

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



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CARNITAS SAHUAYO MEXICAN FOOD	DATE 1/2/2019
LOCATION 402 W 17TH ST, SANTA ANA, CA 92706	RELATED ID PR0016968

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

Inspector Comments:

1. Observed aluminum foil lining shelves and equipment surfaces throughout the kitchen.
Discontinue lining surfaces with unapproved materials. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

2. Observed the following gaskets to be in disrepair or deteriorated:

- a. kitchen cold top cooler
- b. kitchen 2-door upright freezer across from the warewashing area
- c. customer service area 3-door glass door cooler

Repair or replace the gaskets.

3. Observed catfish stored in a trash bag in the kitchen upright 3-door cooler

4. Observed a bag of cooked rice stored in a grocery bag at the back area microwave

5. Observed foods being stored in grocery bags in the back kitchen chest freezer

6. Observed produce crates being reused to store meats in the upright 2-door freezer.

Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

6. Observed duct tape used to repair the ceiling vent in the men's restroom.

Discontinue using unapproved materials to repair surfaces.

Equipment was observed to be lined with newspaper, cardboard, or other unapproved material.

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)

37. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE - OUT OF COMPLIANCE

Inspector Comments:

1. Observed tongs and ladles hanging on the cook's line oven handle.

2. Observed bags of single-use cups stored on the floor in the office room.

Maintain all equipment on approved shelving and away from potential sources of contamination.

3. Observed an unsecured pressurized cylinder by the front area handwash sink.

All pressurized cylinders shall be securely fastened to a rigid structure.

4. Observed containers stored on the floor next to and under the masa preparation table.

5. Observed a food tray stored on the floor behind the coffee station

6. Observed containers stored on the floor at the warewashing area.

Maintain all equipment off the floor and on approved shelving.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CARNITAS SAHUAYO MEXICAN FOOD	DATE 1/2/2019
LOCATION 402 W 17TH ST, SANTA ANA, CA 92706	RELATED ID PR0016968

41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments:

1. Observed the air gap between the drain line under the front area handwash sink and the floor sink to be less than 1 inch. Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES: PERSONAL/CLEANING ITEMS; VERMIN-PROOFING - OUT OF COMPLIANCE

Inspector Comments:

1. Observed the side entrance door propped open. The side entrance door was closed during the inspection. Maintain the food facility fully enclosed to prevent the entrance and harborage of animals and insects at all times except during immediate passage.
2. Observed the side entrance air curtain disconnected or in disrepair. Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility.
3. Observed an employee drink stored on top of the coffee grounds container on the table across from the kitchen 3-door cooler. Maintain employee drinks separate from the facility's food to prevent contamination.
4. Observed an uncovered employee drink stored on the masa preparation table. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, unpackaged food, and food-contact surfaces.
5. Observed an employee phone stored on the shelf above the kitchen steam table.
6. Observed an employee jacket stored on top of a box single-use bags in the office storage rack. Maintain employee clothing and personal effects in a room, enclosure, lockers, or other designated area or designated area separated from toilets, food storage, food preparation areas and utensil washing areas.

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)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CARNITAS SAHUAYO MEXICAN FOOD	DATE 1/2/2019
LOCATION 402 W 17TH ST, SANTA ANA, CA 92706	RELATED ID PR0016968

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

Inspector Comments:

1. Observed an accumulation of residue, grime, and/or debris at the following locations:

- a. wall behind the cook's line cooking equipment
 - b. floor under the cook's line cooking equipment
 - c. floor under the kitchen 3-door cooler
 - d. floor under the water heater
 - e. soiled dishes warewashing table adjacent to the 3-compartment sink
- Remove the accumulation.

2. Observed deteriorated and/or misaligned ceiling panels at the following locations:

- a. above the office room
 - b. above the food storage room by the back door
 - c. above the side entrance
- Realign or replace the ceiling tiles.

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)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CARNITAS SAHUAYO MEXICAN FOOD	DATE 1/2/2019
LOCATION 402 W 17TH ST, SANTA ANA, CA 92706	RELATED ID PR0016968

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: Rodent infestation

Prior to reopening the following must be completed:

- 1) Eliminate all evidence of rodent activity by approved methods. Remove all excess clutter, pallets, cardboard from the facility, as well as personal belongings to allow for effective pest control service and to prevent future harborage of rodent and other vermin(Refer to FM24)
- 2) Wash, rinse, and sanitize all floors, walls, shelves, and all affected area in the facility.
- 4) Eliminate all entry points. Seal all gaps and crevices greater than 1/4 inch.
- 5) Make certain all violations noted on this inspection report are completed corrected prior to calling to request a reinspection.

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)

53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)

Inspector Comments:

Approximately 20 pounds of menudo.

Violation Description: Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. (111890, 111895)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CARNITAS SAHUAYO MEXICAN FOOD	DATE 1/2/2019
LOCATION 402 W 17TH ST, SANTA ANA, CA 92706	RELATED ID PR0016968

SIGNATURE(S) OF ACKNOWLEDGEMENT

NAME: G. Pena
TITLE: Manager

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

INSPECTOR:

H TAM
ENVIRONMENTAL HEALTH SPECIALIST
(714) 625-5965
HTAM@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.