



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>CITRUS CAFE</b>		FACILITY ADDRESS <b>1481 EDINGER AVE, TUSTIN, CA 92780</b>	
MAILING ADDRESS <b>1481 EDINGER AVE TUSTIN, CA 92780</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>WAGON WHEEL DINNERS INC</b>		RESULT <b>REINSPECTION DUE-PASS</b>	
FACILITY ID <b>FA0002048</b>	RELATED ID <b>PR0002048</b>	SERVICE: <b>F3F - FOOD REINSPECTION - 2ND+ INSPECTION/OTHER</b>	INSPECTION DATE <b>2/15/2019</b>
PROGRAM DESCRIPTION <b>0135 - RESTAURANT 151-200 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>A. Saleh 8/16/18</b>	REINSPECTION DATE: <b>03/08/2019</b>

**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**

**PERMIT REINSTATEMENT**

This inspection is at the request of A. Saleh (owner) in response to a permit suspension on 2/13/19 for a cockroach infestation.

The conditions causing the permit suspension were observed to be corrected. Your permit to operate is hereby reinstated. Continue to comply with the remaining violations.

**2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS - MINOR**

**Inspector Comments:**

1. Food Safety Certificate was not available for review at time of inspection. Provide Food Safety Certificate within 14 days. A reinspection is scheduled for 2/27/19. To avoid a reinspection fee or additional administrative action, email a copy of your current Food Safety Certificate or proof of enrollment to MCASSEDY@ochca.com. Not all of the food handlers possess a California Food Handler Card.
2. Each food handler shall maintain a valid California Food Handler Card for the duration of his or her employment as a food handler. Cards shall be valid for three years from the date of issuance, regardless of whether the food handler changes employers during that period. (Certified Food Managers are exempted from this requirement.)

Violation Description: There shall be a Food Manager Certificate on the premises for the designated employee that has passed an approved and accredited exam. Food facilities that prepare, handle, or serve non-prepackaged food, shall ensure that all food handlers have an approved food handler card. (113947.1-113947.5, 113948)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS, USE - OUT OF COMPLIANCE**

Inspector Comments: Observed a gap between the exhaust panels above the grill. Eliminate the gap between the exhaust panels.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors, and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

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

Inspector Comments: Observed loose tiles located at the walk in cooler floor. 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.

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 CITRUS CAFE	DATE 2/15/2019
LOCATION 1481 EDINGER AVE. TUSTIN, CA 92780	RELATED ID PR0002048

**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: A. Saleh  
TITLE: owner

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

INSPECTOR:

V REYES, REHS  
ENVIRONMENTAL HEALTH SPEC I  
(714) 430-7289  
VReyes@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](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).

**REINSPECTION FEES:**

Fees are assessed for second or greater reinspections and Notices of Violations. The purpose of these fees is to shift costs away from compliant operators and impose fees on those facilities that fail to readily comply with the applicable laws and regulations. The amount of the fee is to cover all of the cost associated with the service. For the most current fees, please refer to <http://ochealthinfo.com/eh/home/fees> or call (714) 433-6000.