



REGULATORY/MEDICAL HEALTH SERVICES  
ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>MY BROTHER CENTRAL KITCHEN</b>		FACILITY ADDRESS <b>341 S STATE COLLEGE BLVD, FULLERTON, CA 92831</b>	
MAILING ADDRESS <b>341 S STATE COLLEGE BLVD FULLERTON, CA 92831</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>LUKE YAO-THOUSAND FLAVOR FOODLINE CORP</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0002211</b>	RELATED ID <b>PR0002211</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>	INSPECTION DATE <b>3/6/2019</b>
PROGRAM DESCRIPTION <b>0132 - RESTAURANT 31-60 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>Grace period- see Note Section</b>	REINSPECTION DATE: <b>N/A</b>

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	EMPLOYEE KNOWLEDGE	COS
●					1. Demonstration of knowledge	
				●	2. Food manager certification; food handler cards	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						
●					3. Communicable disease; reporting, restrictions & exclusions	
●					4. No discharge from eyes, nose, and mouth	
●					5. Proper eating, tasting, drinking or tobacco use	
<b>PREVENTING CONTAMINATION BY HANDS</b>						
●					6. Hands clean and properly washed; gloves used properly	
		●			7. Adequate handwashing facilities supplied & accessible	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						
		●			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	

IN	MAJ	MIN	N/A	N/O	PROTECTION FROM CONTAMINATION	COS
●					13. Returned and reserve of food	
●					14. Food in good condition, safe and unadulterated	
●					15. Food contact surfaces: clean and sanitized	
<b>FOOD FROM APPROVED SOURCES</b>						
	●				16. Food obtained from approved source	
			●		17. Compliance with shell stock tags, condition, display	
			●		18. Compliance with Gulf Oyster Regulations	
<b>ADDITIONAL CRITICAL RISK FACTORS</b>						
			●		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	SUPERVISION	COS
	25. Person in charge present and performs duties	
	26. Personal cleanliness and hair restraints	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
●	27. Approved thawing methods used, frozen food	
●	28. Food separated and protected	
	29. Washing fruits and vegetables	
	30. Toxic substances properly identified, stored, used	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>		
●	31. Food storage; food storage containers identified	
	32. Consumer self-service	
	33. Food properly labeled & honestly presented	

OUT	EQUIPMENT/UTENSILS/LINENS	COS
	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	
<b>PHYSICAL FACILITIES</b>		
	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	

OUT	PERMANENT FOOD FACILITIES	COS
●	45. Floor, walls, ceilings: built, maintained, and clean	
	46. No unapproved private homes/living or sleeping quarters	
<b>SIGNS/REQUIREMENTS</b>		
	47. Signs posted; last inspection report available	
	48. Plan Review	
	49. Health Permit	
<b>COMPLIANCE AND ENFORCEMENT</b>		
●	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	



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**OPENING COMMENTS**

The health permit was suspended this date for evidence of rodent activity. See FM24 and FM50.  
When all violations noted on this report are corrected, contact this agency for reinspection.

NOTE: As of June 18, 2018, partially hydrogenated oils (PHOs) are no longer recognized as safe for human consumption by Order of the Food and Drug Administration (FDA). Any food product containing PHOs or trans fat used as a food ingredient must be discontinued and removed from the food facility. Refer to [ocfoodinfo.com](http://ocfoodinfo.com) for further information.

**7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR**

Inspector Comments: No paper towel dispenser was installed at the handwash sink next to the prep sink. Install a paper towel dispenser.

Provide and maintain handwashing soap and single-use sanitary towels in dispensers (or hot air blowers) at, or adjacent to, all handwashing facilities.

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)

**8. PROPER HOT AND COLD HOLDING TEMPERATURES - MINOR**

Inspector Comments: A container of raw meat was stored unattended on a prep table and meat was measured at 67F. The person-in-charge (PIC) stated that employees were on break and food had been stored in this manner less than 45 minutes. Discontinue this practice. When there is a break in preparation, return all potentially hazardous food back to proper temperature control. The meat was placed back inside the cooler to be held at/below 41F.

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)

**Corrected on site**

**16. FOOD OBTAINED FROM APPROVED SOURCE - MAJOR**

Inspector Comments: Observed unlabeled vacuum packaged food in a glass-door cooler in the customer area. Per Manager, the food was made and packaged today and is not for restaurant use, but was brought in by members of the community to have it cooked/packaged in this facility and was to be picked up by these customers. Also see FM36 for unapproved equipment and vacuum packaging.

Immediately discontinue this practice. Food from unverified sources may not be received or processed in this facility. The manager was instructed to contact the customers and have the food immediately picked up and removed.

If any such food from unapproved or unverified sources is observed in the facility in the future it will be subject to impound or required to be discarded.

Violation Description: All food shall be obtained from an approved source and maintained in an approved food facility. Liquid, frozen, and dry eggs or milk, or its products shall be obtained pasteurized. (113980, 114021-114031, 114041, 114365, 114376)



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**22. HOT AND COLD WATER AVAILABLE - MAJOR**

Inspector Comments: No hot water was available throughout the facility at time of arrival (measured at 85F). The PIC determined that the water heater had gone out and immediately turned the water heater back on and restored hot water to 120F by end of inspection.

Provide and maintain hot potable water under pressure of at least 120F available at all times.

NOTE: 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 100F, 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)

**Corrected on site**

**24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

Inspector Comments: Evidence of rodent activity was observed in the following areas-

1. on the bottom of the upright cooking cabinet at the end of the cook's line
2. on the floor behind the "Big Dipper" grease interceptor next to the utensil sink
3. on the floor next to the water heater in the storage room
4. on the floor under the handwash sink at the cook's line

Eliminate the 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.

Implement approved pest control methods (i.e. glue or snap traps, as poisons are not permitted inside the food facility) and maintain all exterior doors closed after passage to prevent vermin from entering the facility. See FM44

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)

**27. APPROVED THAWING METHODS USED, FROZEN FOOD - OUT OF COMPLIANCE**

Inspector Comments: Observed several packages of frozen meat thawing on the prep counter. Discontinue improperly thawing potentially hazardous foods. Thaw all frozen potentially hazardous foods by one or more of the following methods:

- a) in refrigeration units
- b) In a microwave oven if immediately followed by immediate preparation
- c) as part of the cooking process
- d) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70 F or below and with sufficient water velocity to agitate and flush off loose particles into the sink drain.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in a microwave oven; during the cooking process. (114018, 114020)

**28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE**

Inspector Comments: Uncovered containers of raw meat were stored above uncovered containers of produce in the walk-in cooler. Store ready-to-eat foods above or separately from raw animal products.

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



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

Inspector Comments: Packages of food were stored on the floor in the walk-in freezer. Elevate all food up off the floor onto approved storage racks.

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])

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

Inspector Comments: 1. Remove the unapproved domestic vacuum sealer from the facility. Per Manager the sealer is not used for restaurant food. If you wish to vacuum seal food packaging, contact this agency for guidance on proper equipment, labeling and use requirements.

2. Remove domestic rice cooker and blenders/choppers from the facility and replace with approved equipment. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency.

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 an unsecured CO2 cylinder in the kitchen. Secure the cylinder. All pressurized cylinders shall be securely fastened to a rigid structure.

2. Cooking/food prep equipment was stored on the floor in the prep area and storage room. Elevate all food related supplies up off the floor onto approved racks to prevent contamination.

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)

**39. THERMOMETERS PROVIDED AND ACCURATE - OUT OF COMPLIANCE**

Inspector Comments: An approved probe thermometer was not available for use during the time of inspection. Provide a readily available, easily readable metal probe thermometer accurate to plus or minus 2°F and with a range of at least 0°F to 220°F.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer +/- 2°F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**40. WIPING CLOTHS: PROPERLY USED AND STORED - OUT OF COMPLIANCE**

Inspector Comments: Observed soiled wiping cloths stored on a food contact surface during food preparation or used repeatedly during food Preparation. No sanitizing solution buckets were observed set up anywhere in the facility. Discontinue this practice. Each day prior to preparation, set up a sanitizer bucket with either 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine to hold the wiping cloths. Store the cloths inside the sanitizer solution when not in immediate use. When a towel is needed, wring it out, use it, and then immediately return it to the solution between uses.

Violation Description: Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods. (114135, 114185.1 114185.3 [d-e])



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

Inspector Comments: VERMIN PROOFING:

The kitchen delivery door was propped open during cleaning activities. Discontinue this practice. Maintain all exterior doors closed after passage to prevent vermin from entering the facility.

NOTE: move out clutter and unused equipment and seal any holes/gaps that may provide entry/harborage sites.

PREMISES:

Organize the clutter in the storage room. Remove all items from the facility which are unnecessary to the operation or maintenance of the facility

PERSONAL ITEMS:

1. Clothing was stored on the utensil 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.
2. Employee medication was stored on the microwave table. Medications or first aid supplies were stored in an unapproved manner. Store all properly labeled medications and/or first aid supplies in a manner that prevents the contamination of food, equipment, utensils, linens, and single-use articles.

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 - OUT OF COMPLIANCE**

Inspector Comments: Remove food/debris accumulations from the floor under prep tables, cooking equipment, sinks, dry storage racks, grease interceptor and at/around the water heater.

Maintain floors in a sanitary condition.

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: rodent activity

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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**NOTES**

A Food Safety Certificate was not yet available for this new facility (per new owner, opened 2-25-19). The 60 day grace period for a new ownership/facility applies. Provide a Food Safety Certificate within the remaining 60 days from day of opening. An offsite reinspection is scheduled for 4-25-19. To avoid a reinspection fee or additional administrative action, email a copy of your current Food Safety Certificate or proof of enrollment to sdunvan@ochca.com prior to the reinspection date.

A Food For Thought and Allergy advisory bulletins, Foodborne Illness prevention brochure, handwash stickers/handwashing storyboard and utensil washing reference sticker were provided this date

**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.ochcahealthinfo.com/eh/>.

NAME: V. Zhao  
TITLE: PIC

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

INSPECTOR:

S DUNVAN, REHS  
ENVIRONMENTAL HEALTH SPEC III  
(714) 659-0499  
sdunvan@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).