



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>CASA DULCE</b>		FACILITY ADDRESS <b>1440 S ANAHEIM BLVD I8, ANAHEIM, CA 92805</b>	
MAILING ADDRESS <b>1840 CENTURY PARK EAST 17TH FLOOR LOS ANGELES, CA 90067</b>		IDENTIFIER <b>ANAHEIM INDOOR SWAP MEET</b>	
C/O - OWNER <b>XAMS LLC</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0003175</b>	RELATED ID <b>PR0003175</b>	SERVICE: <b>F03 - REINSPECTION</b>	INSPECTION DATE <b>4/11/2019</b>
PROGRAM DESCRIPTION <b>0111 - RESTAURANT UNDER 31 PERSONS - NON-COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>Sang An 03/17/2018</b>	REINSPECTION DATE: <b>N/A</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**

The purpose of this visit is at the request of the operator in regard to the conditions that led to the health permit suspension. No rodent activity was observed. The facility and the building appeared to be rodent proof. Live cockroach activity was observed. The health permit was not able to be reinstated, the CLOSED seal remains posted refer to #50. No food or beverage preparation or sales may take place refer to #16.

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

Inspector Comments: Observed an employee in the process of preparing cookies upon arrival when the health permit was still suspended. The person in charge voluntarily discarded the cookies. Absolutely no food or beverage preparation or sales may take place while a health permit is suspended.

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)

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

Inspector Comments: Observed live cockroach activity in a critical area. One live nymph cockroach was observed crawling on the wall above the base cove tiles behind the equipment shelf located between the two freezer units. Eliminate the infestation/activity of cockroaches 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 health permit was not able to be reinstated.

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)

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

Inspector Comments: Effectively seal all cracks and crevices throughout the facility :  
-replace the wire mesh covered ceiling tile located in the dry storage room/remove the wire mesh to ensure there is no gap or crack around the perimeter of the ceiling tile  
-seal the screw holes in the electrical boxes throughout the facility  
-seal all gaps at the top of the base cove tiles throughout the facility  
-seal the crack in the wall in the back corner of the dry storage room  
-seal the crack in the wall in the back corner located behind the equipment storage rack behind the upright freezer unit

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)



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

Inspector Comments: Ensure the surface behind the back splash of the handwash sink is smooth and easily cleanable.

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 ACTIVITY IN CRITICAL AREA**

**ABSOLUTELY NO FOOD/BEVERAGE PREP OR SALES MAY OCCUR IN THIS FACILITY WITHOUT PRIOR WRITTEN APPROVAL FROM THIS AGENCY.**

Prior to calling for a reinspection all of the violations listed on this report must be corrected, including, but not limited to, the following:

- 1) Eliminate all live and dead cockroaches using approved pest control methods (refer to #24).
- 2) Remove all excess clutter and cardboard from the facility, as well as personal belongings, to allow for effective pest control service and to prevent future harborage of cockroaches and other vermin.
- 3) Clean and sanitize all equipment surfaces, food containers, shelves, walls and floors to eliminate all cockroach and pesticide contamination particularly all areas where live or dead cockroaches or cockroach spotting were observed, including, but not limited to, those areas listed in #24.
- 4) Properly eliminate/seal all cracks and crevices to prevent vermin harborage, including, but not limited to, those listed in #44 & #45.
- 5) Have your pest control receipt available for review by the Environmental Health Specialist responding to your request for reinspection. Without proof that it is safe for the Specialist to enter your facility the reinspection will not occur. Enter your facility only after it is safe to do so.
- 6) Please review the cockroach informational bulletin left on site 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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**53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)**

Inspector Comments: Eleven cookies were voluntarily discarded by the operator this date.

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)

**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.ochca.com/eh/>.

NAME: M. Gordiano  
TITLE: Manager

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

INSPECTOR:

J MACE, REHS  
ENVIRONMENTAL HEALTH SPEC II  
(714) 380-2741  
[jmace@ochca.com](mailto:jmace@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).