



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>GLOWZONE HUNTINGTON BEACH</b>		FACILITY ADDRESS <b>7227 EDINGER AVE, HUNTINGTON BEACH, CA 92647</b>	
MAILING ADDRESS <b>40 CORTE VIDRIOSASAN CLEMENTE, CA 92673</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>GLOWZONE HUNTINGTON BEACH</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0056597</b>	RELATED ID <b>PR0077697</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>	INSPECTION DATE <b>6/6/2019</b>
PROGRAM DESCRIPTION <b>0136 - RESTAURANT 201+ PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>R. KACZMARCZYK / 02-23-2021</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	DESCRIPTION	COS
					<b>EMPLOYEE KNOWLEDGE</b>	
●					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	
					<b>PROTECTION FROM CONTAMINATION</b>	
●					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	DESCRIPTION	COS
	<b>SUPERVISION</b>	
	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	
	<b>EQUIPMENT/UTENSILS/LINENS</b>	
●	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	
	<b>PERMANENT FOOD FACILITIES</b>	
●	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 purpose of this visit was to conduct a routine inspection.

**IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE**

**REASON FOR CLOSURE:**

Rodent activity

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.

To reopen immediately correct the following:

- 1) Eliminate all rodent evidence from the affected areas noted in FM24
- 2) Use an approved method of a pest control method and provide an invoice detailing the measures that were performed
- 3) Clean and sanitize all affected surfaces
- 4) Seal the gaps and/or crevices noted in FM 44 and FM45
- 5) Correct all violations cited on this report.

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

**Inspector Comments:**

Single-use paper towels were missing for the handwash facility at the bar. Maintain single-use paper towels in a dispenser for all handwash 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)

**14. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED - MAJOR**

**Inspector Comments:**

Several celery sticks were observed on the floor in the walk-in cooler. This violation was corrected when a food prep employee voluntarily discarded the celery sticks (see FM53).

Violation Description: Any food is adulterated if it bears or contains an unapproved food or color additive or any poisonous or deleterious substance that may render it impure or injurious to health. No food containing artificial trans fat or partially-hydrogenated oils may be stored, distributed, served, or used in the preparation of any food within a food facility. Potentially hazardous foods in reduced oxygen packaging shall not exceed the "use by" date. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114041, 114094.5, 114254.3)

**Corrected on site**

**15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MINOR**

**Inspector Comments:**

1. A stainless, steel mixing bowl was observed with food residue stored on a food preparation table in front of the warewashing machine. Food contact surfaces on equipment and utensils shall be cleaned and sanitized throughout the day and at least every 4 hours when in use.

2. Clean to remove the accumulation of liquid residue and grime from the soda nozzles at the bar.

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)



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

Inspector Comments:

Rodent droppings were observed at following areas:

- behind the soda machine on the far right side of the bar in the corner
- in the corner behind the pressurized cylinders by the rear door
- on the floor alongside the entire wall where the coffee machine is located
- on the floor in the corner by the warewashing machine
- on the floor in the corner behind the chicken wing up-right refrigerator
- on the floor in the corner behind the large ice machine
- on the floor underneath the salsa storage rack in the dry food storage area
- on the floor underneath the soda syrup station in the main kitchen

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 rodents (also see FM44 and FM45).

2. Several fruit flies were observed at the following areas:

- at the bar area
- around the warewashing machine
- by the far left kitchen entrance

Eliminate the activity of fruit flies from the food facility by using only approved methods.

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:

A plastic container of ranch was observed uncovered in a up-right refrigerator at the cooks' line. Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

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

**34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE**

Inspector Comments:

Clean to remove the accumulation of liquid residue and mildew-like substance from the plastic tray located underneath the ice compartment at the bar.

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

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

Inspector Comments:

Repair or replace the lid for the cold top unit located on the far left side of the cook's line.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182)



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

Inspector Comments:

Several pressurized cylinders were unsecured at the concession stand. All pressurized cylinders shall be securely fastened to a rigid structure.

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)

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

Inspector Comments:

1. Repair or seal the gaps observed in the ventilation filters of the exhaust hood system.
2. Repair or replace the two inoperable light bulbs observed underneath the exhaust hood system

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)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED - OUT OF COMPLIANCE**

Inspector Comments:

The restroom door was not observed to be self-closing.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments where there is onsite consumption of food; with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

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

Inspector Comments:

- Seal the gaps observed at the following areas to prevent the entry and harborage of vermin:
- 1) gap observed in between and underneath the rear double door
  - 2) seal or close the utility compartment observed underneath the 3-compartment sink in the main kitchen
  - 3) hole in the wall located on the left side of the soda machine located by the kitchen entrance
- 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)



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

Inspector Comments:

1. Clean to remove the accumulation of food residue, grime, and debris observed on the floor at the following areas:
  - underneath the warewashing machine
  - underneath and around the cooking equipment at the cook's line
  - underneath and around the storage racks and food prep tables near the cook's line
  - underneath the hot holding unit located on the far right side of the cook's line
  - underneath the dry foods storage racks
  - concession stand
  
2. Clean the floor sinks to remove the accumulation of food grime and residue observed at the following areas:
  - floor sink by the kitchen entrance
  - floor sink closest to the chicken wing up-right refrigerator
  
3. Seal the gaps in the ceiling panels observed at the following locations:
  - above the ice machines
  - above the chips/cookies storage shelving unit
  
4. Repair or replace the cracked/missing floor tiles observed by the rear double door entrance.

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)

**53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)**

Inspector Comments:

Approximately 0.25 lbs of celery sticks were discarded during the inspection.

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)



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**NOTES**

On this day, the most recent "Food for Thought" bulletin was provided.

**SIGNATURE(S) OF ACKNOWLEDGEMENT**

A copy of this report was left at the facility on this date. Additional information can be found at <http://www.ochealthinfo.com/eh/>.

NAME: N. Guerrero  
TITLE: GM

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

INSPECTOR:

M RAYMOND  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 955-1376  
MRAYMOND@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).