



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME LA BRISKET COSTA MESA		FACILITY ADDRESS 2930 BRISTOL ST, COSTA MESA, CA 92626	
MAILING ADDRESS 2930 BRISTOL ST STE 104A COSTA MESA, CA 92626			IDENTIFIER None
C/O - OWNER GOOD FAITH GROUP LLC			RESULT CLOSED
FACILITY ID FA0074930	RELATED ID PR0109818	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 11/15/2019
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE None on File	REINSPECTION DATE: 12/03/2019

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	
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	

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	●
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	SUPERVISION	COS
	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	

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	
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	

OUT	PERMANENT FOOD FACILITIES	COS
●	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 LA BRISKET COSTA MESA	DATE 11/15/2019
LOCATION 2930 BRISTOL ST, COSTA MESA, CA 92626	RELATED ID PR0109818

OPENING COMMENTS

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

***On this date, cockroach activity was noted in critical areas of the restaurant. The permit was suspended, and a "Closed" seal was posted.

IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

Reason for closure: cockroach activity in critical areas

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.

**Prior to calling for a reinspection correct all of the following items:

1. Eliminate live cockroaches by approved 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. 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.
4. Enter your facility only after it is safe to do so. Clean and sanitize all food contact surfaces that were exposed to the spotting, live or dead cockroaches, and pesticides.
5. Seal the gaps and/or crevices and eliminate harborage points (refer to #44).
6. Correct all violations listed on this inspection report

** Regarding the Plan Check Consultation, the following changes were observed when compared to the plan submitted/approved on 7/26/2017 (SR0128696): Dish washer addition, two hand washing sink removals, equipment relocation, front hand washing sink relocation, restroom inactivation, smoker unit addition.

2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS - MINOR

Inspector Comments:

1. Food Safety Certificate for a current employee of the facility was missing at time of inspection. Provide Food Safety Certificate within 14 days. A reinspection is scheduled for 12/3/2019. To avoid a reinspection fee or additional administrative action, email a copy of your current Food Safety Certificate or proof of enrollment to AMarr@ochca.com

2. Not all of the food handlers possess a California Food Handler Card. 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 an individual that possesses a current Food Safety Certificate for each food facility that prepares, handles, or serves nonprepackaged potentially hazardous food. Any individual who is involved in the preparation, storage, or service of food in a food facility shall obtain a food handler card within 30 days after the date of hire. (113947.1-113947.5, 113948)

8. PROPER HOT AND COLD HOLDING TEMPERATURES - MINOR

Inspector Comments: > Measured roasted corn at 61 F in a container on top of melted ice at the cook's line. According to the employees working at the time, the food was held in this location for an unknown amount of time.

Maintain all potentially hazardous foods below 41 F or above 135 F.

Corrective action: The facility voluntarily discarded this food. (see #53)

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

Corrected on site



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME LA BRISKET COSTA MESA	DATE 11/15/2019
LOCATION 2930 BRISTOL ST, COSTA MESA, CA 92626	RELATED ID PR0109818

10. PROPER COOLING METHODS - MINOR

Inspector Comments: > Measured cooked pulled pork at 88 F inside a deep container at the preparation table. According to the employee working this area, the food was cooling for approximately one hour.

After heating/cooking or hot holding, potentially hazardous food shall be cooled rapidly from 135°F to 41°F or below within six hours. During this time, the decrease in temperature from 135°F to 70°F shall occur within two hours. Utilize one or more of the following methods.

Rapid cooling methods:

- a) placing the food in shallow, heat-conducting pans
- b) separating the food into smaller or thinner portions
- c) using rapid cooling equipment
- d) using containers that facilitate heat transfer
- e) adding ice as an ingredient
- f) using ice paddles
- g) inserting appropriately designed containers in an ice bath and stirring frequently
- h) utilizing other effective means that have been approved by the enforcement agency

When placed in cooling or cold holding equipment, food containers shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period. Liquid or semi-liquid foods shall be stirred as necessary in order to evenly cool.

Corrective Action Taken: The deep container was divided into two shallower containers and placed into the refrigerator for rapid cooling.

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)

Corrected on site

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR

Inspector Comments: > Measured the in-use dish washing machine at 0 ppm of sanitizer during the final rinse.

Maintain all food contact surfaces clean and sanitized.

Corrective action: The recently washed dishes were taken to be rewashed at the 3-compartment sink.

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)

Corrected on site

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME LA BRISKET COSTA MESA	DATE 11/15/2019
LOCATION 2930 BRISTOL ST, COSTA MESA, CA 92626	RELATED ID PR0109818

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

Inspector Comments:

> The following cockroach activity was observed on this date:

- one live cockroach with egg casing on the wall below the electrical/circuit breaker box
- numerous dead cockroaches, three egg casings, and cockroach spotting in the areas surrounding the Perlick cooler to the right of the ice machine
- numerous dead cockroaches on the floor behind the ice machine
- numerous dead cockroaches on the floor behind the equipment and coolers at the cook's line
- numerous dead cockroaches on the floor below the electrical box and adjacent storage rack
- numerous dead cockroaches below the racks at the point-of-sale/cash register
- numerous dead cockroaches, cockroach spotting, and numerous egg casings inside the cabinet below the customer ice machine
- numerous dead cockroaches on the floor in the office area
- numerous dead cockroaches on the floor in the dry storage area

* Pest control receipts dated 10/28/2019 and 11/4/2019 were available on site.

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.

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)

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments:

1. Remove all debris/cockroach spotting from the undersides of the counter top around the Perlick cooler.
2. Remove all debris/cockroach spotting from the interior of the cabinet at the customer soda dispenser.

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

35. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS - OUT OF COMPLIANCE

Inspector Comments: > Measured the in-use dish washing machine at 0 ppm of sanitizer during the final rinse.

Repair/adjust the dish washing machine to be able to dispense required amounts of sanitizer upon the final rinse.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

Inspector Comments:

> Repair the damaged gasket for the hot holding unit below the island preparation table

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: > Observed three unsecured pressurized cylinders in the cabinet below the soda fountain.

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. A full service restaurant is to only provide a single-use plastic straw to a consumer when requested. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME LA BRISKET COSTA MESA	DATE 11/15/2019
LOCATION 2930 BRISTOL ST, COSTA MESA, CA 92626	RELATED ID PR0109818

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

Inspector Comments: > Observed a solid wood burning smoker unit using the same ventilation as the cook's line equipment. All solid wood burning equipment are to be provided with a separate mechanical ventilation system. You are hereby referred to this Agency's plan check department. (see

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)

41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments:

> Repair the plumbing leaks in the following areas:

1. Below the 3-compartment sink
2. Below the front counter hand washing sink
3. Piping to the left of the Perlick cooler near the ice machine

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 front door propped open at the start of the inspection. Maintain all entrance doors closed except during immediate passage.

Corrective action: Employees closed the door during the inspection.

2. To help eliminate a potential vermin harborage location, remove the unused boards, cardboard, and equipment from the office and dry storage room.

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 LA BRISKET COSTA MESA	DATE 11/15/2019
LOCATION 2930 BRISTOL ST, COSTA MESA, CA 92626	RELATED ID PR0109818

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

Inspector Comments: > Remove the debris/water from the floors including, but not limited to the following:

- around and behind the Perlick cooler
- behind the ice machine
- behind the cook's line equipment
- behind the stacked hot holding units and adjacent refrigerators
- around the electrical panel
- at the point of sale area
- below the island preparation cooler
- inside the cabinet area below the soda fountain
- inside the office and dry storage area

> Seal the areas including, but not limited to the following:

1. Loose paneling behind the large smoker unit
2. Gap between the juncture of the paneling below the electrical panel
3. Replace the missing cove base tile at the wall end to the right of the ice machine

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)

48. PLAN REVIEW - OUT OF COMPLIANCE

Inspector Comments: This facility is being referred to Orange County Environmental Health Plan Check Division. The facility must submit a Plan Check Service Request form with plans, if required below, to Plan Check located at 1241 E. Dyer Road, Suite 120, Santa Ana, CA 92705 during normal business hours. Complete information related to Plan Check can be found at www.ocfoodinfo.com/plancheck. A fee is required at the time of plan check submittal. The Plan Check operator can be reached at 714-433-6074.

The scope of the construction includes the following: unapproved remodel

You are required to:

Request a Plan Check Consultation

This facility is:

An existing facility

Please bring this report with you when submitting the Service Request and plans.

Approval is required prior to starting construction, remodeling, or making changes.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME LA BRISKET COSTA MESA	DATE 11/15/2019
LOCATION 2930 BRISTOL ST, COSTA MESA, CA 92626	RELATED ID PR0109818

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 on this report, 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, 2020 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 areas

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: The operator consented to the voluntary condemnation and destruction of the following:
- 1 pound roasted corn

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



NAME: michael dollentas
TITLE: Person in charge



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME LA BRISKET COSTA MESA	DATE 11/15/2019
LOCATION 2930 BRISTOL ST, COSTA MESA, CA 92626	RELATED ID PR0109818

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

INSPECTOR:

A MARR
ENVIRONMENTAL HEALTH SPECIALIST
(714) 714-2119
amarr@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.



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME LA BRISKET COSTA MESA	DATE 11/15/2019
LOCATION 2930 BRISTOL ST, COSTA MESA, CA 92626	RELATED ID PR0109818

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.