



REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CALIMEX MARKET		FACILITY ADDRESS 318 N BROOKHURST ST, ANAHEIM, CA 92801	
MAILING ADDRESS 318 N BROOKHURST ST ANAHEIM, CA 92801		IDENTIFIER None	
C/O - OWNER MANDIP KAUR		RESULT CLOSED	
FACILITY ID FA0011765	RELATED ID PR0011765	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 3/5/2019
PROGRAM DESCRIPTION 0315 - FOOD MARKET W/ 1 PREP AREA 2000 SQ FT		FOOD MANAGER CERTIFICATE / EXPIRATION DATE R. SINGH 4/19/22	REINSPECTION DATE: N/A

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
		●			EMPLOYEE KNOWLEDGE	
		●			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	
					PROTECTION FROM CONTAMINATION	
●					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	DESCRIPTION	COS
	SUPERVISION	
	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	●
	EQUIPMENT/UTENSILS/LINENS	
●	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	
	PERMANENT FOOD FACILITIES	
●	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	



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OPENING COMMENTS

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

The health permit for this facility was suspended during this visit due to cockroach activity in critical areas. See FM 50.

1. DEMONSTRATION OF KNOWLEDGE - MINOR

Inspector Comments:

The cook did not demonstrate knowledge for cold holding and hot holding temperatures. Education was provided on this date.

Violation Description: All food employees, including the person in charge, shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)

6. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY - MINOR

Inspector Comments:

Observed the cook wash hands in the 3 compartment sink instead of the handwash sink of the kitchen. See FM 7

Violation Description: Employees are required to wash their hands with soap and warm water for a minimum of 10 seconds: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Food employees shall minimize contact with exposed, ready-to-eat food with their bare hands and shall use suitable utensils, gloves, or dispensing equipment. Food employees shall keep their fingernails clean. Gloves shall be worn if a food employee has artificial nails, nail polish, rings, or orthopedic support devices. (113952, 113953.3, 113953.4, 113961, 113968, 113973 [b-f])

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments:

Observed the source of water for the handwash sink at the kitchen to be turned off even with the handles turned on. The source of water was turned on by the handle below the handwash sink and verified to reach 100 F but, was turned off again by the person in charge due to leaking faucet even after a directive to maintain it on was given.

The person in charge stated they usually maintain the source of water for the handwash sink off. See FM 41 and FM 6

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:

Measured cooked peppers wrapped in foil stored in the reach in cooler next to the hot holding unit at 70 F. The cook stated it had been stored at room temperature for over 4 hours and then was put into the reach in cooler approximately 20 minutes prior.

The cook voluntarily discarded the cooked peppers see FM 53.

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



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10. PROPER COOLING METHODS - MINOR

Inspector Comments:

Observed large covered pots of what appeared to be soup and salsas in the walk in cooler measuring below 41 F without a cooling method.

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)

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MINOR

Inspector Comments:

Observed not in use mutli-use equipment with an accumulation of grime and food debris on the surfaces and insides stored in a container above the meat grinder unit.

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)

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

Inspector Comments:

Observed cockroach activity in the following critical areas:

LIVE:

3 in the back electrical fan unit of the reach in cooler

DEAD:

- 5 on floor below the reach in cooler
- 2 on floor below the storage racks next to the reach in cooler
- 3 on floor below the meat display cooler
- 1 on floor between the trash can and spice rack of the seating area
- 1 on floor between handwash sink and 2 door freezer unit

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)

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

Inspector Comments:

Observed 5 dented canned goods for sale on the canned goods aisle.

Maintain all returned or damaged food products and food product from which the label has been removed in a separate area and in a manner that will prevent the adulteration of other foods or contribute to a vermin problem.

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])



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33. FOOD PROPERLY LABELED & HONESTLY PRESENTED - OUT OF COMPLIANCE

Inspector Comments:

Observed 5 containers of baby food for sale past the "use by" date in the baby food aisle. The owner immediately removed the containers from the shelves.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. Consumer notification shall be provided for unpackaged confectionary food containing alcohol in excess of one-half of 1 percent by weight. Infant formula or baby food must not be offered for sale after the "use by" date. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5, 114365.2; Sherman Food, Drug and Cosmetic Law)

Corrected on site

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments:

1. Observed accumulation of grime observed on the microwave handle and cooks line equipment handles. Remove the accumulations and maintain in a clean and sanitary manner.
2. Remove the accumulation of dust from the top of the decorative roofing above the produce display cooler and maintain in a clean and sanitary manner.

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:

Observed saranwrapped paper towel used to plug the 3 compartment sink. This method was verified to effectively hold the water and sanitizer for proper warewashing. Provide functional drain stops to achieve proper warewashing.

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:

Observed milk crates reused to hold beverages in the walk in cooler and behind the ice cream cooler unit across from the walk in cooler door.

Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

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 a not in use meat grinder stored on the preparation counter next to the handwash sink. The cook stated the meat grinder unit is no longer used in the facility.

Remove all items from the facility which are unnecessary to the operation or maintenance of the facility.

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)



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

Inspector Comments:

Remove the accumulation of dust from the following vents:

- above the hot holding unit and reach in cooler
- fan vents in the walk in cooler

Maintain in clean working condition.

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 leaking faucet and maintain the source of water on at the handwash sink of the kitchen.

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)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED - OUT OF COMPLIANCE

Inspector Comments:

Observed an accumulation of trash on the ground around the refuse area. Remove the accumulations and clutter to prevent vermin harborage.

Violation Description: All food waste and rubbish shall be kept in leak-proof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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

Inspector Comments:

VERMIN PROOFING:

Observed holes on the following areas:

- wall on right of the carniceria display between trash can
- wall next to cooler unit
- ceiling above mop sink
- walls of office
- ceiling above the storage rack area adjacent to carniceria

Seal the holes with approved material to prevent vermin entry/harborage.

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 CEILING: BUILT, MAINTAINED, AND CLEAN - OUT OF COMPLIANCE

Inspector Comments:

1. Remove the accumulations of debris observed on the following floor areas:
 - below meat display cooler
 - floor corners of the storage racks next to the hot holding unit and reach in cooler unit
 - below the 2 door freezer unit
 - below storage racks prior to office room

2. Repair the exposed and deteriorating wall noted on the customer side of the reach in cooler and wall corner turning into the kitchen across the cooks line with approved material

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)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE - OUT OF COMPLIANCE

Inspector Comments:

The last inspection report was unavailable for review at the public's request. Retain a copy of the most recent inspection report on the premises available for review at the request of the public.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom. No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas. Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The most recent routine inspection report shall be maintained at the food facility and a sign shall be posted to advise patrons of its availability for review. The health permit must be posted in a conspicuous location. (113725.1, 113945.1, 113953.5, 113978, 114075, 114276, 114381 [e])



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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 areas

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.

NOTE: All violations must be corrected prior to the reinspection that will be scheduled after this facility has been reopened.

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:
1/2 lb cooked peppers

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)

NOTES

- The following handouts were given:
- Food for Thought Newsletter
 - Cockroach Bulletin
 - Potentially Hazardous Foods handout

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: R. SINGH
TITLE: Manager

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

INSPECTOR:

S WANG
ENVIRONMENTAL HEALTH SPECIALIST
(714) 659-1520
swang@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.