



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME KITCHEN REPUBLIC		FACILITY ADDRESS 7821 EDINGER AVE 110, HUNTINGTON BEACH, CA 92647	
MAILING ADDRESS 4912 OCEANRIDGE DR HUNTINGTON BEACH, CA 92649		IDENTIFIER None	
C/O - OWNER TAN NGUYEN		RESULT REINSPECTION DUE-PASS	
FACILITY ID FA0048175	RELATED ID PR0056610	SERVICE: F03 - REINSPECTION	INSPECTION DATE 12/28/2018
PROGRAM DESCRIPTION 0134 - RESTAURANT 101-150 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE J. Nguyen 12/2020	REINSPECTION DATE: 01/03/2019

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

This inspection is at the request of Jane N., Owner, in response to a permit suspension on 12/26/2018 for lack of hot water.

The hot water at the three-compartment sink reached to 120 F then dropped to 100 F. All others sinks had hot water of 100 F.

The following violations were observed to be corrected at the time of the inspection: FM30, FM41, FM44, and FM45.

Your permit to operate is hereby reinstated.

A re-inspection was scheduled for 01/03/2019.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments: The hand sink at the bar was observed to be missing single-use towels. Maintain all hand sinks fully accessible and fully supplied.

Corrective Action Taken: Single-use towels were provided for the hand sink.

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)

22. HOT AND COLD WATER AVAILABLE - MINOR

Inspector Comments: Hot water at the three-compartment sink could not be maintained at 120 F. The hot water reached to 120 F then dropped to 100 F. Provide and maintain hot running potable water at the three-compartment sink at 120 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)

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

Inspector Comments: Sanitizer test strips for the high temperature dish machine were not available for use during the time of inspection. Maintain testing equipment and materials in the facility and available for use at all times for the purpose of adequately measuring the types of sanitization methods used in this facility.

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)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME KITCHEN REPUBLIC	DATE 12/28/2018
LOCATION 7821 EDINGER AVE 110, HUNTINGTON BEACH, CA 92647	RELATED ID PR0056610

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.ocalthinfo.com/eh/>.

NAME: Karina P.
TITLE: Person-in Charge

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

INSPECTOR:

A CALDERON
ENVIRONMENTAL HEALTH SPEC I
(714) 981-9150
acalderon@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 ocalthinfo.com or wastenotoc.org.

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://ocalthinfo.com/eh/home/fees> or call (714) 433-6000.