



REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

| | | | |
|---|--------------------------------|---|-------------------------------------|
| FACILITY NAME THAI FAMOUS | | FACILITY ADDRESS 11891 EUCLID ST, GARDEN GROVE, CA 92840 | |
| MAILING ADDRESS 11891 EUCLID STREET GARDEN GROVE, CA 92840 | | IDENTIFIER None | |
| C/O - OWNER CHATCHAI THAOSATIEN | | RESULT CLOSED | |
| FACILITY ID FA0043490 | RELATED ID PR0050608 | SERVICE: A01 - ROUTINE INSPECTION | INSPECTION DATE 6/26/2019 |
| PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX | | FOOD MANAGER CERTIFICATE / EXPIRATION DATE S. Pornpratan 09/01/2020 | 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

THIS REPORT SUPERSEDES THE PREVIOUS REPORT

The purpose of this visit was to conduct a routine inspection. On this date the health permit was suspended due to rodent activity in critical areas. Refer to FM 24 and FM 50. This facility may not prepare or sell food until the health permit is reinstated by a representative of this agency.

TO REOPEN YOUR FACILITY:

1. Eliminate the vermin (cockroach/rodent/etc.) activity through approved methods only.
2. Seal all gaps/cracks/crevices throughout the facility including but not limited to those listed below.
3. If using an a pest control service, only re-enter the facility indicated on your pest control invoice and/or report.
4. Correct all violations noted on this report.
5. Call your inspector during normal business hours to request a reinspection or call the after-hours (after 5 pm) number and leave a message for the on-call inspector.

***A CLOSED seal has been posted.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments: 1) No paper towels were available at the kitchen handwash sink.

Corrective action: Paper towels were provided.

Provide and maintain handwashing soap and single-use sanitary towels in dispensers (or hot air blowers) at, or adjacent to, all handwashing facilities.

2) Observed plastic straws inside the kitchen handwash sink basin.

The person in charge was instructed to maintain all handwashing sinks fully operative, in good repair and easily accessible.

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)

Corrected on site



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8. PROPER HOT AND COLD HOLDING TEMPERATURES - MAJOR

Inspector Comments: 1) Containers of raw chicken and beef cuts on the cold top cutting board, under no temperature control, measured at ~63F for an undetermined amount of time.

Corrective action: The chicken and beef were discarded. Refer to FM53.

2) The following foods inside the top cold top inserts at the cook's line measured at the respective temperatures:

- tofu @ ~56F
- cooked diced potatoes @ ~47F
- raw intact shell eggs stored above the fill line @ ~50F

It was stated that the foods were in the walk-in refrigerator less than 3 hours prior. All other foods in the cold top inserts measured below 41F.

Corrective action: The foods were relocated to refrigerator to cool to 41F or below.

Maintain the temperature of potentially hazardous foods at or below 41°F or at or above 135°F.

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

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MINOR

Inspector Comments: 1) Observed old food debris/residue on 'clean' utensils and equipment stored on a shelf under the kitchen microwave.

2) Observed old food debris/residue on 'clean' knives hanging on a magnetic strip located above a preparation table in the preparation area.

Corrective action: The utensils/equipment and knives were relocated to get washed, rinsed, and sanitized.

Hand wash multi-service utensils in the following manner:

- a) clean in hot water and cleanser
- b) rinse in clear water
- c) immerse in a warm final sanitizing solution of 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25 ppm iodine for 1 minute or by immersion for at least 30 seconds where the water temperature is maintained at 171 degrees Fahrenheit or above,
- d) allow utensils to air dry before use

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

23. SEWAGE AND WASTEWATER PROPERLY DISPOSED - MINOR

Inspector Comments: Observed the cook's line cold top drainage pipe leading outside and draining on the floor at the side of the building. Photos were taken and will be uploaded. Redirect the drainage pipe so that it drains into an approved floor sink.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system; toilets shall be operable. (114197)



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

Inspector Comments: 1) Observed rodent activity in the following areas:

- multiple rodent droppings on the floor under food storage shelves located across from the office
- one rodent dropping on the floor under a food storage shelving unit in the preparation area

This facility's health permit has been suspended. Refer to FM44 and FM50.

2) Observed a house fly in the facility.

Eliminate the infestation/activity of rodents/vermin 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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD - OUT OF COMPLIANCE

Inspector Comments: Observed the following unattended foods thawing at room temperature in an unapproved manner:

- frozen sealed cuts of meats, a frozen sealed package of noodles, and a frozen sealed package of imitation crab

Corrective action: The foods were relocated to the walk-in refrigerator.

Discontinue improperly thawing potentially hazardous foods. Thaw all frozen potentially hazardous foods by one or more of the following methods:

- a) in refrigeration units
 - b) in a microwave oven if immediately followed by immediate preparation
 - c) as part of the cooking process
 - d) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70 F or below and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
- Plan ahead as different methods of thawing could take additional time and effort.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in a microwave oven; during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments: Observe the following uncovered containers of foods:

- buckets of rice noodles in water at the cook's line and preparation area
- containers of shrimp, scallops, noodles, and onions inside the cold top refrigerator
- baking sheets of deep fried ice cream in the 2-door reach-in freezer
- an open bag of flour next to the ice machine

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)



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30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED - OUT OF COMPLIANCE

Inspector Comments: Observed an unlabeled chemical spray bottle hanging on the 'wash' compartment side splashguard. Working containers used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packaging materials, and food-contact surfaces, and shall be used in an approved manner. (114254, 114254.1, 114254.2)

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

Inspector Comments: Observed unlabeled containers of food product in the following areas:

- on a food storage shelving unit across the 2-door reach-in freezer in the preparation area
- on a cart at the cook's line

Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.

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])

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: Remove the accumulation of food residue and/or grease/grime from the following areas:

- the surfaces on the cook's line stove
- the outside surfaces of the cook's line cold top refrigerator
- the pipe conduits behind the cook's line equipment
- on multiple containers throughout the facility
- the handle and outside surfaces of the kitchen microwave
- the shelves and inside surfaces of the cold top refrigerator
- the bottom shelves and outside surfaces of the 2-door reach-in freezer

Maintain the facility in a clean and sanitary manner.

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



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

Inspector Comments: 1) Observed cutting boards with excessive stains and scoring located on a shelving unit across from the preparation sink.

Eliminate the stains and scoring from the cutting boards or replace with approved cutting boards. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

- 2) Observed pots and pans on the shelf under the stove with an accumulation of grease build-up. Replace the pots and pans.
- 3) Observed a scoop with no handle used as a dispensing utensil stored inside a food container located on a shelving unit across from the 2-door reach-in freezer.
- 4) Repair the torn door gasket to the cold top refrigerator.
- 5) Observed a cloth towel under the cutting board at the cook's line preparation table. Use only approved equipment.

6) Observed exposed wood on shelving units located across from the office. Photos were taken and will be uploaded. 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 utensils stored in a container of sitting water located next to the stove.

Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream or mashed potatoes.

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) Remove the accumulation of grease from the ventilation hood filters and ansul system.
- 2) Replace the missing light shields from throughout the kitchen.

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)



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40. WIPING CLOTHS: PROPERLY USED AND STORED - OUT OF COMPLIANCE

Inspector Comments: 1) The concentration of the sanitizer bucket at the cook's line measured above 200 ppm quaternary ammonium.
2) Although sanitizer buckets were set up, multi-use wiping cloths were observed stored outside of the bucket. Discontinue holding multi-use wiping cloths outside of the sanitizer solution between uses.

Store wiping cloths in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

Violation Description: Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods. (114135, 114185.1 114185.3 [d-e])

41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments: 1) Observed a leak at the 3-compartment sink faucet when not in use.
2) Observed a leak originating from the drain pipe located under the 3-compartment sink when in use.

Repair the leaks at the 3-compartment sink.

3) Observed the drainage pipe for the 3-compartment sink and walk-in refrigerator extending onto the floor resulting in a tripping hazard.
4) Observed the drainage pipe for the preparation sink extended passed the sink resulting in a tripping hazard.

Repair the pipes in an approved manner. Photos were taken and will be uploaded.

5) No air gap was observed between a drain pipe and floor sink under the preparation sink.
Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink.

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) Properly rodent proof the following areas:
- the wall/wall juncture under the 3-compartment sink
- the hole on the back door
- the hole on the ceiling above the back door
- the hole on the ceiling above the back preparation table located across from the ice machine
Seal all gaps that are greater than a 1/4 inch.

2) Observed personal belongings stored in the following areas:
- cell phone, purse, and lunch bag on a shelf located above the preparation across from the ice machine
- glasses case on a shelf next to food product in the walk-in refrigerator
- an employee's lunch on the top shelf inside the glass-door refrigerator at the front counter area

Maintain employee clothing and personal effects in a room, enclosure, lockers, or other designated area or designated area separated from toilets, food storage, food preparation areas and utensil washing areas.

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) Observed unapproved base coving in the office/restroom/food storage room area.
2) Observed unapproved base coving under the kitchen handwash sink.

Photos were taken and will be uploaded. Provide an integrally designed base coving with a 3/8-inch radius at the juncture of the floor and wall. The coving must extend up the wall at least 4 inches.

- 3) Remove the accumulation of grease/grime from the metal panels behind the cook's line cooking equipment.
- 4) Remove the black residue from the walls in the following areas:
 - behind the 3-compartment sink
 - behind the food storage shelving unit located across from the 2-door reach-in freezer
 - under the kitchen handwash sink
 - behind the 2-door reach-in freezer
- 5) Remove the accumulation of dirt and debris from the food storage shelving units located across from the office.

Maintain the facility in a clean and sanitary manner.

- 6) Clean and sanitize the floors affected by rodent activity. Refer to FM24.

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 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, 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 in critical areas. Refer to FM24 and FM44.

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: ~ 1 lb. raw chicken cuts
~ 10 lbs. raw beef cuts

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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55. SAMPLE COLLECTED

Inspector Comments: Photos of the following were taken and will be uploaded:

- the 3-compartment sink and walk-in refrigerator drainage pipes
- base coving in the office/restroom/food storage room area
- base coving under the kitchen handwash sink
- cold top refrigerator drainage pipe draining outside the facility
- a food storage shelving unit located across from the office

These items will be evaluated to determine if further action is necessary.

Violation Description: An enforcement officer may secure any sample, photographs, or other evidence from a facility. (114390)

NOTES

Handouts provided:

- Food for Thought/Waste Not OC Flyer

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: Sue Pornpratang
TITLE: Manager

NAME: Sue Pornpratatan
TITLE: Manager

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

INSPECTOR:

O CAMPOS
ENVIRONMENTAL HEALTH SPECIALIST
(714) 625-7407
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RETAIL FOOD FACILITY INSPECTION REPORT

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|---|-------------------------|
| FACILITY NAME THAI FAMOUS | DATE 6/26/2019 |
| LOCATION 11891 EUCLID ST. GARDEN GROVE, CA 92840 | RELATED ID PR0050608 |

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.