



**RETAIL FOOD FACILITY INSPECTION REPORT**

|  |                                |  |                                      |
|--|--------------------------------|--|--------------------------------------|
| FACILITY NAME<br><b>EL PARAISO PLACE</b>                                 |                                | FACILITY ADDRESS<br><b>1411 E 1ST ST, SANTA ANA, CA 92701</b>                |                                      |
| MAILING ADDRESS<br><b>2729 W CARLTON PL SANTA ANA, CA 92704</b>          |                                | IDENTIFIER<br><b>None</b>  |                                      |
| C/O - OWNER<br><b>RAUL PEREZ</b>   |                                | RESULT<br><b>CLOSED</b>  |                                      |
| FACILITY ID<br><b>FA0017215</b>  | RELATED ID<br><b>PR0017215</b> | SERVICE:<br><b>F03 - REINSPECTION</b>  | INSPECTION DATE<br><b>10/12/2018</b> |
| PROGRAM DESCRIPTION<br><b>0133 - RESTAURANT 61-100 PERSONS - COMPLEX</b> |                                | FOOD MANAGER CERTIFICATE / EXPIRATION DATE<br><b>M. Perez expires 2/3/21</b> | REINSPECTION DATE:<br><b>N/A</b>     |

**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 visit was at the request of R. Perez, the owner to lift the impounded upright cooler. On this date, the ambient temperature of the cooler measured below 41F. The impound has been lifted.

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

Inspector Comments: Paper towels were not available in the men's restroom. Provide paper towels in the restroom. Corrected at the time of the inspection.

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: 1. No hot water was available in the men's restroom. Provide hot water at this handwashing sink.  
2. Hot water at the 3 compartment sink measured at 112F at the bar, and at 116F at the 3 compartment sink. Provide hot water at 120F.

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)

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

Inspector Comments: Observed a dead and live cockroaches on the floor at the food preparation area, near the stairs and the the tables at the customer service area. This area was cleaned and sanitized at the time of the inspection.

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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN - MINOR**

Inspector Comments: Observed a small opening on the floor near the 3 compartment sink and an opening around an uncovered light plug above the grill. Seal the openings.

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 - MAJOR**

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 infestation in critical area

Prior to reopening the following must be completed:

- 1) Eliminate live cockroaches by approved methods. 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 (Refer to FM24)
- 2) 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.
- 3) Enter the 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. It is vital to remove egg casings left by dead/dying cockroaches as each egg case can contain up to 32 viable "baby" cockroaches capable of surviving the initial pest control service. Break the life cycle of the cockroaches.
- 4) Eliminate Harborage Points / Areas completely. The Environmental Health Specialist assigned to conduct the reinspection will be looking specifically at the area in your facility where the original infestatio occurred causing the permit suspension. Harborage areas must be eliminated.
- 5) Make certain FM 24 and FM 45 are completed in full.

Informational Bulletin Procedures Following a Health Permit Suspension Due to Cockroach Acitivity was provided this date.

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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**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.ochalthinfo.com/eh/>.

NAME: R. Perez  
TITLE: owner

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

INSPECTOR:

M CASSEDY, REHS  
ENVIRONMENTAL HEALTH SPEC I  
(714) 659-0452  
mcassedy@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).

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