



ORANGE COUNTY HEALTH CARE AGENCY
 REGULATORY/MEDICAL HEALTH SERVICES
 ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME PRINCESS PALACE BANQUET HALL			FACILITY ADDRESS 11752 BEACH BLVD, STANTON, CA 90680		
MAILING ADDRESS 11752 BEACH BLVD, STANTON, CA 90680			IDENTIFIER: None		
C/O - OWNER ANA RUIZ			RESULT: CLOSED		
FACILITY ID FA0015662	RELATED ID PR0015662	SERVICE: A01 - ROUTINE INSPECTION		INSPECTION DATE 6/11/2018	
PE 0136 - RESTAURANT 201+ PERSONS - COMPLEX			FOOD MANAGER CERTIFICATE / EXPIRATION DATE U. VILLA 12/15/19		REINSPECTION DATE: N/A

Based on an inspection this day, the compliance status (IN, MAJ, MIN, OUT, N/A, N/O, 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 N/A = Not Applicable N/O = Not Observed MAJ = Major MIN = Minor 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	

IN	MAJ	MIN	N/A	N/O	DESCRIPTION	COS
●					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	

OUT	DESCRIPTION	COS
	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	

OUT	DESCRIPTION	COS
●	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	



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME PRINCESS PALACE BANQUET HALL	DATE 6/11/2018
LOCATION 11752 BEACH BLVD. STANTON, CA 90680	RELATED ID PR0015662

OPENING COMMENTS

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

THIS REPORT SUPERSEDES THE PREVIOUS REPORT.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

Inspector Comments: Provide paper towel in the empty dispenser in the women's restroom.

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

Inspector Comments: Discontinue storing cooked chicken strips on the rack next to the cook's line at 78F for 30 minutes.

Corrective action taken: the food was relocated into the walk-in cooler.

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)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME PRINCESS PALACE BANQUET HALL	DATE 6/11/2018
LOCATION 11752 BEACH BLVD. STANTON, CA 90680	RELATED ID PR0015662

24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

Inspector Comments: 1. Observed the following numerous live adult and nymph German cockroaches on the floor and wall at the following location:

- a. on the floor under the equipment shelf in the kitchen across from the dish machine
- b. on the floor around the dish machine
- c. in the gaps of the broken base coving/wall at the entrance of the kitchen
- d. in the gaps of the broken base coving/wall at the entrance to the back storage room/walk-in cooler

2. Observed dead cockroaches at the following locations in the kitchen:

- a. in the loose walls at the end of the cook's line
- b. on the floor at the cook's line
- c. in the unused 3-door reach-in cooler in the kitchen

3. Observed dead cockroaches at the following locations:

- a. on the floor in the men's restroom
- b. on the floor in the bride/groom room
- c. on the floor in the unused preparation room next to the kitchen
- d. on the floor in the equipment room next to the kitchen
- e. on the floor in the storage room across from the walk-in cooler.

4. Observed numerous flies under the dish machine, under the front counter and in the equipment room next to the kitchen.

The facility was closed. Procedures following a health permit suspension due to cockroach activity was provided. The facility may not resume any food preparation until the permit is reinstated by this Agency.

Provide and perform the followings before calling to re-open:

- 1. Eliminate live cockroaches by approved methods
- 2. Provide pest control invoice with re-entry time
- 3. Clean and sanitize all food contact surfaces after it is safe to re-enter the facility
- 4. Eliminate harborage areas completely

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)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

Inspector Comments: Remove all household Raid bottles. Use only approved pest control.

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

Inspector Comments: Discontinue storing food/food containers directly on the floor in the walk-in freezer.

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])



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME PRINCESS PALACE BANQUET HALL	DATE 6/11/2018
LOCATION 11752 BEACH BLVD. STANTON, CA 90680	RELATED ID PR0015662

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

Inspector Comments: 1. Clean the hood filters at the cook's line.
 2. Remove the unused 3-door reach-in cooler.

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

Inspector Comments: 1. Observed an oven connected to a propane tank stored in the back of the facility. No outside cooking allowed. Relocate the oven inside the facility.
 2. Discontinue storing dish racks directly on the floor.

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

Inspector Comments: 1. Replace the broken light bulb in the equipment bride/groom room.
 2. Provide missing hood filters at the cook's line.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

Inspector Comments: Eliminate the odor in the men's restroom.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments where there is onsite consumption of food; with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

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

Inspector Comments: Effective seal all the gaps/crevices at the following locations:

- a. the broken wall/base coving at the entrance from the banquet to the kitchen
- b. the broken wall/base coving from the kitchen to the walk-in cooler
- c. whole loose walls and steel panel at the end of the cook's line
- d. the gap under the back door
- e. any gaps/crevices in the wall/floor/and ceiling throughout the facility

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 PRINCESS PALACE BANQUET HALL	DATE 6/11/2018
LOCATION 11752 BEACH BLVD. STANTON, CA 90680	RELATED ID PR0015662

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

Inspector Comments: 1. Repair/replace the whole loose panel on the wall at the cook's line.
 2. Clean and sanitize all the floor and walls throughout the facility.

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)

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, 2018 is \$44.63 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 the kitchen. Procedures following a health permit suspension due to cockroach activity was provided.

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)

55. SAMPLE COLLECTED

Inspector Comments: Photos were taken.

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



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME PRINCESS PALACE BANQUET HALL	DATE 6/11/2018
LOCATION 11752 BEACH BLVD. STANTON, CA 90680	RELATED ID PR0015662

NOTES

PROVIDED:

1. FOOD FOR THOUGHT ISSUE 5
2. FOOD ALLERGY LIST
3. PROCEDURES FOLLOWING A PERMIT SUSPENSION FOR COCKROACH INFESTATION

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.ochealthinfo.com/eh/>.

NAME:U. VILLA
 TITLE:MANAGER

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

INSPECTOR:

J NGUYEN, REHS
 ENVIRONMENTAL HEALTH SPEC I
 (714)981-9081
 janguyen@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.