



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME EL FAROL MARKET		FACILITY ADDRESS 1840 S STANDARD AVE 102, SANTA ANA, CA 92707	
MAILING ADDRESS 2222 CEDAR ST SANTA ANA, CA 92707		IDENTIFIER None	
C/O - OWNER MARTIN & GABRIELA INC		RESULT REINSPECTION DUE-PASS	
FACILITY ID FA0000857	RELATED ID PR0000857	SERVICE: F03 - REINSPECTION	INSPECTION DATE 5/9/2019
PROGRAM DESCRIPTION 0311 - FOOD MARKET NON-COMPLEX UNDER 2000 SQ FT		FOOD MANAGER CERTIFICATE / EXPIRATION DATE Martin Molina Exp:08/16/2017	REINSPECTION DATE: 05/16/2019

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

PERMIT REINSTATEMENT

This inspection is at the request of the person in charge Martin M. in response to a permit suspension on 5/8/19 for rodent infestation.

A thorough inspection for vermin activity was conducted. No further evidence was observed. The conditions causing the permit suspension were observed to be corrected.

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

Inspector Comments: The premise is not kept free of litter and items that are unnecessary to the operation or maintenance of the facility. Remove items that are unnecessary to the operation.

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN - OUT OF COMPLIANCE

Inspector Comments: Observed an accumulations of dust behind the shelving unit against the wall leading in to the kitchen area. Remove the accumulation and maintain the area clean.

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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NOTES

Keep all items organized and off the floor to assure easy identification of an ongoing rodent issue and to avoid any potential issues in the future.

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: Martin
TITLE: PIC

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

INSPECTOR:

T EVANS
ENVIRONMENTAL HEALTH SPECIALIST
(714) 955-1518
TIEVANS@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.

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