



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME JENNYS PLACE THAI CUISINE		FACILITY ADDRESS 512 S BROOKHURST ST 3, ANAHEIM, CA 92804	
MAILING ADDRESS 512 S BROOKHURST ST STE 3 ANAHEIM, CA 92804		IDENTIFIER None	
C/O - OWNER DEELERT CORP		RESULT REINSPECTION DUE-PASS	
FACILITY ID FA0044549	RELATED ID PR0052308	SERVICE: F03 - REINSPECTION	INSPECTION DATE 10/23/2019
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE None on File	REINSPECTION DATE: 11/13/2019

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

The purpose of this visit is to conduct a follow-up inspection on the previous 10-22-19 routine inspection at which time the facility Health Permit was suspended due to cockroach activity.

24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - OUT OF COMPLIANCE

Inspector Comments: Dead cockroaches were observed in the following locations:

- a. juvenile on the floor below the hand sink
- b. 2 adult cockroaches on the floor below the deep fryer
- c. 1 adult on the wall behind the wok station
- d. partial adult on the floor by the hot water heater.

Eliminate the infestation/activity of cockroaches/rodents/flies/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.

Corrective action: The dead cockroaches were eliminated and the area was sanitized during 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)

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

Inspector Comments: Remove the unapproved raw porous wooden 2x4 supporting underneath the pass through window from kitchen to the dining room. Provide a material for support that has a surface that is smooth, of durable construction, non-absorbent and easily cleanable

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: A chest freezer was observed being stored directly on the floor by the entrance to the kitchen area. Elevate the cooler up on either 6" round metal legs, 4" heavy duty caster wheels, or a dunnage rack to allow thorough and easy cleaning beneath it.

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. A full service restaurant is to only provide a single-use plastic straw to a consumer when requested. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

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

Inspector Comments: Seal the holes observed in the ceiling where the electrical conduit/piping protrude through in the following locations:

- a. above the water heater
- b. near the ventilation vent ducting
- c. above and next to the fire suppression tank.

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: 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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NOTES

NOTE: The permanently installed steam table is under evaluation by this agency.

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.ochcahealthinfo.com/eh/>.

NAME: P. Alam (aka Jenny)
TITLE: owner

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

INSPECTOR:

D JERRO, REHS
ENVIRONMENTAL HEALTH SPEC III
(714) 493-5196
djerro@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.



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