



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME YOGURLAND		FACILITY ADDRESS 13842 NEWPORT AVE A, TUSTIN, CA 92780	
MAILING ADDRESS 13842 NEWPORT AVE STE A TUSTIN, CA 92780		IDENTIFIER None	
C/O - OWNER YOGURT GROUP LLC		RESULT CLOSED	
FACILITY ID FA0051469	RELATED ID PR0060965	SERVICE: C01 - COMPLAINT INVESTIGATION - INITIAL	INSPECTION DATE 3/21/2019
PROGRAM DESCRIPTION 0111 - RESTAURANT UNDER 31 PERSONS - NON-COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE M. Nguyen- 2/7/23	REINSPECTION DATE: N/A

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 respond to a complaint (CO#0070256) received by this Agency. The complaint alleges that, customer observed a cockroach crawling on one of the name plates located above the ice cream machine.
The complaint was discussed with S. Vega (person in charge).
Person in charge stated that they are aware of the complaint.
Refer to the violations noted on this report.

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

Inspector Comments:

Observed cockroaches in the following areas:

- 1 dead cockroach on the floor beneath the 3 compartment sink
- 2 dead cockroaches on the trap located on the floor beneath the dry food storage rack next to the back exit.
- several live cockroaches on the floor beneath the 2 door upright cooler
- several live cockroaches inside the crevice between the base coving and the wall behind the upright 2 door reach in cooler located directly in front of the 3 compartment sink

Eliminate the infestation of cockroaches 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)

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

Inspector Comments:

1. Observed several gaps between the base coving and the wall throughout the facility, specifically behind the upright 2 door reach in cooler located directly across from the 3 compartment sink and the walls located by the back exit. Seal the base coving gaps throughout the facility.

2. Observed a gap beneath the back exit door.

Properly rodent proof the interior/exterior of the premises. Seal all gaps that are greater than a 1/4 inch.

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 CEILING: BUILT, MAINTAINED, AND CLEAN - OUT OF COMPLIANCE

Inspector Comments:

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- several live cockroaches on the floor beneath the 2 door upright cooler
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Eliminate the infestation of cockroaches 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: 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 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

Prior to calling for a reinspection correct all of the following items:

1. Eliminate live cockroaches by approved methods (refer to #24).
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 your 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.
4. Eliminate Harborage Points/Areas completely (refer to #44).
5. Correct all the violations noted on this report.

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

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: S. Vega
TITLE: person in charge

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

INSPECTOR:

V REYES, REHS
ENVIRONMENTAL HEALTH SPEC I
(714) 430-7289
VReyes@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.