



REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME DONUT STAR		FACILITY ADDRESS 5365 ALTON PKWY C3, IRVINE, CA 92604	
MAILING ADDRESS 5365 ALTON PKWY STE C3 IRVINE, CA 92604		IDENTIFIER None	
C/O - OWNER MUSY CHOW		RESULT CLOSED	
FACILITY ID FA0008374	RELATED ID PR0008374	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 2/5/2019
PROGRAM DESCRIPTION 0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE A. Chow 02/22/2021	REINSPECTION DATE: N/A

Based on an inspection this day, the compliance status (IN, MAJ, MIN, N/A, N/O, OUT, 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 MAJ = Major MIN = Minor N/A = Not Applicable N/O = Not Observed 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	
PROTECTION FROM CONTAMINATION						
●					13. Returned and reservice 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	
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	
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	



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OPENING COMMENTS

The purpose of this visit is to conduct a routine inspection. This inspection was conducted with N. PATEL, AEHS. As of June 18, 2018, partially hydrogenated oils (PHOs) are no longer recognized as safe for human consumption by Order of the Food and Drug Administration (FDA). Any food product containing PHOs or trans fats used as a food ingredient must be discontinued and removed from the food facility. Refer to www.ocfoodinfo.com for further information.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments:

The push button for the hand soap dispenser is missing.
Repair or replace.

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 - MINOR

Inspector Comments:

1. A container of cooked boba stored in the reach in cooler measured 42-45F.

2. A container of whipped butter stored improperly on top of cold top inserts (instead of inside the inserts) measured ice machine at 54F. Discontinue this practice.

Employee stated the whipped butter was held for 1 hour.

The owner relocated the container of whipped butter into the reach-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)

Corrected on site

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MINOR

Inspector Comments:

1. Observed an accumulation of grease on top of the fryer and in the filter underneath. The owner stated the grease is constantly recycled into the fryer. Clean and sanitize the equipment.

2. Clean and sanitize to remove the accumulation of debris on the following equipment:

- rotating toaster oven next to the coffee machine
- grill machine next to the soda dispenser

3. Observed a box of plastic bags stored on top of a preparation table. Relocate to a shelf with non-food contact surface.

4. Remove grime from interior surface of the ice machine.

5. Remove the hardened food grime from the several multi-use food items (rollers, scoops, etc..) found inside bulk food containers.

Hand wash multi-service utensils in the following manner:

- a) clean in hot water and cleanser
- b) rinse in clear water
- c) immerse in a warm final sanitizing solution of 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25 ppm iodine for 1 minute or by immersion for at least 30 seconds where the water temperature is maintained at 171 degrees Fahrenheit or above,
- d) allow utensils to air dry before use

6. Remove grime from the interior surface of all bulk food containers.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a, b, d), 114117, 114125(b), 114141)



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22. HOT AND COLD WATER AVAILABLE - MINOR

Inspector Comments:

The maximum hot water measured at the restroom hand wash sink is 78F.

If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

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:

1. Observed at least live 8 cockroaches (juvenile and adult) at the following locations:

- on floor surface beneath the ice machine.
- on floor surface beneath and behind the preparation table.
- on a stack of multiple beverage carriers.

2. Observed numerous fruit flies on the surface of the meat/cheese slicer.

3. Observed one unidentified dead insect along the wall underneath the cake mix storage rack. Remove from the premises.

* Eliminate the infestation/activity of cockroaches, insects and flies 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.

A cockroach information bulletin has been provided to the Operator.

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)

28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments:

1. Observed trays of uncovered donuts on a rack in front of the donut fryer.

Provide an approved cover for the donut rack to prevent contamination.

2. Observed uncovered trays of icing and finishes stored on racks without protective covers. Provide approved covers for all.

3. A fork and a food scraper were found submerged inside the large container of apple filling. Discontinue this practice.

Violation Description: All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED - OUT OF COMPLIANCE

Inspector Comments:

This facility is re-using cream cheese icing buckets to store sanitizer solution for wiping cloths. Discontinue this practice. Use designated sanitizer buckets to store sanitizer solution for wiping cloths.

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)



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31. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED - OUT OF COMPLIANCE

Inspector Comments:

1. Observed half-and-half dairy quarts stored in Coca-Cola beverage cooler.
*This violation was corrected by the owner relocating the half-and-half dairy quarts to the reach-in refrigerator.
2. Observed multiple unlabeled trays on racks under a preparation table with various icing, flour, etc. Provide a label for each tray.
3. The large bulk container of shorting is not labeled. Provide a label for this container.
4. Observed numerous open cartons of sprinkles stored on the storage shelf.
Once the carton is open, store the entire carton or the contents inside an approved container with a tight lid.

Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.

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])

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED - OUT OF COMPLIANCE

Inspector Comments:

REPEAT VIOLATION

Discontinue selling unlabeled to-go cups of orange juice and prepackaged bottles of milk and orange juice from the customer self-service cooler.

Provide labels for all customer self-service prepackaged foods. The labels are to be in English and must contain the following:

- a) the common name of the product
- b) a declaration of the ingredients used, in descending order of predominance by weight
- c) the name and place of business of the manufacturer, packer or distributor
- d) the net weight of the product

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. Consumer notification shall be provided for unpackaged confectionary food containing alcohol in excess of one-half of 1 percent by weight. Infant formula or baby food must not be offered for sale after the "use by" date. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5, 114365.2; Sherman Food, Drug and Cosmetic Law)



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34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments:

1. Remove the accumulation of grime/filth from the castor wheels attached to the following equipment:

- fryers
- carts
- freezers
- cold-top refrigeration units
- reach-in coolers
- all bulk food containers
- preparation tables
- storage shelves

2. Clean to remove the accumulation of dust at the following areas:

- behind all cooking equipments (ex: oven, donut fryer, etc.)
- the bottom shelves beneath the front donut and croissant display case

3. Clean to remove an accumulation of food debris along the edges of the counter between the ice machine and the soda dispenser.

4. Clean to remove grime from soda pipes located inside the cabinet under the beverage dispenser.

5. Clean and sanitize the hinges inside the ice machine to prevent food contamination.

6. Remove the accumulation of grime from the door gaskets of all coolers and freezers located at this site.

7. Remove hardened food grime from the surface of all storage shelves located at this facility.

Violation Description: All nonfood-contact surfaces of utensils and equipment shall be clean. (114115 [c])

35. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS - OUT OF COMPLIANCE

Inspector Comments:

Discontinue using plastic bags as a drain stop for the ware wash sink.
Provide functional drain stops to achieve proper warewashing.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

Inspector Comments:

1. Replace dirty and torn gaskets on the following equipments:

- reach-in cooler next to the Coca-Cola cooler
- reach-in cooler next to the ice machine

2. Repair or replace broken handles of the reach-in refrigerator at the back of the facility. Discontinue the practice of taping paper onto the handle for repair.

3. Discontinue using black trash bags to cover the large slicer equipment.

4. Discontinue re-using single-use food containers as observed by the recycling of large 'Westco' icing containers to store bags of bagels.

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)



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40. WIPING CLOTHS: PROPERLY USED AND STORED - OUT OF COMPLIANCE

Inspector Comments:

The sanitizer level for the wet wiping cloths was measured at 50ppm.

*This violation was corrected by a food employee adding more chlorine to measure sanitizer level at 100ppm.

Violation Description: Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods. (114135, 114185.1 114185.3 [d-e])

Corrected on site

41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments:

An air gap between a water supply inlet and flood level rim of a plumbing fixture, equipment, or nonfood equipment was found to be less than one inch.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

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

Inspector Comments:

1. Observed the air curtain at the back of the facility to be turned off.
Ensure the air curtain is on and functional at all times to prevent vermin entrance.

2. Observed employee beverage on the preparation table. Provide a separate designated area to store employee belongings and beverage to prevent food contamination.

3. Observed a tray of cleaning chemicals and laundry detergent stored direct on the floor underneath the 2 compartment sink. Store chemicals on a rack with wheels or a stational rack at least 6 inches above the floor.

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:

1. Repair broken tiles at the following areas to provide a smooth cleanable surface:
- by the door of the office room
- underneath the ice machine

2. Clean and sanitize all floors, floor corners and replace grout throughout the facility to prevent vermin harborage and provide a smooth cleanable surface.

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 activity

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)

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.ocalthinfo.com/eh/>.

NAME: ANDY
TITLE: OPERATOR



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

INSPECTOR:

N TESFAMICHAEL, REHS
ENVIRONMENTAL HEALTH SPEC III
(714) 824-1777
ntesfamichael@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.