



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME BLK EARTH SEA SPIRITS		FACILITY ADDRESS 300 PACIFIC COAST HWY 202, HUNTINGTON BEACH, CA 9	
MAILING ADDRESS 300 PACIFIC COAST HWY STE 202 HUNTINGTON BEACH, CA 92648		IDENTIFIER None	
C/O - OWNER BLK II LLC		RESULT CLOSED	
FACILITY ID FA0017749	RELATED ID PR0017749	SERVICE: C01 - COMPLAINT INVESTIGATION - INITIAL	INSPECTION DATE 10/18/2019
PROGRAM DESCRIPTION 0136 - RESTAURANT 201+ PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE E. Gonzalez 3/8/21	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#CO0071894) received by this Agency. The complaint alleges that there are "cockroaches in the facility."

The complaint was discussed with Sean Whalen, the manager.

Due to a cockroach infestation, the health permit has been suspended at this time. Refer to violation FM24 and FM50.

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. Seal the gaps and/or crevices and eliminate harborage points including but not limited to the areas noted under violation FM44.

The cockroach bulletin was provided at this time. As discussed pay attention other harborage area such as the cooler unit condenser catch pans and inside and around cooler compressor units.

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

Inspector Comments:

Observed cockroach activity at the following areas:

- One live adult on the wall at the corner below the dish machine
- Multiple live adults on the floors behind the 4 door Traulsen cooler across from the warewashing area
- Multiple live adults on the floors behind the bulk flour and spices
- One live adult on the beer kegs at the hall way leading from the back preparation area to the bar
- One egg casing on the base coving tile below the dish machine
- Multiple dead adults on the floor below the dish machine
- Multiple dead adults on the floors around the beer kegs
- Multiple dead adults on the floors at the bar
- One dead adult on the exterior of the reach in cooler at the bar
- One dead nymph in the panel of the reach in cooler at the bar closest to the bar entrance

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.

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)



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

Inspector Comments:

1. Seal the cracks, crevices and gaps at the following locations:

- Around the janitorial sink
- Around the piping below the three compartment sink
- Around the ventilation panel near the beer kegs adjacent to the two compartment sink
- Between the metal base coving and wall of the walk in cooler below the three compartment sink and below the two compartment sink

2. Remove any equipment unnecessary to facility operations that could serve as a harborage area for vermin including:

- The raw wooden panels stored in the corner of the dry storage area
- The slats of wood and insulation stored adjacent to the cook's line

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)

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 on this report, 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, 2020 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

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.ochealthinfo.com/eh/>.



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NAME: S. Whalen
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 LUCES
ENVIRONMENTAL HEALTH SPEC I
(714) 380-2500
jluces@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.