



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME BIG CHOPSTICKS		FACILITY ADDRESS 1089 BAKER ST C, COSTA MESA, CA 92626	
MAILING ADDRESS 1089 BAKER ST STE C COSTA MESA, CA 92626		IDENTIFIER None	
C/O - OWNER BIG CHOPSTICKS CORP		RESULT PASS	
FACILITY ID FA0078045	RELATED ID PR0113572	SERVICE: F03 - REINSPECTION	INSPECTION DATE 2/15/2019
PROGRAM DESCRIPTION 0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE Newly Opened Facility	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 at the request of K. Cheung, owner, to conduct a reinspection of a facility that was closed earlier on this date due to the lack of hot water.

At the time of reinspection, hot water of 120F+ was observed.

The employees were instructed to rewash the equipment and utensils that were improperly washed earlier on this date. All of the items that were improperly cleaned earlier were observed to be washed in hot water, rinsed and properly sanitized with 100 ppm chlorine as required.

The owner and employees were reminded to ensure that hot water is provided throughout the facility, that proper warewashing is conducted and proper thawing procedures are carried out.

Continue to address the remaining violations noted on this inspection report.

The conditions causing the permit suspension were observed corrected and your permit is here hereby reinstated.

A Pass Seal was posted on this date.

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: Remove the accumulation of grime and debris from the following locations:

- On the bottom shelves and leg posts of the prep tables
 - On the handles of the walk-in cooler and walk-in freezer doors.
 - On the exterior surfaces of the basins of the 3 compartment and prep sinks.
- Maintain the equipment and utensils in the facility in a clean and sanitary manner.

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: Chlorine sanitizer test strips were not available for use during the time of inspection. Maintain testing equipment and materials in the facility and available for use at all times for the purpose of adequately measuring the types of sanitization methods used in this facility.

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)

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME BIG CHOPSTICKS	DATE 2/15/2019
LOCATION 1089 BAKER ST C. COSTA MESA, CA 92626	RELATED ID PR0113572

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS, USE - OUT OF COMPLIANCE

Inspector Comments: Observed that the light fixture near the water heater was missing its light shield. Replace the missing light shield. Provide lighting in good repair, which is adequate, and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors, and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

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

Inspector Comments: 1) Observed that the back door was propped open during the course of inspection. Maintain the food facility fully enclosed to prevent the entrance and harborage of animals and insects at all times except during immediate passage.

2) Observed the air curtain disconnected or in disrepair. Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility.

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: Remove the accumulation of grime and debris from the following locations:

- On the ground under and around the wok station and adjacent deep fryer.
- On the ground under and around the 3 compartment sink and adjacent prep sink.

Maintain the facility in a clean and sanitary manner.

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)

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:K. Cheung
TITLE:Owner



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME BIG CHOPSTICKS	DATE 2/15/2019
LOCATION 1089 BAKER ST C. COSTA MESA, CA 92626	RELATED ID PR0113572

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

INSPECTOR:

B WONG, REHS
ENVIRONMENTAL HEALTH SPEC III
(714) 659-3838
bwong@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.