



RETAIL FOOD FACILITY INSPECTION REPORT

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|--|--------------------------------|---|--|---|
| FACILITY NAME CHINA IMPRESSION | | FACILITY ADDRESS 1505 MESA VERDE DR B, COSTA MESA, CA 92626 | | |
| MAILING ADDRESS 38 ZION DR LAKE FOREST, CA 92630 | | | IDENTIFIER None | |
| C/O - OWNER ZHIDONG CHNAG-TRINITI INTERACTIVE INC | | | RESULT REINSPECTION DUE-PASS | |
| FACILITY ID FA0014713 | RELATED ID PR0014713 | SERVICE: F3F - FOOD REINSPECTION - 2ND+ INSPECTION/OTHER | | INSPECTION DATE 10/1/2019 |
| PROGRAM DESCRIPTION 0133 - RESTAURANT 61-100 PERSONS - COMPLEX | | FOOD MANAGER CERTIFICATE / EXPIRATION DATE J. Chen 5/21/24 | | REINSPECTION DATE: 10/22/2019 |

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 at the request of Z. Chang, owner, to conduct a reinspection of a facility that was closed on 9/25/19 due to cockroach activity in critical areas. See previous inspection reports for details.

At the time of reinspection, pest control service receipts were provided showing recent service to the facility.

A through inspection for cockroaches was conducted and no further cockroach activity was observed. Continue to maintain the facility free of all vermin and in a clean and sanitary manner as required.

See below regarding the flooring and walls as the current repairs to the facility are not deemed durable and will not prevent further cockroach activity in the future.

The conditions causing the permit suspension were observed corrected and your health permit is hereby reinstated. A Reinspection Due Pass seal was posted on this date with a reinspection date listed above.

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

Inspector Comments: Regarding the prevention of vermin harborage and entry into the facility:

- 1) Replace the plaster on the walls as it creates multiple areas for vermin to harbor in.
- 2) Continue to seal the multiple cracks and crevices throughout the facility as reviewed with the owner at the time of inspection.
- 3) Provide electrical cover plates for those locations that are missing (ie. on the wall above and behind equipment in the kitchen) so as to prevent the entry and harborage of vermin into 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: 1) Observed the walls throughout the facility to be repaired with plaster which is not deemed to be durable and easily cleanable.

Replace the plastered walls with walls that are durable, easily cleanable, non-absorbent and able to withstand repeated cleanings.

- 2) Observed that numerous vinyl floor tiles throughout the kitchen to be loose and deteriorated. Repair the floor in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable. If flooring is to be replaced, submit a sample to this office prior to installation.

- 3) Observed that the base coving throughout the kitchen to be missing. Provide an integrally designed base coving with a 3/8-inch radius at the juncture of the floor and wall. The coving must extend up the wall at least 4 inches.

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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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: Z. Chang
TITLE: Owner

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.



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