



REGULATORY/MEDICAL HEALTH SERVICES  
ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

|  |                                |  |                                      |
|--|--------------------------------|--|--------------------------------------|
| FACILITY NAME<br><b>MIX GOURMET FOODS CAFE &amp; GROCER</b>                |                                | FACILITY ADDRESS<br><b>23741 E LA PALMA AVE E, YORBA LINDA, CA 92887</b> |                                      |
| MAILING ADDRESS<br><b>23741 LA PALMA AVE STE E YORBA LINDA, CA 92887</b>   |                                | IDENTIFIER<br><b>None</b>  |                                      |
| C/O - OWNER<br><b>MIX GOURMET FOODS INC</b>                                |                                | RESULT<br><b>CLOSED</b>  |                                      |
| FACILITY ID<br><b>FA0042133</b>  | RELATED ID<br><b>PR0048752</b> | SERVICE:<br><b>A01 - ROUTINE INSPECTION</b>                              | INSPECTION DATE<br><b>11/12/2019</b> |
| PROGRAM DESCRIPTION<br><b>0315 - FOOD MARKET W/ 1 PREP AREA 2000 SQ FT</b> |                                | FOOD MANAGER CERTIFICATE / EXPIRATION DATE<br><b>K. Y. Wong 10-26-24</b> | REINSPECTION DATE:<br><b>N/A</b>     |

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 |   | COS |
|----|-----|-----|-----|-----|---|-----|
| ●  |     |     |     |     | <b>EMPLOYEE KNOWLEDGE</b>                                     |     |
| ●  |     |     |     |     | 1. Demonstration of knowledge                                 |     |
| ●  |     |     |     |     | 2. Food manager certification; food handler cards             |     |
|    |     |     |     |     | <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>               |     |
| ●  |     |     |     |     | 3. Communicable disease; reporting, restrictions & exclusions |     |
| ●  |     |     |     |     | 4. No discharge from eyes, nose, and mouth                    |     |
| ●  |     |     |     |     | 5. Proper eating, tasting, drinking or tobacco use            |     |
|    |     |     |     |     | <b>PREVENTING CONTAMINATION BY HANDS</b>                      |     |
| ●  |     |     |     |     | 6. Hands clean and properly washed; gloves used properly      |     |
| ●  |     |     |     |     | 7. Adequate handwashing facilities supplied & accessible      |     |
|    |     |     |     |     | <b>TIME AND TEMPERATURE RELATIONSHIPS</b>                     |     |
| ●  |     |     |     |     | 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               |     |

| IN | MAJ | MIN | N/A | N/O |  | COS |
|----|-----|-----|-----|-----|--|-----|
| ●  |     |     |     |     | <b>PROTECTION FROM CONTAMINATION</b>   |     |
| ●  |     |     |     |     | 13. Returned and reservice of food   |     |
| ●  |     |     |     |     | 14. Food in good condition, safe and unadulterated   |     |
|    |     |     |     | ●   | 15. Food contact surfaces: clean and sanitized   |     |
|    |     |     |     |     | <b>FOOD FROM APPROVED SOURCES</b>  |     |
| ●  |     |     |     |     | 16. Food obtained from approved source   |     |
|    |     |     |     |     | 17. Compliance with shell stock tags, condition, display                                   |     |
|    |     |     | ●   |     | 18. Compliance with Gulf Oyster Regulations  |     |
|    |     |     |     |     | <b>ADDITIONAL CRITICAL RISK FACTORS</b>  |     |
|    |     |     | ●   |     | 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 |  | COS |
|-----|--|-----|
|     | <b>SUPERVISION</b>                                     |     |
|     | 25. Person in charge present and performs duties       |     |
|     | 26. Personal cleanliness and hair restraints           |     |
|     | <b>GENERAL FOOD SAFETY REQUIREMENTS</b>                |     |
|     | 27. Approved thawing methods used, frozen food         |     |
|     | 28. Food separated and protected                       |     |
|     | 29. Washing fruits and vegetables                      |     |
|     | 30. Toxic substances properly identified, stored, used |     |
|     | <b>FOOD STORAGE/DISPLAY/SERVICE</b>                    |     |
|     | 31. Food storage; food storage containers identified   |     |
|     | 32. Consumer self-service                              |     |
|     | 33. Food properly labeled & honestly presented         |     |

| OUT |  | COS |
|-----|--|-----|
|     | <b>EQUIPMENT/UTENSILS/LINENS</b>                                     |     |
|     | 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                          |     |
|     | <b>PHYSICAL FACILITIES</b>   |     |
|     | 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               |     |

| OUT |   | COS |
|-----|---|-----|
| ●   | <b>PERMANENT FOOD FACILITIES</b>                            |     |
| ●   | 45. Floor, walls, ceilings: built, maintained, and clean    |     |
|     | 46. No unapproved private homes/living or sleeping quarters |     |
|     | <b>SIGNS/REQUIREMENTS</b>                                   |     |
|     | 47. Signs posted; last inspection report available          |     |
|     | 48. Plan Review   |     |
|     | 49. Health Permit   |     |
|     | <b>COMPLIANCE AND ENFORCEMENT</b>                           |     |
| ●   | 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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|   |                         |
|---|-------------------------|
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| LOCATION<br>23741 E LA PALMA AVE E, YORBA LINDA, CA 92887 | RELATED ID<br>PR0048752 |

**OPENING COMMENTS**

The health permit was suspended this date for lack of hot water. See FM22 & FM50

**22. HOT AND COLD WATER AVAILABLE - MAJOR**

Inspector Comments: The facility was operating at time of inspection and no hot water was available (measured at 78F). The operator contacted a repair technician during inspection but hot water could not be restored. Repair the water heater to provide hot water at 120F at hot water faucets of all sinks.

If you replace the water heater, make sure it is a like-for-like replacement only; For any other installations or changes, contact this agency for prior approval.

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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN - OUT OF COMPLIANCE**

Inspector Comments: Remove the grease accumulations from the base cove tile and grout in the corners next to the cooking equipment.

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 on this report, during normal days of business to request a re-inspection, or if you have any questions.

To request a reinspection prior to 5:00 pm, please call (714) 433-6000. 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: water heater in disrepair- no hot water

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)

**NOTES**

A current Food For Thought bulletin was provided.

**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.ocalhealthinfo.com/eh/>.

NAME: A. Sim  
TITLE: PIC



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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:

S DUNVAN, REHS  
ENVIRONMENTAL HEALTH SPEC III  
(714) 659-0499  
sdunvan@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](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).