



RETAIL FOOD FACILITY INSPECTION REPORT

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| FACILITY NAME RICAS TORTAS & MARISCOS | | FACILITY ADDRESS 2821 E WHITE STAR AVE J, ANAHEIM, CA 92806 | |
| MAILING ADDRESS 2821 E WHITE STAR AVE # H&J ANAHEIM, CA 92806 | | IDENTIFIER None | |
| C/O - OWNER MARIA FIGUEROA | | RESULT REINSPECTION DUE-PASS | |
| FACILITY ID FA0007274 | RELATED ID PR0007274 | SERVICE: F03 - REINSPECTION | INSPECTION DATE 9/30/2019 |
| PROGRAM DESCRIPTION 0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX | | FOOD MANAGER CERTIFICATE / EXPIRATION DATE A. Bonilla EXp 03/04/24 | REINSPECTION DATE: 10/08/2019 |

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

****THIS REPORT SUPERSEDES THE PREVIOUS REPORT****

The purpose of this inspection was to follow up on the violations noted on the routine inspection report dated 09/26/19. As of 09/30/19 the following has been observed corrected:

- >All evidence of rodent activity has been eliminated
- >Gaps have been eliminated
- >All areas have been cleaned and sanitized

Continue to bring the violations noted in this report and the routine report into compliance. The CLOSED seal was taken down and the REINSPECTION DUE - PASS seal has been posted.

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

Inspector Comments: Observed food items being stored in the large cooler in the warehouse area. Remove all food items from the cooler into the permitted facility space and do not store any food in this area.

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])

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

Inspector Comments: Observed the back door to the facility not to be self closing. Maintain the back door closed at all times except during passage. 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: 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: Observed the base coving to be deteriorated throughout the facility. 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)

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: M. Figueroa
TITLE: Owner

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

INSPECTOR:

J Gonzalez
ENVIRONMENTAL HEALTH SPECIALIST
(714) 620-5186
JOGONZALEZ@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.