



REGULATORY/MEDICAL HEALTH SERVICES  
ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>HOT WOK RESTAURANT</b>		FACILITY ADDRESS <b>1111 S LEMON ST, FULLERTON, CA 92832</b>	
MAILING ADDRESS <b>1111 N BRANTFORD ST ANAHEIM, CA 92805</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>STEVE L HSU</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0000891</b>	RELATED ID <b>PR0000891</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>	INSPECTION DATE <b>1/16/2020</b>
PROGRAM DESCRIPTION <b>0133 - RESTAURANT 61-100 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>J. Hsu 10-13-20</b>	REINSPECTION DATE: <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	



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME HOT WOK RESTAURANT	DATE 1/16/2020
LOCATION 1111 S LEMON ST, FULLERTON, CA 92832	RELATED ID PR0000891

**OPENING COMMENTS**

The permit was suspended this date for evidence of rodent activity. See FM24 and FM50. Correct all violations noted on this report prior to calling to request a reinspection.

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.

**8. PROPER HOT AND COLD HOLDING TEMPERATURES - MINOR**

Inspector Comments:

The following potentially hazardous foods (PHF) were measured at the respective temperatures:

Cook's line cold top: tofu, beef, chicken 46-48F; reach-in cooler; chicken 44F

The person in charge (PIC) stated that the cooler had been stocked less than 4 hours prior and was instructed to move all PHF to properly functioning coolers immediately. Adjust/repair the coolers. See FM36.

Do not store any PHF in these units until repaired and verified to be capable of consistently holding food at/below 41F.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037)

**Corrected on site**

**10. PROPER COOLING METHODS - MAJOR**

Inspector Comments:

1. Several large, covered plastic tubs of cooked rice were stored stacked on top of each other in the walk-in cooler and rice at the center of the containers was measured between 49-50F.

The PIC stated that food had been cooked and placed in the cooler the previous day (> 12 hours prior).

2. A large and completely filled plastic tub of cooked chicken was stored on the dry storage rack and chicken was measured at 104F. Per PIC, food was cooked less than 1 hour prior and was to cool for an unspecified time and then be placed inside the cooler.

No rapid cooling methods were in use and cooling time/temperatures were not being monitored.

Discontinue the practice. Rapidly cool all cooked potentially hazardous food to 41F within allowable time/temperature limits as noted below. A cooling information bulletin was provided for additional training reference.

-Since the maximum allowable time/temperature limit for above noted cooked rice was exceeded, the rice was voluntarily discarded. See FM53.

-The cooked chicken had not yet exceeded the time limit and employees were directed to transfer food to shallow metal containers and place in the freezer or ice baths to rapidly cool.

Violation Description: All potentially hazardous foods shall be RAPIDLY cooled from 135°F to 41°F within 6 hours. During this time, the food shall decrease from 135°F to 70°F within 2 hours. Cooling shall be accomplished by using one or more of the following methods: placing in shallow pans, separating into smaller portions, using rapid cooling equipment, using ice, or other approved methods. (114002, 114002.1)

**Corrected on site**

**14. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED - MAJOR**

Inspector Comments: An employee was observed rinsing raw meat in the 2-compartment sink immediately adjacent to a tub of soaking leafy produce and splash contamination of the produce was observed. The employee was instructed to discontinue preparing raw meat concurrently with or next to produce. The contaminated produce was discarded this date. See FM53.

Wash/rinse/sanitize affected sink surfaces prior to continuing any produce preparation.

Violation Description: Any food is adulterated if it bears or contains an unapproved food or color additive or any poisonous or deleterious substance that may render it impure or injurious to health. No food containing artificial trans fat or partially-hydrogenated oils may be stored, distributed, served, or used in the preparation of any food within a food facility. Potentially hazardous foods in reduced oxygen packaging shall not exceed the "use by" date. Unpasteurized egg products are not to be used in foods such as Caesar salad dressing or hollandaise sauce. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114041, 114094.5, 114254.3)

**Corrected on site**



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>HOT WOK RESTAURANT</b>	DATE <b>1/16/2020</b>
LOCATION <b>1111 S LEMON ST, FULLERTON, CA 92832</b>	RELATED ID <b>PR0000891</b>

**15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR**

Inspector Comments: 1. No sanitizer was detected in the final rinse of the low temperature dish machine. Make the necessary repairs/adjustments to the dish machine in order to dispense an approved sanitizer (50 ppm of chlorine) in the final rinse cycle. Mechanical machine warewashing shall be accomplished by using an approved machine installed and operated in accordance with the manufacturer's specifications.

It was determined that the sanitizer container was empty; the empty bucket was replaced immediately and final rinse was restored to 50ppm chlorine. The employee was instructed to rewash/sanitize any previously improperly sanitized equipment. Use test strips to verify proper sanitizer level prior to using the dishmachine.

2. Two food storage tubs were stored inverted inside the mop sink. Discontinue rinsing or storing any food contact equipment or food in the mop sink to prevent contamination. The mop sink is to be used for janitorial purposes only. The equipment was removed and washed/rinsed/sanitized in the dishmachine.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a, b, d), 114117, 114125(b), 114141)

**Corrected on site**

**24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

Inspector Comments: Rodent droppings were observed in the following locations:

- on the floor, on top of the employee personal items storage box and several non-food item storage boxes in the small storage room next to the front service line
- on the floor under storage racks throughout the dry storage area
- inside the front coffee counter cabinet
- behind the "Animal Galaxy" game cabinet next to the service line
- in the corners behind and around the water heater
- on the floor under the dish machine and in the corners of the stainless steel shelves/bars under the dish machine

Eliminate the activity of rodents 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. See FM44

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)

**27. APPROVED THAWING METHODS USED, FROZEN FOOD - OUT OF COMPLIANCE**

Inspector Comments: Frozen meat was being thawed in a container of standing water on the prep table.

Discontinue improperly thawing potentially hazardous foods. Thaw all frozen potentially hazardous foods by one or more of the following methods:

- a) in refrigeration units
  - b) in a microwave oven if immediately followed by immediate preparation
  - c) as part of the cooking process
  - d) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70 F or below and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
- Plan ahead as different methods of thawing could take additional time and effort.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in a microwave oven; during the cooking process. (114018, 114020)

**30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED - OUT OF COMPLIANCE**

Inspector Comments: Unlabeled cleaner spray bottles were stored in the dishmachine area. Label all cleaner spray bottles.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packaging materials, and food-contact surfaces, and shall be used in an approved manner. (114254, 114254.1, 114254.2)



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>HOT WOK RESTAURANT</b>	DATE <b>1/16/2020</b>
LOCATION <b>1111 S LEMON ST, FULLERTON, CA 92832</b>	RELATED ID <b>PR0000891</b>

**34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE**

Inspector Comments: Remove food debris/grease/grime accumulations from the following equipment, including but not limited to:

- front service counter cabinets and under display steam table
- cook's line equipment (all surfaces including legs, sides etc)
- coolers (all surfaces- including handles/hinges/gaskets, interior shelves etc)
- dishmachine surfaces (top, under drainboards, equipment under the machine etc)
- walk-in cooler and dry storage racks
- faucets of all sinks
- light switches
- bulk food storage containers and lids

Violation Description: All nonfood-contact surfaces of utensils and equipment shall be clean. (114115 [c])

**36. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; GOOD REPAIR; CAPACITY - OUT OF COMPLIANCE**

Inspector Comments: Adjust, repair, or replace the refrigeration units noted in FM08, so that they are capable of holding potentially hazardous foods at or below 41F.

Violation Description: All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114166, 114167, 114169, 114175, 114177, 114180, 114182)

**37. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE - OUT OF COMPLIANCE**

Inspector Comments:

1. In use dispensing utensils were stored in 110F water at the cook's line.  
Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream or mashed potatoes.

2. The cold top lid was stored on the floor by the water heater. Clean/sanitize the lid and store all such food related equipment up off the floor at all times.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. Utensils and equipment shall be handled and stored so as to be protected from contamination. A full service restaurant is to only provide a single-use plastic straw to a consumer when requested. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

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

Inspector Comments: VERMIN PROOFING

1. Observed a hole in the ceiling by the vent above the cook's line.
2. Observed gaps around several ceiling pipes in the kitchen area.

Seal all such gaps with approved, durable materials to eliminate potential entry points.

**PERSONAL ITEMS**

1. Personal beverage cups were stored on and above prep table/cooler surfaces. Discontinue storing employee beverages and/or food in food prep and storage areas. Closed beverages may be stored in an approved manner to prevent contamination. Instruct employees to only eat and drink in designated areas away from food and utensils, and to wash their hands thoroughly before returning to work.

2. Personal and unrelated items were stored on eh dry storage room racks.  
-Maintain employee clothing and personal effects in a room, enclosure, lockers, or other designated area or designated area separated from toilets, food storage, food preparation areas and utensil washing areas.  
-Remove all items from the facility which are unnecessary to the operation or maintenance of 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)



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>HOT WOK RESTAURANT</b>	DATE <b>1/16/2020</b>
LOCATION <b>1111 S LEMON ST, FULLERTON, CA 92832</b>	RELATED ID <b>PR0000891</b>

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

Inspector Comments: Remove debris/grease accumulations and/or droppings from floor surfaces and grout

- under dry storage room racks
- under cook's line equipment
- coolers in the prep and service areas
- behind the ice maker in the service area
- under the dishmachine, sinks and drainboards
- around the water heater

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)

**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: rodent actviity

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)

**53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)**

Inspector Comments: 1) approx. 15 lbs (3 boxes)  
2) produce- approx. 1-2 lbs

Violation Description: Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. (111890, 111895)



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME HOT WOK RESTAURANT	DATE 1/16/2020
LOCATION 1111 S LEMON ST, FULLERTON, CA 92832	RELATED ID PR0000891

**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.ochalthinfo.com/eh/>.

NAME: L. Ha  
TITLE: PIC

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).