



### RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME <b>GREAT KHANS MONGOLIAN BBQ FESTIVAL</b>		FACILITY ADDRESS <b>2800 N MAIN ST 920, SANTA ANA, CA 92705</b>	
MAILING ADDRESS <b>2800 N MAIN ST STE 920 SANTA ANA, CA 92705</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>JG &amp; K GROUP ENTERPRISE INC</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0001581</b>	RELATED ID <b>PR0001581</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>	INSPECTION DATE <b>7/1/2019</b>
PROGRAM DESCRIPTION <b>0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>G. Chung 9/20/22</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	DESCRIPTION	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	
<b>PROTECTION FROM CONTAMINATION</b>						
●					13. Returned and reserve 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	DESCRIPTION	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	
<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	
<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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LOCATION 2800 N MAIN ST 920, SANTA ANA, CA 92705	RELATED ID PR0001581

**OPENING COMMENTS**

The purpose of this visit is to conduct a routine inspection.

On this date, the permit was suspended due to cockroach activity in critical areas. Refer to FM24 and FM50.

In order for the health permit to be reinstated, the following must be completed prior to contacting this Agency for a reinspection:

1. Eliminate the cockroach activity using approved methods.
2. If applicable, provide a pest control receipt with a safe re-entry time.
3. Clean & sanitizer all affected areas.
4. Seal any gaps/holes in the affected areas.
5. Correct all violations noted on this inspection report prior to calling for reopening.

**6. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY - MINOR**

Inspector Comments:

1. Observed an employee rinse their hands at the preparation sink.

Education was provided. Discontinue improper handwashing procedures. Hands shall be washed at designated handwash sinks.

Violation Description: Employees are required to wash their hands with soap and warm water for a minimum of 10 seconds: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Food employees shall minimize contact with exposed, ready-to-eat food with their bare hands and shall use suitable utensils, gloves, or dispensing equipment. Food employees shall keep their fingernails clean. Gloves shall be worn if a food employee has artificial nails, nail polish, rings, or orthopedic support devices. (113952, 113953.3, 113953.4, 113961, 113968, 113973 [b-f])

**7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR**

Inspector Comments:

1. Observed a bowl obstructing the back preparation area handwash sink.

Maintain all handwash sinks unobstructed and easily accessible.

An employee relocated the bowl during the inspection.

Violation Description: Handwashing facilities must be provided. Handwashing soap and single-use towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. Handwashing facilities shall be clean, unobstructed, and accessible. (113953, 113953.1, 113953.2, 114067)

**Corrected on site**

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

Inspector Comments:

The following foods were measured at the respective temperatures at the following locations:

1. Front customer display cold holding compartments
  - a. an overstacked container of bean sprouts at 60F

The person in charge stated that the food had been held for 30 minutes and relocated the overstacked portion of the container to a separate container.

- b. a container of tofu at 47F

The person in charge stated that the food had been held for approximately 30 minutes and added ice to the ice compartments.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037, 114343(a), 114004)



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

Inspector Comments:

1. Observed an accumulation of residue, grime, and/or debris at the following locations:

- a. deflector or the front service area ice machine

Remove the accumulation.

2. Observed utensils stored in a soiled cardboard box in the shelf under the front service meat compartment display area.

Clean and sanitize food contact surfaces on equipment and utensils throughout the day and at least every 4 hours when in use.

The person in charge was instructed to relocate the noted utensils to the 3-compartment sink to be washed, rinsed, and sanitized.

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)

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

Inspector Comments:

1. Observed live cockroaches at the following locations:

- a. wall behind back stove area
- b. floor under the prepackaged beverage storage shelf located by the janitorial sink

Eliminate the infestation/activity of cockroaches 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.

2. Observed fruit flies at the following locations:

- a. back preparation table area located by the back door
- b. dry food storage area
- c. janitorial sink area

Eliminate the activity of flies in an approved manner.

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)

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

Inspector Comments:

1. Observed an accumulation of residue, grime, and/or debris at the following locations:

- a. interior compartments of the back area stoves
- b. exterior side surfaces of the back area stoves

Remove the accumulation.

2. Observed containers of food stored on the floor at the following locations:

- a. back stove area
- b. walk-in cooler
- c. walk-in freezer
- d. back preparation area

Maintain all foods off the floor and on approved shelving.

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])



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

Inspector Comments:

1. Observed utensils stored in a soiled cardboard box in the shelf under the front service meat compartment display area. Discontinue reusing unapproved materials. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable.

2. Observed an excessively scored and stained cutting board located at the back preparation table across from the back stove area. Eliminate the stains and scoring from the cutting boards or replace with approved cutting boards. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

3. Observed a raw wood block used as a replacement for a castor wheel for the push cart located at the 3-compartment sink area. Repair or replace the castor wheel in an approved manner.

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, 114167, 114169, 114175, 114177, 114180, 114182)

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

Inspector Comments:

1. Observed a container with an ice scoop stored on the floor by the front area ice machine. Maintain all equipment off the floor and on approved shelving.

2. Observed wet containers stacked to dry at the 3-compartment sink "clean" equipment storage cart. Clean equipment and utensils shall be stored covered or inverted in a self-draining position that allows air drying.

3. Observed unsecured pressurized cylinders stored at the dry food storage area. All pressurized cylinders shall be securely fastened to a rigid structure.

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. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

Inspector Comments:

1. Observed an accumulation of residue, grime, and/or debris on the wiping clothes located at the grill area. Maintain wiping cloths free of excess food debris and visible soil.

Violation Description: Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods. (114135, 114185.1 114185.3 [d-e])

**41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE**

Inspector Comments:

1. Observed the white color drain line located under the 3-compartment sink to not be situated above a floor sink. Plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, maintained to prevent contamination, and shall be fully operative and in good repair.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)



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**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED - OUT OF COMPLIANCE**

Inspector Comments:

1. Observed soiled cardboard stored on the shelf next to bulk food containers located next to the back stove area.

Refuse shall be removed and disposed of in a sanitary manner, as needed to prevent the creation of a nuisance. Maintain refuse separate from non-refuse items.

Violation Description: All food waste and rubbish shall be kept in leak-proof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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

Inspector Comments:

1. Observed the back door to not be fully closed when not in use.

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 an employee jacket stored next to the facility's food located at the dry food storage rack.

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.

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 an accumulation of residue, grime, and/or debris at the following locations:

- a. floor under the equipment throughout the back preparation area
- b. floor under the dry food storage area

Remove the accumulation.

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.

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, 2019 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: Cockroach infestation

In order for the health permit to be reinstated, the following must be completed prior to contacting this Agency for a reinspection:

1. Eliminate the cockroach activity using approved methods.
2. If applicable, provide a pest control receipt with a safe re-entry time.
3. Clean & sanitizer all affected areas.
4. Seal any gaps/holes in the affected areas.
5. Correct all violations noted on this inspection report prior to calling for reopening.

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)

**SIGNATURE(S) OF ACKNOWLEDGEMENT**

NAME: J. Lee  
TITLE: Owner



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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:

H TAM  
ENVIRONMENTAL HEALTH SPEC I  
(714) 625-5965  
HTAM@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).