



**ORANGE COUNTY HEALTH CARE AGENCY**  
 REGULATORY/MEDICAL HEALTH SERVICES  
 ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>ROYAL THAI CUISINE</b>			FACILITY ADDRESS <b>1750 S COAST HWY, LAGUNA BEACH, CA 92651</b>		
MAILING ADDRESS <b>1750 S COAST HWY, LAGUNA BEACH, CA 92651</b>			IDENTIFIER: <b>closes from 3-5 pm</b>		
C/O - OWNER <b>ROYAL THAI CUISINE-ROYAL THAI CUISINE</b>			RESULT: <b>CLOSED</b>		
FACILITY ID <b>FA0006950</b>	RELATED ID <b>PR0006950</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>		INSPECTION DATE <b>6/12/2018</b>	
PE <b>0132 - RESTAURANT 31-60 PERSONS - COMPLEX</b>			FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>S. Tila - 11/12/2018</b>		REINSPECTION DATE: <b>N/A</b>

Based on an inspection this day, the compliance status (IN, MAJ, MIN, OUT, N/A, N/O, 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 N/A = Not Applicable N/O = Not Observed MAJ = Major MIN = Minor 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	

IN	MAJ	MIN	N/A	N/O	DESCRIPTION	COS
●					<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	

OUT	DESCRIPTION	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	DESCRIPTION	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	



ORANGE COUNTY HEALTH CARE AGENCY  
REGULATORY/MEDICAL HEALTH SERVICES  
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME ROYAL THAI CUISINE	DATE 6/12/2018
LOCATION 1750 S COAST HWY, LAGUNA BEACH, CA 92651	RELATED ID PR0006950

OPENING COMMENTS

This report supersedes the report reviewed and signed on site with P. Langkhalijan.

A joint routine inspection was conducted this date with A. Marr.

An investigation for an alleged complaint (CO#0067952) was conducted this date. Complainant stated they received spoiled meat and the facility was dirty. Upon investigation, all food was observed to be in good condition. However, excessive debris and buildup was observed as well as rodent droppings (too numerous to count) and live German cockroaches of varying life stages (too numerous to count) throughout the facility. The permit was suspended and a "Closed" seal was posted. Education and information bulletins were provided and discussed. Refer to routine inspection report for all violations noted this date.

Additional formal enforcement action will be forthcoming in the form of a compliance hearing. See Item 51.

Photographs were taken during this inspection and are attached to the Envision Connect digital folder for this file.

6. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

Inspector Comments:

Observed the only designated handwash station to not be equipped with hot water (measured 74 F) and the basin not to drain. Ensure handwash stations are equipped with soap, single-use paper towels, warm water (minimum 100 F), are fully operable, and easily accessible at all times during operation.

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])

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

Inspector Comments:

Observed the can opener to be encrusted with accumulated buildup and food debris.

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)



## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME <b>ROYAL THAI CUISINE</b>	DATE <b>6/12/2018</b>
LOCATION <b>1750 S COAST HWY, LAGUNA BEACH, CA 92651</b>	RELATED ID <b>PR0006950</b>

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

Inspector Comments:

1) Observed the following regarding vermin activity in critical areas:

a) live German cockroaches (too numerous to count) of varying life stages as well as deceased juveniles throughout the facility, including but not limited to the following areas: shelving and piping along the walls of the warewash area, shelving above the handwash station, shelving above the rice cookers and ice machine, in the gapping between the counter and wall of the beverage station adjacent to the coffin freezer.

b) rodent droppings (too numerous to count) in the warewash area, dry storage areas, and under the coolers adjacent to the dry storage area.

Eliminate the infestation/activity of cockroaches/rodents/flies/vermin 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 extensive numbers of fruit flies in the warewash area. Eliminate the activity of flies from the food facility by using only approved methods. 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: 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)

### 28. FOOD SEPARATED AND PROTECTED

Inspector Comments:

Observed numerous containers of food items stored without lids or protective coverings in the cooler units throughout the coolers. Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

Violation Description: All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)

### 30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

Inspector Comments:

1) Observed an unapproved can of "Raid" in the chemical storage area and numerous rolls of fly tape in use throughout the facility. Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. The use shall be in accordance with the manufacturer's instructions.

2) Observed a sanitizer bucket stored a compartment of the cold-top cooler at the preps line. Maintain all chemicals below and separate from all food and equipment preparation and storage.

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>ROYAL THAI CUISINE</b>	DATE <b>6/12/2018</b>
LOCATION <b>1750 S COAST HWY, LAGUNA BEACH, CA 92651</b>	RELATED ID <b>PR0006950</b>

**31. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

Inspector Comments:

1) Observed numerous unlabeled containers of food items throughout the facility. Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.

2) Observed numerous containers of food items stored directly on the floor. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility.

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])

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

Inspector Comments:

1) Observed extensive accumulation of grease and food debris on the sides and shelving of equipment at the cooks line.

2) 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 accumulated buildup on the fan guards in the walk-in cooler.

4) Observed wiping cloths used to line shelving throughout the cooks line. Do not line the shelves with any materials that are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable.

5) Observed accumulated buildup on the interior walls of the ice machine and cooler door gaskets.

6) Observed cardboard boxes, single-use plastic containers, and plastic grocery bags reused to store food and non-food items throughout the facility. Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

7) Observed soiled rope used to tie containers to the poles of the prep tables. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

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)



## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME <b>ROYAL THAI CUISINE</b>	DATE <b>6/12/2018</b>
LOCATION <b>1750 S COAST HWY, LAGUNA BEACH, CA 92651</b>	RELATED ID <b>PR0006950</b>

### 37. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

Inspector Comments:

1) Observed unprotected silverware and dishes to be pre-set at the customer tables. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by the employees or consumer, and by consumers if consumer self-service is provided.

2) Observed numerous containers of non-food items stored directly on the floor. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility.

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)

### 38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS, USE

Inspector Comments:

1) Observed the shatter proof light guard above the prep line to be broken and the light guard in the dry storage room to be missing. Provide lighting in good repair, which is adequate, and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored.

2) Observed accumulated buildup on the hood vent filters.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors, and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

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

Inspector Comments:

Although sanitizer buckets were set up, multi-use wiping cloths were observed stored outside of the bucket. Discontinue holding multi-use wiping cloths outside of the sanitizer solution between uses. Store wiping cloths in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

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])

### 43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

Inspector Comments:

Observed a large hole in the wall of the women's restroom.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments where there is onsite consumption of food; with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)



## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME <b>ROYAL THAI CUISINE</b>	DATE <b>6/12/2018</b>
LOCATION <b>1750 S COAST HWY, LAGUNA BEACH, CA 92651</b>	RELATED ID <b>PR0006950</b>

### 44. PREMISES: PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

Inspector Comments:

1) Observed the front doors to be propped open and deterioration of the weather stripping under the screen door of the kitchen. 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 employee beverages stored on the prep tables and in the cooler units throughout the facility. 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.

3) 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

Inspector Comments:

1) Observed extensive accumulation of buildup and debris along the floor-wall juncture and under equipment throughout the facility.

2) Observed small holes and accumulated buildup on the walls throughout the facility.

3) Observed deterioration of the base coving throughout the facility.

4) Observed standing water under the equipment at the cooks line.

5) Observed extensive buildup on the ceiling pipes, cords, and outlets above the prep line.

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)



### RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME <b>ROYAL THAI CUISINE</b>	DATE <b>6/12/2018</b>
LOCATION <b>1750 S COAST HWY, LAGUNA BEACH, CA 92651</b>	RELATED ID <b>PR0006950</b>

#### 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 above, 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, 2018 is \$44.63 per quarter hour, or fraction thereof; time charged includes all travel time.

The CLOSED notification seal was issued this date.

#### REASON FOR CLOSURE: COCKROACH AND RODENT INFESTATION IN CRITICAL AREAS

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)

#### 51. NOTICE OF VIOLATION - HEARING

Inspector Comments:

A mandatory compliance meeting will be scheduled to discuss and determine the facility's long-term solution to the chronically observed issues. The meeting will take place at the Orange County Environmental Health office located at 1241 E. Dyer Rd. Suite 120 Santa Ana, CA 92705. The date of the meeting will be given at the reinspection.

Violation Description: A permit suspension hearing has been scheduled for the owner/operator to provide an opportunity to present evidence as to why the facility's permit should not be suspended. (114411)



## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME <b>ROYAL THAI CUISINE</b>	DATE <b>6/12/2018</b>
LOCATION <b>1750 S COAST HWY, LAGUNA BEACH, CA 92651</b>	RELATED ID <b>PR0006950</b>

### NOTES

The report violations were reviewed with: P. Langkhalijan (PIC)  
 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. Reports and other valuable information can be found at [www.ocfoodinfo.com](http://www.ocfoodinfo.com).

**\*NOTE:**

- Spring/Summer Food for Thought bulletin, Allergen Awareness Bulletin, Prevent Foodborne Illness Outbreaks brochure, and Handwash Storyboard were provided and discussed.
- Education was provided on this date regarding major food allergens. The major food allergens include: milk, fish, crustacean shellfish, tree nuts, wheat, peanuts, soybeans, or a food ingredient that contains protein derived from a food listed.
- Rodent and Cockroach Information Bulletins were provided and discussed.

### SIGNATURE(S) OF ACKNOWLEDGEMENT

NAME:  
 TITLE:

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

INSPECTOR:

J VAN STOCKUM, REHS  
 ENVIRONMENTAL HEALTH SPEC I  
 (714)388-4223  
 JVanStockum@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).