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.

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<th>IN</th>
<th>MAJ</th>
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<th>IN</th>
<th>MAJ</th>
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**CRITICAL RISK FACTORS**

**IN = In Compliance   MAJ = Major   MIN = Minor   N/A = Not Applicable   N/O = Not Observed   OUT = Out of Compliance   COS = Corrected on Site**

**GOOD RETAIL PRACTICES**

**SUPERVISION**

- Person in charge present and performs duties
- Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

- Approved thawing methods used; frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used

**FOOD STORAGE/DISPLAY/SERVICE**

- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

**EQUIPMENT/UTENSILS/LINENS**

- Nonfood contact surfaces clean
- Warewashing facilities; installed, maintained, used; test strips
- Equipment/Utensils approved; installed; good repair, capacity
- Equipment, utensils and linens; storage and use
- Adequate ventilation and lighting; designated areas, use
- Thermometers provided and accurate
- Wiping cloths: properly used and stored

**PHYSICAL FACILITIES**

- Plumbing; proper backflow devices
- Garbage and refuse properly disposed; facilities maintained
- Toilet facilities; properly constructed, supplied, cleaned
- Premises; personal/cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

- Floor, walls, ceilings; built, maintained, and clean
- No unapproved private homes/living or sleeping quarters

**SIGNS/REQUIREMENTS**

- Signs posted; last inspection report available
- Plan Review
- Health Permit

**COMPLIANCE AND ENFORCEMENT**

- Permit Suspension - Imminent Health Hazard
- Notice of Violation - Hearing
RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME: TANA ETHIOPIAN RESTAURANT & MARKET
LOCATION: 2622 W LA PALMA AVE, ANAHEIM, CA 92801
DATE: 4/24/2019
RELATED ID: PR0003168

OPENING COMMENTS

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

On this date, the health permit for this facility was suspended during this visit due to cockroach activity in critical areas. See FM 50.

2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS - MINOR

Inspector Comments:
Not all of the food handlers possess a California Food Handler Card. Each food handler shall maintain a valid California Food Handler Card for the duration of his or her employment as a food handler. Cards shall be valid for three years from the date of issuance, regardless of whether the food handler changes employers during that period. (Certified Food Managers are exempted from this requirement.)

Violation Description: There shall be a Food Manager Certificate on the premises for the designated employee that has passed an approved and accredited exam. Food facilities that prepare, handle, or serve non-prepackaged food, shall ensure that all food handlers have an approved food handler card. (113947.1-113947.5, 113948)

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MINOR

Inspector Comments:
Observed old food residues on the not in use shredder unit located on the preparation table next to the handwash sink splashguard. The person in charge stated the shredder had not been used this date.

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

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)

22. HOT AND COLD WATER AVAILABLE - MINOR

Inspector Comments:
Measured the hot water at the 3 compartment sink to reach 107 F. Adjust the water temperature to reach 120 F at the 3 compartment sink.

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

Inspector Comments:
Observed cockroach activity in the following areas:
3 COMPARTMENT SINK:
- 3 live behind the backboard on the raw wood piece installed on the wall (left and right side)
- spotting on the raw wood piece behind backboard (left and right side)

KITCHEN FLOOR:
- 1 dead between the preparation tables across from the cooks line
- 1 dead between the cooler and freezer units

STORAGE ROOM FLOOR:
- 6 dead below the storage racks and next to the "caution slippery floor" signage

Eliminate the 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.

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 - OUT OF COMPLIANCE

Inspector Comments:
Observed an uncovered container of oil mixed with spices stored on the lower shelf of the preparation table next to the handwash sink.

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 - OUT OF COMPLIANCE

Inspector Comments:
1. Observed a spray can of Raid stored next to the chemicals on the lower shelf of the storage rack across from the 3 compartment sink.

2. Observed a squeeze bottle of boric powder "roach away" stored below the mop sink of the water heater closet.

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. Remove the unapproved pesticides from the facility.

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

Inspector Comments:
Seal the raw wood observed behind the 3 compartment sink backboard with wood sealant after removal of spotting, cleaning and sanitizing.

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, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

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

Inspector Comments:
Observed an in use cutting board stored on the high chair between the handwash sink and microwave without any protection from splash.

Discontinue using the cutting board in this manner where food preparation is exposed to possible contamination.

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 - OUT OF COMPLIANCE

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])

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

Inspector Comments:
Observed a personal phone and phone charger stored directly next to clean cups on the storage rack across from the 3 compartment sink.

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)
REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

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

Inspector Comments:
Remove the debris from the following floor areas:
- dry food and equipment storage room
- cooks line
- 3 compartment sink
- cooler units

Maintain in a clean and sanitary manner.

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 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, 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 activity

ABSOLUTELY NO FOOD/BEVERAGE PREP OR SALES MAY OCCUR IN THIS FACILITY WITHOUT PRIOR WRITTEN APPROVAL FROM THIS AGENCY.

Prior to calling for a reinspection all of the violations listed on this report must be corrected, including, but not limited to, the following:
1) Eliminate all live and dead cockroaches using approved pest control methods (refer to #24).
2) Remove all excess clutter and cardboard from the facility, as well as personal belongings, to allow for effective pest control service and to prevent future harborage of cockroaches and other vermin.
3) Clean and sanitize all equipment surfaces, food containers, shelves, walls and floors to eliminate all cockroach and pesticide contamination particularly all areas where live or dead cockroaches or cockroach spotting were observed, including, but not limited to, those areas listed in #24.
4) Properly eliminate/seal all cracks and crevices to prevent vermin harborage.
5) Have your pest control receipt available for review by the Environmental Health Specialist responding to your request for reinspection. Without proof that it is safe for the Specialist to enter your facility the reinspection will not occur. Enter your facility only after it is safe to do so.
6) Please review the provided cockroach information bulletin provided via handout.

NOTE: Violations number(s) 22, 24, 36, and 45 must be corrected prior to the reinspection that will be scheduled after this facility has been reopened.

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)
REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

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LOCATION: 2622 W LA PALMA AVE, ANAHEIM, CA 92801
DATE: 4/24/2019
RELATED ID: PR0003168

NOTES

A cockroach bulletin was given on this date.

SIGNATURE(S) OF ACKNOWLEDGEMENT

A copy of this report was left at the facility on this date. Additional information can be found at http://www.ochealthinfo.com/eh/.

NAME: S. ZELEKE
TITLE: OWNER

INSPECTOR:
S WANG
ENVIRONMENTAL HEALTH SPECIALIST
(714) 659-1520
swang@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.