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.

<table>
<thead>
<tr>
<th>IN/MAJ/MIN/N/A/N/O/COS</th>
<th>IN/MAJ/MIN/N/A/N/O/COS</th>
<th>IN/MAJ/MIN/N/A/N/O/COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>EMPLOYEE KNOWLEDGE</td>
<td>PROTECTION FROM CONTAMINATION</td>
<td></td>
</tr>
<tr>
<td>1. Demonstration of knowledge</td>
<td>13. Returned and reserved of food</td>
<td></td>
</tr>
<tr>
<td>2. Food manager certification; food handlers cards</td>
<td>14. Food in good condition, safe and unadulterated</td>
<td></td>
</tr>
<tr>
<td>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</td>
<td>15. Food contact surfaces: clean and sanitized</td>
<td></td>
</tr>
<tr>
<td>3. Communicable disease; reporting, restrictions &amp; exclusions</td>
<td>FOOD FROM APPROVED SOURCES</td>
<td></td>
</tr>
<tr>
<td>4. No discharge from eyes, nose, and mouth</td>
<td>16. Food obtained from approved source</td>
<td></td>
</tr>
<tr>
<td>5. Proper eating, tasting, drinking or tobacco use</td>
<td>17. Compliance with shell stock tags, condition, display</td>
<td></td>
</tr>
<tr>
<td>PREVENTING CONTAMINATION BY HANDS</td>
<td>18. Compliance with Gulf Oyster Regulations</td>
<td></td>
</tr>
<tr>
<td>6. Hands clean and properly washed; gloves used properly</td>
<td>ADDITIONAL CRITICAL RISK FACTORS</td>
<td></td>
</tr>
<tr>
<td>7. Adequate handwashing facilities supplied &amp; accessible</td>
<td>19. Compliance with variance, specialized process, &amp; HACCP Plan</td>
<td></td>
</tr>
<tr>
<td>TIME AND TEMPERATURE RELATIONSHIPS</td>
<td>20. Consumer advisory provided for raw or undercooked foods</td>
<td></td>
</tr>
<tr>
<td>8. Proper hot and cold holding temperatures</td>
<td>21. Licensed health care facilities/public &amp; private schools; prohibited foods not offered</td>
<td></td>
</tr>
<tr>
<td>9. Time as a public health control; procedures &amp; records</td>
<td>22. Hot and cold water available</td>
<td></td>
</tr>
<tr>
<td>10. Proper cooling methods</td>
<td>23. Sewage and wastewater properly disposed</td>
<td></td>
</tr>
<tr>
<td>11. Proper cooking time &amp; temperatures</td>
<td>24. No rodents, insects, birds, or animals</td>
<td></td>
</tr>
<tr>
<td>12. Proper reheating procedures for hot holding</td>
<td></td>
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</tr>
</tbody>
</table>

GOOD RETAIL PRACTICES

<table>
<thead>
<tr>
<th>OUT/IN/MAJ/MIN/N/A/N/O/COS</th>
<th>OUT/IN/MAJ/MIN/N/A/N/O/COS</th>
<th>OUT/IN/MAJ/MIN/N/A/N/O/COS</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUPERVISION</td>
<td>EQUIPMENT/UTENSILS/LINENS</td>
<td>PERMANENT FOOD FACILITIES</td>
</tr>
<tr>
<td>25. Person in charge present and performs duties</td>
<td>34. Nonfood contact surfaces clean</td>
<td>45. Floor, walls, ceilings; built, maintained, and clean</td>
</tr>
<tr>
<td>26. Personal cleanliness and hair restraints</td>
<td>35. Warewashing facilities; installed, maintained, used; test strips</td>
<td>46. No unapproved private homes/living or sleeping quarters</td>
</tr>
<tr>
<td>GENERAL FOOD SAFETY REQUIREMENTS</td>
<td>36. Equipment/Utensils approved; installed; good repair, capacity</td>
<td>SIGNS/REQUIREMENTS</td>
</tr>
<tr>
<td>27. Approved thawing methods used, frozen food</td>
<td>37. Equipment, utensils and linens: storage and use</td>
<td>47. Signs posted; last inspection report available</td>
</tr>
<tr>
<td>29. Washing fruits and vegetables</td>
<td>39. Thermometers provided and accurate</td>
<td>49. Health Permit</td>
</tr>
<tr>
<td>30. Toxic substances properly identified, stored, used</td>
<td>40. Wiping cloths: properly used and stored</td>
<td>COMPLIANCE AND ENFORCEMENT</td>
</tr>
<tr>
<td>FOOD STORAGE/DISPLAY/SERVICE</td>
<td>PHYSICAL FACILITIES</td>
<td>56. Permit Suspension - Imminent Health Hazard</td>
</tr>
<tr>
<td>31. Food storage; food storage containers identified</td>
<td>41. Plumbing: proper backflow devices</td>
<td>51. Notice of Violation - Hearing</td>
</tr>
<tr>
<td>32. Consumer self-service</td>
<td>42. Garbage and refuse properly disposed; facilities maintained</td>
<td>52. Permit Suspension</td>
</tr>
<tr>
<td>33. Food properly labeled &amp; honestly presented</td>
<td>43. Toilet facilities: properly constructed, supplied, cleaned</td>
<td>53. Voluntary Condensation &amp; Destruction (VC&amp;D)</td>
</tr>
<tr>
<td>44. Premises; personal/cleaning items; vermin-proofing</td>
<td>45. Out of Compliance</td>
<td></td>
</tr>
</tbody>
</table>

ADDITIONAL CRITICAL RISK FACTORS

- Food from approved sources
- Food manager certification; food handler cards
- Time as a public health control; procedures & records
- Proper cooling methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding
- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with Gulf Oyster Regulations
- Compliance with variance, specialized process, & HACCP Plan
- Consumer advisory provided for raw or undercooked foods
- Licensed health care facilities/public & private schools; prohibited foods not offered
- Hot and cold water available
- Sewage and wastewater properly disposed
- No rodents, insects, birds, or animals
- No unapproved private homes/living or sleeping quarters
- Floor, walls, ceilings; built, maintained, and clean
- Signs posted; last inspection report available
- Plan Review
- Health Permit
- Permit Suspension - Imminent Health Hazard
- Notice of Violation - Hearing
- Permit Suspension
- Voluntary Condensation & Destruction (VC&D)
- Impoundment
- Sample Collected
# Retail Food Facility Inspection Report

**Facility Name:** RAFFAS CARNICERIA PANADERIA TAQUERIA #2  
**Location:** 211 S HARBOR BLVD, LA HABRA, CA 90631  
**Date:** 4/19/2019  
**Related ID:** PR0002537

## 15. Food Contact Surfaces: Clean and Sanitized - Minor

**Inspector Comments:**

1) Sanitizer concentration at the 3 compartment sink was measured below 100ppm for chlorine. Corrective action: Person in charge increased the concentration of the chlorine to approved levels.

2) Observed old food debris on the meat cutter in the meat department. 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, 114111, 114113, 114115(a, b, d), 114117, 114125(b), 114141)

## 24. No Rodents, Insects, Birds, or Animals - Major

**Inspector Comments:**

1) Rodent activity was observed in this facility.
   - A live rodent was observed underneath the hot holding case in the kitchen area

2) Rodent droppings were found in the following areas:
   - on the floors underneath the shelving throughout the front store aisles
   - shelving in the aisles were the spices and hot sauce bottles are stored
   - shelving at the end of the aisle were packaged tortillas are stored
   - underneath the shelving of the bakery next to the oven
   - in the ventilation compartment at the back of the seafood/shrimp display case
   - underneath the shelving throughout the back storage area
   - on the floor of the side room next to the beverage walk-in cooler
   - on the horizontal wood of the support beams next to the electrical box at the back door
   - underneath the open air produce display case located in the produce area

**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) Labels were missing from the working food storage containers in the meat department area. 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) Maintain all food items on approved shelving at least 6 inches above the ground.

**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])
33. FOOD PROPERLY LABELED & HONESTLY PRESENTED - OUT OF COMPLIANCE

Inspector Comments:
Labels were missing from prepackaged items at the front of the store. Provide labels for all customer self-service prepackaged foods. The labels are to be in English and must contain the following:

a) the common name of the product
b) a declaration of the ingredients used, in descending order of predominance by weight
c) the name and place of business of the manufacturer, packer or distributor
d) the net weight of the product

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. Consumer notification shall be provided for unpackaged confectionary food containing alcohol in excess of one-half of 1 percent by weight. Infant formula or baby food must not be offered for sale after the "use by" date. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5, 114365.2; Sherman Food, Drug and Cosmetic Law)

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments:
Thoroughly clean the following areas including but not limited to:

1) Shelving throughout the customer aisles
2) the food storage containers throughout the facility
3) Sliding doors at the meat department
4) The compartment underneath the shrimp/seafood display cooler
5) Remove the grease build up from the ventilation hoods
6) Exterior of the ice machine

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

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

Inspector Comments:
1) Observed milk crates in the freezer being used for the storage of tamales. Discontinue using the milk crates, use NSF approved containers for the storage of food.
2) Discontinue using and storing cups for the dispensing of food products in working food containers. Use approved food dispensing utensils and store in a manner that prevents the handle from coming into direct contact with the food.

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 - OUT OF COMPLIANCE

Inspector Comments:
Replace the burned out bulbs in the light fixtures in the ventilation system.

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)
## 39. Thermometers Provided and Accurate - Out of Compliance

**Inspector Comments:**
Provide a display thermometer in the hot holding display case.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer +/- 2°F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

## 42. Garbage and Refuse Properly Disposed; Facilities Maintained - Out of Compliance

**Inspector Comments:**
1) Observed an accumulation of trash the ground around the refuse area.
2) Observed the trash dumpster and to be uncovered.

**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:**
Properly rodent proof the interior/exterior of the premises. Seal all gaps that are greater than a 1/4 inch.
- cover the hole underneath the front counter register
- seal the gaps underneath the oven in the bakery
- seal the gaps underneath the front door
- provide a ventilation cover for open portion of the back of the shrimp/seafood display case
- seal the holes on the display case
- properly install the loose ceiling panels located above the pan dulce display case

**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:
Thoroughly clean and sanitize the floors including but not limited to the following areas:
1) underneath the shelving of the customer aisles
2) underneath the hot holding display case
3) throughout the bakery including underneath the shelving
4) shelving throughout the back storage area
5) at the rear entrance
6) throughout the walk-in coolers
7) floors behind the cabinets in the managers office
8) around the water heater
9) break room area
10) light fixtures in the back storage room
11) Under the shelving along the windows at the front of the store
12) Remove the residue from the floor drains throughout the store

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: Rodent Activity

Before calling for to schedule a reinspection ensure the following:
1) Remove all evidence of rodent activity using approved pest control methods
2) Clean and sanitize the affected areas
3) Seal all gaps and entry points
3) Address the violations noted in the routine report

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

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/.

NAME: A. Calderon
TITLE: Manager
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.