



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME TRAM CHIM RESTAURANT		FACILITY ADDRESS 10131 WESTMINSTER AVE 114, GARDEN GROVE, CA 92843	
MAILING ADDRESS 16182 MESQUITE CIR FOUNTAIN VALLEY, CA 92708		IDENTIFIER None	
C/O - OWNER QUY RICKY LAM & DANNY VU		RESULT CLOSED	
FACILITY ID FA0007926	RELATED ID PR0007926	SERVICE: C01 - COMPLAINT INVESTIGATION - INITIAL	INSPECTION DATE 9/19/2019
PROGRAM DESCRIPTION 0133 - RESTAURANT 61-100 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE None on File	REINSPECTION DATE: N/A

Items noted below were observed during the course of this inspection. Any violations observed must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee.

OPENING COMMENTS

The purpose of this visit is to respond to a complaint (CO0071699) received by this Agency. The complaint alleges that, "RESTROOMS ARE COMPLETELY DIRTY AND FILTHY, GRIME, DIRT ON FLOORS, TOILETS AND SINKS. KITCHEN HAS COCKROACHES AND RATS."

The complaint was discussed with Tiffany, employee, who was not aware of the complaint.

Observed the following in the complaint investigation

- observed the bathroom to be clean, with the exception of cob webs on the high walls/ceiling of the men's restroom.
- rodent droppings or evidence of rodent was not observed.

-observed cockroach activity in the facility. See FM24

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

Inspector Comments: Observed german cockroach activity at the following locations:

- at least 3 live in the clear tubing of the dish machine
- a couple dead below the hand sink
- one dead on floor behind the upright freezer across from the handwash sink
- a few dead on the floor in the small storage room by the handwash station
- a couple dead in the storage area by the back exit doors
- cockroach spotting in the electrical outlet in the small storage room by the kitchen handwash sink.
- a couple dead on the electrical outlet in the small storage room by the kitchen handwash sink.

2. Observed what appears to be a live cockroach behind the 3-compartment sink by the dish machine.

Eliminate the infestation 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.

A pest control receipt was provided with a recent service date of 08/22/2019.

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)

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

Inspector Comments: Observed an accumulation of non-food and miscellaneous items in the storage area in the back by the exit doors.

Remove all items from the facility which are unnecessary to the operation or maintenance of the facility.

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)



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

Inspector Comments: Clean and remove the accumulation of debris/residue from the following locations:

- a. along the floors and wall of the cook's line
- b. floor below all upright and reach-in coolers and freezers.
- c. floor in the small storage room near the back exit doors.
- d. floor below the prep/storage area by the walk-in cooler.

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.

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.

REASON FOR CLOSURE: Cockroach infestation

Prior to calling for a reinspection to reinstate the health permit, please ensure the following:

- Eliminate the cockroach infestation using approved methods.
- Provide a pest control receipt with safe re-entry
- Clean & sanitize all affected areas
- Seal various gaps & crevices

A cockroach info bulletin was provided

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



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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.ochcahealthinfo.com/eh/>.

NAME: Quy L.
TITLE: Person in charge (owner's husband)

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

INSPECTOR:

D PHAM
ENVIRONMENTAL HEALTH SPEC I
(714) 388-2859
DPham@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.