



REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME GEORGES BEST BURGERS		FACILITY ADDRESS 1475 S ANAHEIM BLVD, ANAHEIM, CA 92805	
MAILING ADDRESS 1475 S ANAHEIM BLVD ANAHEIM, CA 92805		IDENTIFIER None	
C/O - OWNER SCH MANAGEMENT INC		RESULT CLOSED	
FACILITY ID FA0008258	RELATED ID PR0008258	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 2/15/2019
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE S. Hyun 1.22.22	REINSPECTION DATE: N/A

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
					EMPLOYEE KNOWLEDGE	
●					1. Demonstration of knowledge	
●					2. Food manager certification; food handler cards	
					EMPLOYEE HEALTH & HYGIENIC PRACTICES	
●					3. Communicable disease; reporting, restrictions & exclusions	
				●	4. No discharge from eyes, nose, and mouth	
				●	5. Proper eating, tasting, drinking or tobacco use	
					PREVENTING CONTAMINATION BY HANDS	
●					6. Hands clean and properly washed; gloves used properly	
		●			7. Adequate handwashing facilities supplied & accessible	
					TIME AND TEMPERATURE RELATIONSHIPS	
	●				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	
					PROTECTION FROM CONTAMINATION	
●					13. Returned and reserve of food	
	●				14. Food in good condition, safe and unadulterated	●
	●				15. Food contact surfaces: clean and sanitized	
					FOOD FROM APPROVED SOURCES	
●					16. Food obtained from approved source	
				●	17. Compliance with shell stock tags, condition, display	
				●	18. Compliance with Gulf Oyster Regulations	
					ADDITIONAL CRITICAL RISK FACTORS	
				●	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
	SUPERVISION	
	25. Person in charge present and performs duties	
	26. Personal cleanliness and hair restraints	
	GENERAL FOOD SAFETY REQUIREMENTS	
	27. Approved thawing methods used, frozen food	
●	28. Food separated and protected	
	29. Washing fruits and vegetables	
●	30. Toxic substances properly identified, stored, used	
	FOOD STORAGE/DISPLAY/SERVICE	
	31. Food storage; food storage containers identified	
	32. Consumer self-service	
	33. Food properly labeled & honestly presented	
	EQUIPMENT/UTENSILS/LINENS	
●	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	
	PHYSICAL FACILITIES	
	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	
	PERMANENT FOOD FACILITIES	
●	45. Floor, walls, ceilings: built, maintained, and clean	
	46. No unapproved private homes/living or sleeping quarters	
	SIGNS/REQUIREMENTS	
	47. Signs posted; last inspection report available	
	48. Plan Review	
	49. Health Permit	
	COMPLIANCE AND ENFORCEMENT	
●	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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OPENING COMMENTS

Routine inspection conducted.
The health permit was suspended on this date due to rodent activity see FM 50 .

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments: 1) Lack of paper towels at the kitchen handwash sink.
2) Observed loose paper towels in the employee restroom. Ensure paper towels are stored in an approved dispenser.
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)

8. PROPER HOT AND COLD HOLDING TEMPERATURES - MAJOR

Inspector Comments: MAJOR:
Measured the following food items to range between 42°F-43°F in the walk-in cooler:
pooled eggs, mexican rice, salsa, sliced tomato, peeled hard boiled eggs, one carton of egg whites, sliced turkey, two hams, cooked asada, raw asada, unpackaged sliced cheese, one carton raw hamburger patties, and sliced ham, ranch and thousand island dressings made in house, cooked beans, and raw chicken breast

The person in charge stated the food items had been held out of temperature for a time exceeding four hours and voluntarily discarded the food items.
Refer to FM 36 and FM 53 for related violations.

MINOR:
Measured the sausage on the grill to be 102°F. The person in charge stated the food item was holding, and had been held for at least one hour. An employee reheated the food item to 165°F.

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)

14. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED - MAJOR

Inspector Comments: 1) Observed black debris on the top slice of cheese in the pull out cooler drawer at the cook's line. The person in charge corrected the violation by voluntarily discarding the food item.

2) Observed foreign debris inside the bulk salt storage bin in the dry storage room. The person in charge voluntarily discarded the food item.

See FM 53.

Violation Description: Any food is adulterated if it bears or contains an unapproved food or color additive or any poisonous or deleterious substance that may render it impure or injurious to health. No food containing artificial trans fat or partially-hydrogenated oils may be stored, distributed, served, or used in the preparation of any food within a food facility. Potentially hazardous foods in reduced oxygen packaging shall not exceed the "use by" date. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114041, 114094.5, 114254.3)

Corrected on site



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15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR

Inspector Comments: 1) Observed excessive debris in direct contact with the food wrappers and plastic forks stored inside the dry storage room.

The person in charge voluntarily discarded these items .

- 2) Observed crusted food residue on the meat slicer located on the wooden prep table.
- 3) Observed food residue inside the food contact surface of the industrial cheese grater located on the wooden prep table.
- 4) Observed excessive crusted food residue on the mechanical tomato slicer.
- 5) Observed crusted food residue on an unapproved peeling knife at the wooden prep table. The person in charge voluntarily discarded equipment item.
- 6) Observed crusted food residue inside the tongs stored at the wooden prep table. The person in charge voluntarily discarded equipment item.

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: Observed rodent droppings in the following areas:

- on the lid of the large bulk storage bin in the corner of the dry storage room
- throughout floor surface located below the large bulk storage bin in the corner of the dry storage room|
- on the floor surface below the table in the equipment/hardware storage room
- on the floor surface below the equipment storage rack located behind the ice machine
- on the floor surface between the equipment storage rack and stacked equipment items located behind the ice machine

Eliminate the activity of rodents 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.

The health permit was suspended on this date, refer to FM 50.

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 various food items in the 2-door freezer unit to be uncovered.

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: Observed a cart at the front service line with multiple cleaning chemicals.

Relocate the cleaning chemical cart to an approved location away from food preparation areas, and food storage areas.

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)



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34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: 1) Remove the debris on the shelving located below the soda machine.

2) Remove the debris and residue on the top compartment, and lower interior compartments of the corner prep counter located by the drive through window.

3) Remove the residue inside the old silverware trays located in the lower interior compartments of the corner prep counter located by the drive through window.

4) Observed excessive debris on the surfaces of the bulk storage containers in the dry storage room. Remove the debris, maintain the lids clean to prevent contamination of food products.

5) Remove debris and residue on the lower interior surface of the soda machine at the front service line.

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



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

- Inspector Comments: 1) Observed rodent droppings on the lid of the large bulk storage bin in the corner of the dry storage room. Remove the droppings, clean and sanitize the equipment item.
- 2) Observed the walk-in cooler holding potentially hazardous food items above 41°F. Discontinue using this cooler to store potentially hazardous foods until it has been adjusted/repared to maintain the internal temperature of potentially hazardous foods at or below 41°F.
- 3) Observed excessive out of use equipment stored and stacked between the wall and the equipment shelf located behind the ice machine, and on the floor surfaces of the small equipment/hardware storage room. Eliminate all out of service equipment and items that are not necessary to the operations of the facility to eliminate vermin harborage areas.
- 4) Remove the residue inside the lid and on the interior guard of the ice machine.
- 5) Observed a raw wooden board used to support the cutting board at the cook's line. Remove the board. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency.
- 6) Remove the duct tape and residual adhesive from the cooler drawers at the cook's line.
- 7) Remove the cardboard from the cook's line.
- 8) Observed a sandwich knife stored between the prep shelf and the stack of food wrappers at the cook's line. Discontinue this practice. The person in charge relocated the knife to the 3-compartment sink to be properly washed, rinsed and sanitized.
- 9) Remove the residue on the soda fountain nozzles.
- 10) Observed raw wooden shelves in the corner by the drive through window. Ensure wooden surfaces are painted with a gloss or semi-gloss paint and ensure they are smooth, durable, and easily cleanable.
- 11) Observed mold like substance accumulation on the raw wooden shelf in the corner of the walk-in cooler. Remove the wooden shelves in the walk-in cooler.
- 12) Remove the mold like substance accumulation on the interior wall surfaces of the walk-in cooler and the fan guards of the walk-in cooler.
- 13) Observed two Mr. Coffee domestic coffee pots at the front service area. Use commercial equipment. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency.
- 14) Observed an out of service 1-door reach in cooler at the front service area. Remove the out of service equipment/ remove the motor housing to eliminate vermin harborage areas.
- 15) Observed the shelving rack to the left of the entrance to the walk-in cooler to be rusted.
- 16) Observed the lids of the picked peppers stored by the ice machine to be corroded. Replace the lids.
- 17) Observed the wooden prep table in the back of the kitchen to be heavily scored/gouged. Resurface/replace the table.
- 18) Remove the grime below the interior compartments of the deep fryers.
- 19) Observed a plastic cup used to dispense dry rice, stored directly in the bulk storage bin in the dry storage room. Discontinue this practice. Use an approved scoop, with a handle. Store the dispensing utensil in a sanitary, cleanable container or inside the bin in a manner that does not allow the handle to come into contact with the food. Clean the dispensing utensil regularly.
- 20) Remove the grease from the hood and filters.
- 21) Observed a plastic cup attached the service counter, used to store the ice scoop. Discontinue this practice. Use an approved method to store the scoop.

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)



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38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS, USE - OUT OF COMPLIANCE

Inspector Comments: 1) Provide light guards for the lighting fixtures located :
-by the drive through window
-in the dry storage room

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: 1) Observed the prober thermometer to be inaccurate.
2) Observed the thermometer in the walk0in cooler to be inaccurate.
Provide new, accurate thermometers.

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)

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 on the prep table at the cook's line. 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])

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

Inspector Comments: Observed debris on the ground in the refuse area.

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) Install a weather stripping on the sides and bottom of the back screen door. Eliminate all gaps greater than 1/4 inch.
2) Replace broken/damaged ceiling tiles in the customer area.
3) Seal the hole in the wall at the cook's line, located below the hot holding unit.

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)



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

Inspector Comments: 1) Remove rodent droppings, clean and sanitize:

- throughout floor surface located below the large bulk storage bin in the corner of the dry storage room|
- on the floor surface below the table in the equipment/hardware storage room
- on the floor surface below the equipment storage rack located behind the ice machine
- on the floor surface between the equipment storage rack and stacked equipment items located behind the ice machine

2) Remove debris, clean and sanitize:

- by the hot water heater
- below the 3-compartment sink
- below the wooden prep tables in the back
- below the equipment storage shelf in the corner, opposite of the hot water heater
- coffee and debris spillage in the front service area
- debris below the cook's line
- behind below all refrigeration units
- remove the grease on the floor below the grease storage container locate by the back door

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 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

Prior to calling for reinspection:

- 1) Eliminate all rodent activity from this facility using approved pest control methods (see FM 24).
- 2) Clean and sanitize all affected surfaces to eliminate rodent contamination including, but not limited to, all prep tables, food equipment, food containers, shelves, and floors (including areas listed in FM 36). Ensure the violations in FM 15 have been corrected.
- 3) Properly eliminate/seal potential entry points such as holes and gaps in the walls, base coves, ceiling, and under all exterior doors to prevent vermin entrance including but not limited to those listed in FM 44 & FM 45. This facility shall be vermin proof to prevent entrance of additional rodent activity. Rodent proof the facility / building.

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)



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53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)

Inspector Comments: -food wrappers, box of plastic forks
-sliced cheese
-salt

-pooled eggs, mexican rice, salsa, sliced tomato, peeled hard boiled eggs, one carton of egg whites, sliced turkey, two hams, cooked asada, raw asada, unpackaged sliced cheese, one carton raw hamburger patties, and sliced ham, ranch and thousand island dressings made in house, cooked beans, and raw chicken breast

Violation Description: Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. (111890, 111895)

NOTES

Food for thought newsletter, prevent foodborne illness outbreaks brochure, new handwash stickers, and Clean Hands Healthy Lives poster provided this date. Food Allergen and Facts on Trans Fats hand outs were provided with this report.

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.ochca.com/eh/>.

NAME: S. Hyun
TITLE: Owner

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

INSPECTOR:

J MACE, REHS
ENVIRONMENTAL HEALTH SPEC II
(714) 380-2741
jmace@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.