



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>YAHU GRILL</b>		FACILITY ADDRESS <b>9111 VALLEY VIEW 105, CYPRESS, CA 90630</b>		
MAILING ADDRESS <b>9111 VALLEY VIEW ST # 105 CYPRESS, CA 90630</b>		IDENTIFIER <b>None</b>		
C/O - OWNER <b>MYUNG TAEK LEE</b>		RESULT <b>CLOSED</b>		
FACILITY ID <b>FA0040017</b>	RELATED ID <b>PR0045718</b>	SERVICE: <b>F03 - REINSPECTION</b>		INSPECTION DATE <b>6/26/2019</b>
PROGRAM DESCRIPTION <b>0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>Y. LEE 07-06-2021</b>		REINSPECTION DATE: <b>N/A</b>

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**

\*\*This report supersedes the previous report\*\*

The purpose for this visit is to conduct a reinspection. The Health Permit for this facility was suspended due to cockroach activity in critical areas. Please review all violations in detail and the permit suspension directions in GRP 50. No food/beverage preparation or sales may occur in this facility without prior written approval from this agency.

**24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - OUT OF COMPLIANCE**

Inspector Comments: Observed live cockroaches in the following areas:

- 1 live cockroach on the basecove tiles located behind the water heater
- 2 live cockroaches on the bottom corner of the wall adjacent to the drain board of the 3-compartment sink
- 2 live cockroaches under the non-functioning cold top refrigeration units located across from the cook's line

Thoroughly clean and sanitize all the affected areas including floors, walls, and ceilings.

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: Observed food products stored on a shelf above the mop sink. Discontinue this practice and only store food where it is protected from cross contamination.

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 - OUT OF COMPLIANCE**

Inspector Comments: The following equipment was observed to be in disrepair: customer self-service machine, 2 cold top refrigeration units located across the cooks line, ice maker, and the handwashing sink directly across the cook's line. Repair/replace all equipment that is in disrepair or remove this equipment from the facility to avoid vermin harborage.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182)

**41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE**

Inspector Comments: Observed the floor sink located in the cabinets below the soda machine to be clogged. Repair the floor sink.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)



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

Inspector Comments: Observed employee food, cell phone and keys to be stored in the food preparation area.

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: 1. Observed the wallpaper located in the next to the condiment tray to be deteriorated and peeling off the wall. Replace the wallpaper and maintain in good repair.  
2. Observed an accumulation of grease on the wall and light fixtures located next to the hood between the grill and the 3-compartment sink.

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 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, 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 in critical areas. See FM 24 for details. Ensure to correct all violations indicated on this report and on the routine inspection report dated 06-21-2019.

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**

NAME: N. Nieve  
TITLE: Cashier



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

INSPECTOR:

M BARAHONA  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 433-6000  
MBARAHONA@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).