



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME TANDOORI GARDEN		FACILITY ADDRESS 30 S ANAHEIM BLVD, ANAHEIM, CA 92805	
MAILING ADDRESS 30 S ANAHEIM BLVD ANAHEIM, CA 92805			IDENTIFIER None
C/O - OWNER SIDDHARTH GANDHI			RESULT CLOSED
FACILITY ID FA0009860	RELATED ID PR0009860	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 10/30/2019
PROGRAM DESCRIPTION 0133 - RESTAURANT 61-100 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE Siddharth Gandhi 10-7-20	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
●					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	

IN	MAJ	MIN	N/A	N/O	DESCRIPTION	COS
●					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	

OUT	DESCRIPTION	COS
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	

OUT	DESCRIPTION	COS
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	

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME TANDOORI GARDEN	DATE 10/30/2019
LOCATION 30 S ANAHEIM BLVD, ANAHEIM, CA 92805	RELATED ID PR0009860

OPENING COMMENTS

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

NOTE: The Health Permit was suspended on this date (See FM 50)

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments: Refill the empty paper towel dispensers located at the following hand sinks:

- women's rest room
- rear food preparation area
- cooks line

Provide and maintain handwashing soap and single-use sanitary towels in dispensers (or hot air blowers) at, or adjacent to, all handwashing facilities.

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: The following foods were measured at their respective temperatures:

- cooked garbanzo beans 69F located on the cooks line for less than 2 hours
- marinated cheese 51F located on the storage shelving for approximately 1 hour per employee.
- cooked chicken 46F located in the cold top insert for an undetermined amount of time
- vegetable samosa 50F located in the cold top insert for an undetermined amount of time.
- cooked vegetables 53F located in the cold top insert for approximately 3 hours per employee.
- potato cakes 52F located in the cold top insert for approximately 3 hours per employee.

Maintain the temperature of potentially hazardous foods at or below 41F degrees Fahrenheit or at or above 135 degrees Fahrenheit.

Corrective action: Items a, b, e, and f were both placed into the walk in cooler and items c, d, and were corrected by an employee discarding the food. See Voluntary Condemnation and Destruction (#53).

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037)

Corrected on site

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MINOR

Inspector Comments: Although not being used during the inspection, when the pass through dish machine was checked for adequate sanitizer concentration no sanitizer was detected in the final rinse of the low temperature dish machine. Make the necessary repairs/adjustments to the dish machine in order to dispense an approved sanitizer (50 ppm of chlorine) in the final rinse cycle. Mechanical machine warewashing shall be accomplished by using an approved machine installed and operated in accordance with the manufacturer's specifications.

NOTE: A ware washing 3 compartment sink on site.

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: Rodent droppings were observed in the following locations:

- on the floor of the cooks line/food preparation area
- on the floor in the rear food preparation area
- on the floor in the ware washing area
- on the floor adjacent storage area next to the walk in cooler
- on the floor underneath the storage shelving in the rear storage area

A dead cockroach was observed on the floor in the storage room adjacent to the walk in cooler

Eliminate the activity of rodents and 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)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME TANDOORI GARDEN	DATE 10/30/2019
LOCATION 30 S ANAHEIM BLVD, ANAHEIM, CA 92805	RELATED ID PR0009860

28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments: Provide a splash guard in between the kitchen hand sink and food preparation table with a height of at least 6 inches or relocate the food equipment/utensil a minimum of 24 inches away from the edge of the sink to prevent cross contamination.

Violation Description: All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)

31. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED - OUT OF COMPLIANCE

Inspector Comments: An open can of tomato puree was observed being stored in the walk in cooler. After the food product has been opened, restore the food product in durable, washable, and cleanable commercial grade containers with food grade covering or tight fitting lids.

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])

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: Remove the old food residue and debris from the following locations:

- a. walk in freezer door gasket
- b. storage shelving located in the walk in cooler and storage area
- c. cold top reach in cooler/door gaskets
- d. stove top burners

Maintain all equipment, utensils and facilities clean, fully operative and in good repair

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

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

Inspector Comments: 1. The following pieces of equipment were observed deteriorated or in disrepair:

- a. large crack inside the Tandoori oven
- b. storage shelving rusty located in the walk in cooler

Maintain all equipment, utensils and facilities clean, fully operative and in good repair

2. Milk crates were observed being used to store food products. Discontinue this practice.

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.

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)

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

Inspector Comments: All pressurized cylinders shall be securely fastened to a rigid structure.

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)

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME TANDOORI GARDEN	DATE 10/30/2019
LOCATION 30 S ANAHEIM BLVD, ANAHEIM, CA 92805	RELATED ID PR0009860

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

Inspector Comments: Remove the accumulation of grease and dust from the ventilation hood filters. Maintain the hood and filters in a clean and sanitary manner.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED - OUT OF COMPLIANCE

Inspector Comments: Observed soiled wiping cloths stored on a food contact surface during food preparation. No sanitizing solution buckets were observed within reasonable proximity. Discontinue this practice. Each day prior to preparation, set up a sanitizer bucket with either 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine to hold the wiping cloths. Store the cloths inside the sanitizer solution when not in immediate use. When a towel is needed, wring it out, use it, and then immediately return it to the solution between uses.

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])

41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments: The following hand sinks were observed in disrepair:

- a. food preparation handsink hot water faucet handle not operational
- b. hand sink located on the cooks line cold water faucet handle not operational

Repair and maintain all plumbing and plumbing fixtures fully operative, clean and in good repair so as to prevent potential contamination of food and food contact surface equipment.

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)

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

Inspector Comments: Seal the holes, gaps and crevices observed in the following locations:

- a. ceiling tiles located in the ware washing area
- b. ceiling tiles above the soda machine
- c. detached base coving by the adjacent storage room

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: 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)



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME TANDOORI GARDEN	DATE 10/30/2019
LOCATION 30 S ANAHEIM BLVD, ANAHEIM, CA 92805	RELATED ID PR0009860

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

Inspector Comments: Remove the old food residue and debris from the floor in the following locations:

- a. ware washing area
- b. cooks line
- c. food preparation areas
- d. storage areas
- e. walk in freezer

Maintain the floor and floor sinks 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 on this report, during normal days of business to request a re-inspection, or if you have any questions.

To request a reinspection prior to 5:00 pm, please call (714) 433-6000. 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.

The CLOSED notification seal was issued this date.

REASON FOR CLOSURE: Rodent activity is critical areas

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 rodent activity from this facility using approved pest control methods (refer to #24).
- 2) Clean and sanitize all surfaces to eliminate rodent contamination, including, but not limited to, all prep tables, food equipment, food containers, shelves, and floors.
- 3) Properly eliminate/seal potential points of entry such as holes and gaps in the walls, basecoves, ceiling, and under all exterior doors to prevent vermin entrance, including, but not limited, to those listed in #44 & #45.

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)

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME TANDOORI GARDEN	DATE 10/30/2019
LOCATION 30 S ANAHEIM BLVD, ANAHEIM, CA 92805	RELATED ID PR0009860

53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)

Inspector Comments: Approximately:

- 1 piece chicken
- 1 vegetable somosa

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)

55. SAMPLE COLLECTED

Inspector Comments: Rodent Droppings : Sample #000005840

Photos taken on this date

Violation Description: An enforcement officer may secure any sample, photographs, or other evidence from a facility. (114390)

NOTES

NOTE: A compliance hearing will be scheduled for next week

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. Gandhi
TITLE: Person in Charge

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

INSPECTOR:

D JERRO, REHS
ENVIRONMENTAL HEALTH SPEC III
(714) 493-5196
djerro@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.