



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CALIMEX MARKET		FACILITY ADDRESS 318 N BROOKHURST ST, ANAHEIM, CA 92801	
MAILING ADDRESS 318 N BROOKHURST ST ANAHEIM, CA 92801		IDENTIFIER None	
C/O - OWNER MANDIP KAUR		RESULT REINSPECTION DUE-PASS	
FACILITY ID FA0011765	RELATED ID PR0011765	SERVICE: F03 - REINSPECTION	INSPECTION DATE 3/6/2019
PROGRAM DESCRIPTION 0315 - FOOD MARKET W/ 1 PREP AREA 2000 SQ FT		FOOD MANAGER CERTIFICATE / EXPIRATION DATE R. SINGH 4/19/22	REINSPECTION DATE: 03/27/2019

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 visit was in response to a reinspection request by R. Singh, Manager, to follow up for the facility closure on 3/5/19.

During this visit, no live activity was observed. The manager provided a pest control receipt dating on 3/5/19.

Dead cockroaches were observed in the following areas:

- 2 dead under freezer unit floor
- 6 dead on back panel electrical vent of freezer unit next to handwash sink

Corrective action taken: The evidence of activity was removed and the area was cleaned and sanitized.

The health permit is hereby reinstated.

Continue to bring the following violations below to compliance:

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

Inspector Comments:

Observed the noted dead cockroaches in the opening comment above. Corrective action taken is also listed in opening comment.

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)

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments:

Remove the grime from the following equipment surfaces:

- stove and oven handles
- microwave door, handle, and numberpad
- reach in cooler handles
- paper towel dispenser handle

Maintain in a clean and sanitary manner.

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:

Observed the bottom containers of the hot holding unit to be heavily calcified, remove the calcification or replace the containers and maintain in good working condition.

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

Inspector Comments:

Observed a not in use meat grinder equipment relocated from the kitchen preparation table to inside the walk in cooler. The cook stated they no longer use the meat grinder. 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. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

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

Inspector Comments:

Observed an accumulation of clutter and trash on the floor around the refuse and back area of the store.

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)

NOTES

The following handouts were given:

- Food Safety (SPANISH and ENGLISH)

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.ochcahealthinfo.com/eh/>.

NAME: R. SINGH
TITLE: MANAGER

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

INSPECTOR:

S WANG
ENVIRONMENTAL HEALTH SPECIALIST
(714) 659-1520
swang@ochca.com



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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.

REINSPECTION FEES:

Fees are assessed for second or greater reinspections and Notices of Violations. The purpose of these fees is to shift costs away from compliant operators and impose fees on those facilities that fail to readily comply with the applicable laws and regulations. The amount of the fee is to cover all of the cost associated with the service. For the most current fees, please refer to <http://ochealthinfo.com/eh/home/fees> or call (714) 433-6000.