



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME DEN CAFE, THE		FACILITY ADDRESS 2930 BRISTOL ST B102, COSTA MESA, CA 92626	
MAILING ADDRESS 2930 BRISTOL ST #B102 COSTA MESA, CA 92626			IDENTIFIER None
C/O - OWNER TRUTH & ALCHEMY INC			RESULT REINSPECTION DUE-PASS
FACILITY ID FA0021553	RELATED ID PR0021553	SERVICE: F3F - FOOD REINSPECTION - 2ND+ INSPECTION/OTHER	INSPECTION DATE 6/26/2020
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE None on File	REINSPECTION DATE: 07/17/2020

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 was to follow-up on violations that warranted a permit suspension during the 6/25/2020 routine inspection. This was a joint inspection with A. Ensley, EHS.

This inspection was at the request of J. Torres, manager.

On this date, the following was observed:

1. No live or dead vermin activity was observed throughout the facility.
2. A pest control invoice with service dated 6/26/2020 (after the previous inspection) was available.
3. Numerous areas (tiles, shelf brackets, holes around piping) were observed sealed during this inspection.
4. All areas where vermin activity was previously observed were observed clean on this inspection.

The permit to operate is hereby reinstated, and the facility may reopen.

* A three week reinspection has been scheduled to ensure the facility remains free of vermin activity AND to observe corrections to violations listed below.

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

Inspector Comments:

> Repair or replace the deteriorated wood cabinetry at the soda fountain area. This area is not maintained and poses a risk for a potential vermin harborage location.

Maintain all equipment in working order and good 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, 114166, 114167, 114169, 114175, 114177, 114180, 114182)

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

Inspector Comments:

Regarding the tiling in the facility:

1. Provide an integrally designed base coving with a 3/8-inch radius at the juncture of the floor and wall. The coving must extend up the wall at least 4 inches. Ensure these tiles are secured to the floor and walls with no unfilled gaps or crevices.
2. Repair/replace all broken and missing tiles in the facility. Use only approved materials.
3. Repair/restore the grouting that was observed missing or in poor condition.

This violation is a facility-wide issue and leaves the facility prone to vermin harborage.

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)

SIGNATURE(S) OF ACKNOWLEDGEMENT



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LOCATION 2930 BRISTOL ST B102, COSTA MESA, CA 92626	RELATED ID PR0021553

NAME:
TITLE:

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

INSPECTOR:

A MARR
ENVIRONMENTAL HEALTH SPECIALIST
(714) 714-2119
amarr@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.

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.