



REGULATORY/MEDICAL HEALTH SERVICES  
ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

|   |                                |  |   |
|---|--------------------------------|--|---|
| FACILITY NAME<br><b>TIM HO WAN</b>  |                                | FACILITY ADDRESS<br><b>2700 ALTON PKWY 127, IRVINE, CA 92614</b>       |   |
| MAILING ADDRESS<br><b>21171 S WESTERN AVE STE 250 TORRANCE, CA 90501</b>  |                                | IDENTIFIER<br><b>None</b>  |   |
| C/O - OWNER<br><b>WDI INTERNATIONAL INC</b>                               |                                | RESULT<br><b>REINSPECTION DUE-PASS</b>                                 |   |
| FACILITY ID<br><b>FA0052958</b>   | RELATED ID<br><b>PR0063270</b> | SERVICE:<br><b>A01 - ROUTINE INSPECTION</b>                            | INSPECTION DATE<br><b>7/16/2019</b>     |
| PROGRAM DESCRIPTION<br><b>0134 - RESTAURANT 101-150 PERSONS - COMPLEX</b> |                                | FOOD MANAGER CERTIFICATE / EXPIRATION DATE<br><b>Y. Xie 03/24/2020</b> | REINSPECTION DATE:<br><b>07/23/2019</b> |

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 |   | COS |
|----|-----|-----|-----|-----|---|-----|
| ●  |     |     |     |     | <b>EMPLOYEE KNOWLEDGE</b>                                     |     |
| ●  |     |     |     |     | 1. Demonstration of knowledge                                 |     |
| ●  |     |     |     |     | 2. Food manager certification; food handler cards             |     |
|    |     |     |     |     | <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>               |     |
| ●  |     |     |     |     | 3. Communicable disease; reporting, restrictions & exclusions |     |
| ●  |     |     |     |     | 4. No discharge from eyes, nose, and mouth                    |     |
| ●  |     |     |     |     | 5. Proper eating, tasting, drinking or tobacco use            |     |
|    |     |     |     |     | <b>PREVENTING CONTAMINATION BY HANDS</b>                      |     |
| ●  |     |     |     |     | 6. Hands clean and properly washed; gloves used properly      |     |
|    |     | ●   |     |     | 7. Adequate handwashing facilities supplied & accessible      |     |
|    |     |     |     |     | <b>TIME AND TEMPERATURE RELATIONSHIPS</b>                     |     |
| ●  |     |     |     |     | 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 |  | COS |
|----|-----|-----|-----|-----|--|-----|
| ●  |     |     |     |     | <b>PROTECTION FROM CONTAMINATION</b>   |     |
| ●  |     |     |     |     | 13. Returned and reservice of food   |     |
| ●  |     |     |     |     | 14. Food in good condition, safe and unadulterated   |     |
|    | ●   |     |     |     | 15. Food contact surfaces: clean and sanitized   |     |
|    |     |     |     |     | <b>FOOD FROM APPROVED SOURCES</b>  |     |
| ●  |     |     |     |     | 16. Food obtained from approved source   |     |
|    |     |     |     |     | 17. Compliance with shell stock tags, condition, display                                   |     |
|    |     |     | ●   |     | 18. Compliance with Gulf Oyster Regulations  |     |
|    |     |     |     |     | <b>ADDITIONAL CRITICAL RISK FACTORS</b>  |     |
|    |     |     | ●   |     | 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 |  | COS |
|-----|--|-----|
|     | <b>SUPERVISION</b>                                     |     |
|     | 25. Person in charge present and performs duties       |     |
|     | 26. Personal cleanliness and hair restraints           |     |
|     | <b>GENERAL FOOD SAFETY REQUIREMENTS</b>                |     |
|     | 27. Approved thawing methods used, frozen food         |     |
|     | 28. Food separated and protected                       |     |
|     | 29. Washing fruits and vegetables                      |     |
| ●   | 30. Toxic substances properly identified, stored, used |     |
|     | <b>FOOD STORAGE/DISPLAY/SERVICE</b>                    |     |
| ●   | 31. Food storage; food storage containers identified   |     |
|     | 32. Consumer self-service                              |     |
|     | 33. Food properly labeled & honestly presented         |     |

| OUT |  | COS |
|-----|--|-----|
|     | <b>EQUIPMENT/UTENSILS/LINENS</b>                                     |     |
| ●   | 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                          |     |
|     | <b>PHYSICAL FACILITIES</b>   |     |
|     | 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 |   | COS |
|-----|---|-----|
|     | <b>PERMANENT FOOD FACILITIES</b>                            |     |
|     | 45. Floor, walls, ceilings: built, maintained, and clean    |     |
|     | 46. No unapproved private homes/living or sleeping quarters |     |
|     | <b>SIGNS/REQUIREMENTS</b>                                   |     |
| ●   | 47. Signs posted; last inspection report available          |     |
|     | 48. Plan Review   |     |
|     | 49. Health Permit   |     |
|     | <b>COMPLIANCE AND ENFORCEMENT</b>                           |     |
|     | 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**

The purpose of this visit is a routine inspection.

As of June 18, 2018, partially hydrogenated oils (PHOs) are no longer recognized as safe for human consumption by Order of the Food and Drug Administration (FDA). Any food product containing PHOs or trans fat used as a food ingredient must be discontinued and removed from the food facility. Refer to [ocfoodinfo.com](http://ocfoodinfo.com) for further information.

**7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR**

Inspector Comments: 1. Hand washing sink next to the back door was observed to be blocked with boxes stored in front of its path.  
2. Hand washing sink across from the cooks line was observed with a plate stored inside the basin of the sink.  
Discontinue these practices and allow unobstructed access to all hand washing sinks at all times.

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)

**15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR**

Inspector Comments: The high temperature dish machine did not achieve the minimum temperature of 160 degrees Fahrenheit at the plate level. Make all the necessary adjustments or repairs to the high temperature dish machine in order to ensure a utensil surface temperature of 160F as measured by an irreversible registering temperature indicator.

As a workaround the dish machine may be used to wash/rinse the utensils and the adjacent sink compartment must be filled with sanitizing solution (200ppm quat) to complete the final sanitizing step. Ensure a 1-minute contact time and allow the sanitized utensils to air dry prior to storage or use.

This workaround is to be used exclusively until the dish machine is repaired to achieve a minimum temperature of 160F at the plate level. The dishwasher was instructed to sanitize all improperly sanitized utensils.

A one week reinspection to verify the repair of the dish washing machine has been scheduled for 7/23/19.

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 - MINOR**

Inspector Comments: Observed the activity of flies throughout the kitchen area.

Eliminate the activity of flies 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)

**30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED - OUT OF COMPLIANCE**

Inspector Comments: Observed a bottle of household flying insect pesticide inside the office.

Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. The use shall be in accordance with the manufacturer's instructions.

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)

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

Inspector Comments: Observed food stored in shopping bags in the walk-in cooler.  
Discontinue this practice and only use approved bags for food storage.

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])



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**34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE**

Inspector Comments: Observed a pool of liquid on the inside-bottom plate in the reach-in cooler at the bar area. Clean to remove the liquid and maintain in a sanitary condition.

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 a tray used to store meat grinder parts was lined with a towel. Discontinue this practice and only use approved materials that are smooth, durable, nonabsorbent and easily cleanable.

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: 1. Observed scoops in the bulk flour storage bin stored with the handles touching the flour. Store the scoop 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 scoop regularly.

2. Observed soiled tray stored on the floor underneath the dishwashing machine. Discontinue this practice and store all equipment and utensils at least 6 inches up off the ground.

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)

**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. 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])

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

Inspector Comments: Observed the air curtain disconnected above the backdoor. Reconnect the air curtain so that it automatically activates as necessary to prevent flying pests from entering the facility.

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)

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE - OUT OF COMPLIANCE**

Inspector Comments: Provide a hand washing sign at the hand washing sink at the bar.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom. No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas. Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The most recent routine inspection report shall be maintained at the food facility and a sign shall be posted to advise patrons of its availability for review. The health permit must be posted in a conspicuous location. (113725.1, 113945.1, 113953.5, 113978, 114075, 114276, 114381 [e])

**SIGNATURE(S) OF ACKNOWLEDGEMENT**

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NAME: A. Li  
TITLE: Assistant Manager

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

INSPECTOR:

F HAMEED  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 433-6000  
FHAMEED@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).



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#### 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.