



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>GINZA SUSHI</b>		FACILITY ADDRESS <b>1068 E BASTANCHURRY RD B, FULLERTON, CA 92835</b>	
MAILING ADDRESS <b>1068 E BASTANCHURRY RD STE B FULLERTON, CA 92835</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>NIPON TANWONGPRASERT</b>		RESULT <b>REINSPECTION DUE-PASS</b>	
FACILITY ID <b>FA0051679</b>	RELATED ID <b>PR0061286</b>	SERVICE: <b>F03 - REINSPECTION</b>	INSPECTION DATE <b>9/27/2019</b>
PROGRAM DESCRIPTION <b>0133 - RESTAURANT 61-100 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>None on File</b>	REINSPECTION DATE: <b>10/17/2019</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**

**PERMIT REINSTATEMENT**

This inspection is at the request of N. Tanwongpraset (owner) in response to a permit suspension on 09/26/2019 for cockroach activity.

On this date, the following violations were observed corrected:

- No evidence of vermin activity was observed on-site
- A pest control receipt from Samsung Pest Control dated 09/26/2019 was provided
- The hot water temperature at the kitchen sink measured above 120F
- All cold-held foods measured below 41F

The conditions causing the permit suspension were observed to be corrected. Your permit to operate is hereby reinstated.

Continue to address the remaining violations noted on the routine inspection report, and to monitor the facility for any further vermin activity. A three week re-inspection has been scheduled.

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

Inspector Comments: The ambient temperature inside the 2-door condiment reach-in cooler measured 60F. On this date, no potentially hazardous foods were observed inside the refrigeration unit, and the owner stated that they have ordered a replacement unit.

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)

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

Inspector Comments: Observed the air curtain disconnected or in disrepair. Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility. On this date, the owner stated that they have ordered a replacement air curtain unit.

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: Remove the grease from the floor beneath the deep fryers.

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**

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.ochealthinfo.com/eh/>



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NAME: N. TANWONGPRASERT  
TITLE: Owner

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

INSPECTOR:

L FUERTES  
ENVIRONMENTAL HEALTH SPEC I  
(714) 559-2862  
lfuertes@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.