



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>WALTS WHARF</b>		FACILITY ADDRESS <b>201 MAIN ST, SEAL BEACH, CA 90740</b>	
MAILING ADDRESS <b>201 MAIN ST SEAL BEACH, CA 90740</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>WALTS WHARF INC</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0011096</b>	RELATED ID <b>PR0011096</b>	SERVICE: <b>C01 - COMPLAINT INVESTIGATION - INITIAL</b>	INSPECTION DATE <b>6/7/2019</b>
PROGRAM DESCRIPTION <b>0135 - RESTAURANT 151-200 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>Ariel C. - 03/23/22</b>	REINSPECTION DATE: <b>N/A</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**

The purpose of this visit was to respond to a complaint (CO0070828) received by this Agency. The complaint alleges that there are dead rats inside the walls of the facility.

The complaint was discussed with the Senior Assistant Manager, Mr. Meripol. The manager stated he was aware of the complaint and stated that there was an odor emanating from behind the walls in the corner of the restaurant. Reportedly, the wooden panels of the wall were removed to assess the odor and nothing was identified, including dead rats. The manager stated the odor stopped emanating shortly after. The manager also stated pest control service is provided twice a week, and the most recent service was performed on 06-04-19. On this day, rodent activity was observed (see FM24).

**IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE**

**REASON FOR CLOSURE:**

Rodent activity

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.

To reopen immediately correct the following:

- 1) Eliminate all rodent evidence from the affected areas noted in FM24
- 2) Use an approved method of pest control method and provide an invoice detailing the measures that were performed
- 3) Clean and sanitize all affected surfaces
- 4) Seal the gaps and/or crevices noted in FM 44 and FM45
- 5) Correct all violations cited on this report.



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**24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - MAJOR**

Inspector Comments: Rodent droppings were observed at the following areas on the first floor:

- on top of the large ice machine
- behind the warewashing machine at the coffee station
- on the floor underneath the coffee machine in the corner

Rodent droppings were observed at the following areas on the second floor:

- on the floor in the right corner of the bakery room next to the cold top unit
- on the floor between the oven and mixing bowl in the bakery room
- on the floor behind the sugar and flour storage containers
- on the floor beneath the employee lockers
- underneath the ice compartment at the beverage station

Eliminate the activity of rodents 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)

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

Inspector Comments: 1. Seal the cracks observed on the sides of the rear stair case to prevent the harborage of vermin.

2. This facility is not fully enclosed (open front door). Maintain the food facility fully enclosed to prevent the entrance and harborage of animals and insects at all times except during immediate passage.

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: 1. Seal the gaps/cracks/holes observed in the walls observed at the following areas:

- between the warewashing machine and the wall at the bar
- behind the cold top unit located directly across from the open grill
- underneath the warewashing machine at the coffee station
- underneath the coffee machine at the coffee station

Properly rodent proof the interior/exterior of the premises. Seal all gaps that are greater than a 1/4 inch.

2. Repair or replace the base covings observed in disrepair at the following areas:

- right corner of the warewashing machine located at the bar
- left side of rear door located next to the walk-in cooler

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)



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**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 above, during normal days of business to request a re-inspection, or if you have any questions.

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, 2019 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

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)

**SIGNATURE(S) OF ACKNOWLEDGEMENT**

NAME: B. Meripol  
TITLE: Manager



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

INSPECTOR:

M RAYMOND  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 955-1376  
MRAYMOND@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).