

### RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME <b>MARISCOS HECTOR SPORTS GRILL</b>		FACILITY ADDRESS <b>1208 E MCFADDEN AVE, SANTA ANA, CA 92705</b>	
MAILING ADDRESS <b>1208 E MCFADDEN AVE SANTA ANA, CA 92705</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>MARIA DOLORES SEBOLD</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0005789</b>	RELATED ID <b>PR0005789</b>	SERVICE: <b>F3F - FOOD REINSPECTION - 2ND+ INSPECTION/OTHER</b>	INSPECTION DATE <b>10/4/2019</b>
PROGRAM DESCRIPTION <b>0133 - RESTAURANT 61-100 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>A. Cabrera 07/12/22</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 2nd+ reinspection was to follow up on violation #24 which was observed on the routine inspection on 09/06/19. On this date, observed a 3 live German nymph cockroaches under the drain board of the dish machine. The owner showed the inspection report of the pest control service on 09/09/19. A recheck will be on 10/25/19 to follow up on elimination of cockroaches in this facility. See details in #24.

Besides, it was recommended that the owner goes to the office of this Agency to pay the consultation fee for the already remodeled walk in cooler which was observed on 09/13/19. See details in #48.

#### IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

REASON FOR CLOSURE: Live cockroaches in the critical area.

**ABSOLUTELY NO FOOD/BEVERAGE PREP OR SALES MAY OCCUR IN THIS FACILITY WITHOUT PRIOR WRITTEN APPROVAL FROM THIS AGENCY.**

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

Inspector Comments: Observed the following:

- 2 live nymph German cockroaches on the deteriorated wall under the right drain board of the dish machine.
- 1 live nymph German cockroach on the base cove tile under the 2 comp sink next to the dish machine.
- 1 dead nymph German cockroach on the floor under the 2 comp sink next to the mop sink.

A thorough inspection for vermin activity was conducted. No further evidence was observed. Eliminate the infestation of cockroaches 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.

\*Note: Dead German cockroaches were observed in this facility during the routine inspection on 09/06/19. The reinspection to follow up on the elimination of cockroaches on 10/04/19 disclosed live cockroaches implying a cockroach infestation in this facility. Photos and video had been taken on 10/04/19 and uploaded in Envision Connect.

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)

**Corrected on site**

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

Inspector Comments: Observed the following:

- The wall under the right drain board of the dish machine to be deteriorated. Repair the wall to provide a smooth surface.
- Rough structure on the wall under the dish machine. Provide a smooth surface for an easy cleaning of floors/walls.

\*Note: Continue correcting violations indicated in the routine inspection report on 09/06/19.

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)



### RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME MARISCOS HECTOR SPORTS GRILL	DATE 10/4/2019
LOCATION 1208 E MCFADDEN AVE, SANTA ANA, CA 92705	RELATED ID PR0005789

#### 48. PLAN REVIEW - OUT OF COMPLIANCE

Inspector Comments: This facility is being referred to Orange County Environmental Health Plan Check Division. The facility must submit a Plan Check Service Request form with plans, if required below, to Plan Check located at 1241 E. Dyer Road, Suite 120, Santa Ana, CA 92705 during normal business hours. Complete information related to Plan Check can be found at [www.ocfoodinfo.com/plancheck](http://www.ocfoodinfo.com/plancheck). A fee is required at the time of plan check submittal. The Plan Check operator can be reached at 714-433-6074.

The scope of the construction includes the following: The walk in cooler which has been recently remodeled.

You are required to: Request a Plan Check Consultation

This facility is: An existing facility

The construction is: Complete

Please bring this report with you when submitting the Service Request and plans.

Approval is required prior to starting construction, remodeling, or making changes.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

## RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME <b>MARISCOS HECTOR SPORTS GRILL</b>	DATE <b>10/4/2019</b>
LOCATION <b>1208 E MCFADDEN AVE, SANTA ANA, CA 92705</b>	RELATED ID <b>PR0005789</b>

### 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 on this report, 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, 2020 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: Live cockroaches in the critical area (see #24).

ABSOLUTELY NO FOOD/BEVERAGE PREP OR SALES MAY OCCUR IN THIS FACILITY WITHOUT PRIOR WRITTEN APPROVAL FROM THIS AGENCY.

1. Prior to calling for a reinspection all of the violations listed on this report must be corrected, including, but not limited to, the following:
2. Eliminate all live and dead cockroaches using approved pest control methods (refer to #24).
3. Remove all excess clutter and cardboard from the facility, as well as personal belongings, to allow for effective pest control service and to prevent future harborage of cockroaches and other vermin.
4. Clean and sanitize all equipment surfaces, food containers, shelves, walls and floors to eliminate all cockroach and pesticide contamination particularly all areas where live or dead cockroaches or cockroach spotting were observed, including, but not limited to, those areas listed in #24.
5. Properly eliminate/seal all cracks and crevices to prevent vermin harborage, including, but not limited to, those listed in #45.
6. Have your pest control receipt available for review by the Environmental Health Specialist responding to your request for reinspection. Without proof that it is safe for the Specialist to enter your facility the reinspection will not occur. Enter your facility only after it is safe to do so.
7. Please review the provided cockroach information bulletin provided.

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)

### NOTES

The owner, B. Emmerich, refused to sign the report.

### SIGNATURE(S) OF ACKNOWLEDGEMENT



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME MARISCOS HECTOR SPORTS GRILL	DATE 10/4/2019
LOCATION 1208 E MCFADDEN AVE, SANTA ANA, CA 92705	RELATED ID PR0005789

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.ochca.com/eh/>.

NAME:  
TITLE:

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

INSPECTOR:

N LE  
ENVIRONMENTAL HEALTH SPEC I  
(714) 714-2394  
NLe@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).