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.

<table>
<thead>
<tr>
<th>IN</th>
<th>MAJ</th>
<th>MIN</th>
<th>N/A</th>
<th>N/O</th>
<th>CODE</th>
<th>EMPLOYEE KNOWLEDGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Demonstration of knowledge</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Food manager certification; food handler cards</td>
<td></td>
</tr>
</tbody>
</table>

**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**

<table>
<thead>
<tr>
<th>PROTECTION FROM CONTAMINATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>13. Returned and refuse of food</td>
</tr>
<tr>
<td>14. Food in good condition, safe and unadulterated</td>
</tr>
<tr>
<td>15. Food contact surfaces: clean and sanitized</td>
</tr>
</tbody>
</table>

**FOOD FROM APPROVED SOURCES**

<table>
<thead>
<tr>
<th>GENERAL FOOD SAFETY REQUIREMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>27. Approved thawing methods used, frozen food</td>
</tr>
<tr>
<td>28. Food separated and protected</td>
</tr>
<tr>
<td>29. Washing fruits and vegetables</td>
</tr>
<tr>
<td>30. Toxic substances properly identified, stored, used</td>
</tr>
</tbody>
</table>

**GOOD RETAIL PRACTICES**

<table>
<thead>
<tr>
<th>PERSONAL CLEANLINESS AND HYGIENIC PRACTICES</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Hands clean and properly washed; gloves used properly</td>
</tr>
<tr>
<td>2. Adequate handwashing facilities supplied &amp; accessible</td>
</tr>
</tbody>
</table>

**TIME AND TEMPERATURE RELATIONSHIPS**

| 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 |

**GOOD RETAIL PRACTICES**

<table>
<thead>
<tr>
<th>usalem/STORAGE/DISPLAY/SERVICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>31. Food storage: food storage containers identified</td>
</tr>
<tr>
<td>32. Consumer self-service</td>
</tr>
<tr>
<td>33. Food property labeled &amp; honesty presented</td>
</tr>
</tbody>
</table>

**EQUIPMENT/UTENSILS/LINENS**

<table>
<thead>
<tr>
<th>WESTERN PROPERTIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>34. Nonfood contact surfaces clean</td>
</tr>
<tr>
<td>35. Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>36. Equipment/Utensils approved; installed; good repair, capacity</td>
</tr>
<tr>
<td>37. Equipment, utensils and linens; storage and use</td>
</tr>
<tr>
<td>38. Adequate ventilation and lighting; designated areas, use</td>
</tr>
<tr>
<td>39. Thermometers provided and accurate</td>
</tr>
<tr>
<td>40. Wiping cloths: properly used and stored</td>
</tr>
</tbody>
</table>

**PHYSICAL FACILITIES**

| physically |
| 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 |

**Americans with Disabilities Act**

| physically |
| 45. Floor, walls, ceilings, built, maintained, and clean |
| 46. No unapproved private homes/living or sleeping quarters |

**Signs/Requirements**

| physically |
| 47. Signs posted; last inspection report available |
| 48. Plan Review |
| 49. Health Permit |

**Compliance and Enforcement**

| physically |
| 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 |
OPENING COMMENTS

The purpose of this visit was to conduct a routine inspection. On this date the health permit was suspended due to cockroach activity in critical areas. Refer to FM 24 and FM 50. A Procedures Following a Health Permit Suspension Due to Cockroach activity was given and reviewed with the operator. When all items on the checklist are completed, contact this agency for reinspection. Ensure all surfaces are clean, sanitized and all evidence of infestation is removed and all potential harborage sites are sealed properly. Refer to FM 44. After hour contact information and fees were reviewed with the person in charge.

A re-inspection has been scheduled for May 08, 2019, to follow-up with the Food Manager Certificate, if necessary.

1. DEMONSTRATION OF KNOWLEDGE - MINOR

Inspector Comments: The person in charge demonstrated inadequate knowledge regarding the cooling process.

Corrective action: Education was provided.

Violation Description: All food employees, including the person in charge, shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)

2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS - MINOR

Inspector Comments: 1) A Food Manager Certificate was not available at time of inspection. Provide a Food Manager Certificate within 14 days. A reinspection is scheduled for May 08, 2019. To avoid a reinspection fee or additional administrative action, email a copy of your current Food Safety Certificate or proof of enrollment to ocampos@ochca.com.

2) An employee chosen at random did not have a valid food handler's card available for review at the time of inspection.

Each food handler shall maintain a valid California Food Handler Card for the duration of his or her employment as a food handler. Cards shall be valid for three years from the date of issuance, regardless of whether the food handler changes employers during that period. (Certified Food Managers are exempted from this requirement.)

Violation Description: There shall be a Food Manager Certificate on the premises for the designated employee that has passed an approved and accredited exam. Food facilities that prepare, handle, or serve non-prepackaged food, shall ensure that all food handlers have an approved food handler card. (113947.1-113947.5, 113948)

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments: No paper towels were observed at the dish machine handwash sink.

Provide and maintain handwashing soap and single-use sanitary towels in dispensers (or hot air blowers) at, or adjacent to, all handwashing facilities.

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)
10. PROPER COOLING METHODS - MINOR

Inspector Comments: 1) Individually portioned, covered, plastic containers of desserts (che) at a preparation table near an inoperable 3-compartment sink measured at ~95°F. It was stated that the desserts were cooked and packaged less than 1.5 hours prior.

Corrective action: The containers were uncovered and relocated to the walk-in refrigerator to cool to 70°F within the remaining two hours. Education on the cooling process was provided.

2) Individually portioned covered bowls of cooked noodles near the front counter area measured ~88°F. It was stated that the noodles were cooked less than 2 hours prior.

Corrective action: The bowls of noodles were uncovered to allow the noodles to cool to 70°F within the remaining two hours. Time as a public health control was discussed as an option with the person in charge and a form was provided.

Violation Description: All potentially hazardous foods shall be RAPIDLY cooled from 135°F to 41°F within 6 hours. During this time, the food shall decrease from 135°F to 70°F within 2 hours. Cooling shall be accomplished by using one or more of the following methods: placing in shallow pans, separating into smaller portions, using rapid cooling equipment, using ice, or other approved methods. (114002, 114002.1)

Corrected on site

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

Inspector Comments: 1) Observed multiple live German cockroaches in the following areas:
- on the back underside crevice between the dish machine rinse area metal panel and wall
- on the back underside crevice between the dish machine 'clean' side metal panel and wall

The cockroach permit suspension bulletin was provided. When all items on the checklist are completed, contact this agency for reinspection. Ensure all surfaces are clean, sanitized and all evidence of infestation is removed and all potential harborage sites are sealed properly. Refer to FM 44. After hour contact information and fees were reviewed with the person in charge.

2) Observed numerous fruit flies throughout the kitchen and facility.

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.

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)
28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments: 1) Observed a sealed bag of raw pork directly above sealed packages of raw fish on a shelf in the walk-in refrigerator.
Store raw animal products according to cooking temperatures (i.e. chicken below fish).

2) Observed raw meats and raw intact shell eggs stored above ready-to-eat foods in the walk-in refrigerator.
Store ready-to-eat foods above or separately from raw animal products.

3) Observed open bags of bulk food product (sugar, mungbean, bread crumbs) in the dry food storage room.

4) Observed an uncovered container of sugar/salt/seasoning mixture on shelf under a microwave at the cook's line.
Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

Violation Description: All food shall be separated and protected from contamination. (113980, 113984, 113986, 114060, 114067, 114077, 114073, 114143)

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

Inspector Comments: 1) Observed a bag of mungbean and containers of food product stored on the floor in the dry food storage room.
Maintain all foods stored off the floor on approved storage structures or other approved manner.

2) Observed unlabeled sauce bottles next to the 6-range stove at the cook's line.

3) Observed an unlabeled container of sugar/salt/seasoning mixture on a bottom shelf under one of the microwaves at the cook's line.
Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.

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])

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED - OUT OF COMPLIANCE

Inspector Comments: Observed unlabeled packages of candies, bread, and beef jerky at the customer self serve area. It was stated that the foods are purchased in bulk and packaged on-site. Receipts were provided.

Provide labels for all customer self-service prepackaged foods. The labels are to be in English and must contain the following:
a) the common name of the product
b) a declaration of the ingredients used, in descending order of predominance by weight
c) the name and place of business of the manufacturer, packer or distributor
d) the net weight of the product

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. Consumer notification shall be provided for unpackaged confectionary food containing alcohol in excess of one-half of 1 percent by weight. Infant formula or baby food must not be offered for sale after the "use by" date. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5, 114365.2; Sherman Food, Drug and Cosmetic Law)

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

Inspector Comments: Observed aluminum foil lining a shelf above the 6-range stove at the cook's line.
Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

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 tongs hanging on the stove handle. Clean and sanitize the tongs and store in an approved manner to prevent possible contamination.

2) Observed a rice dispensing utensil stored in a container of sitting water. Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135°F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream or mashed potatoes.

3) Observed dish racks stored in direct contact with the floor. Clean and sanitize the dish racks and store in an approved manner to prevent possible contamination.

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS, USE - OUT OF COMPLIANCE

Inspector Comments: Observed gaps between the exhaust hood filters.

Operate the hood as designed, maintaining the hood filters in place so that all seams in the hood duct are tight to prevent the accumulation of grease. Maintain the exhaust hood system, including the filters, clean and free of accumulated grease, dust and/or substances.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors, and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

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

Inspector Comments: 1) Observed the following holes/gaps:
- holes around pipe conduits under the dish machine
- loose panels behind the stand-up mixer
- loose panels behind/under the janitorial sink
- loose panels behind/under the dish machine

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

2) The side/sandwich entrance door was observed to be propped open. Maintain the food facility fully enclosed to prevent the entrance and harborage of animals and insects at all times except during immediate passage.

3) Observed the air curtain disconnected. 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.

4) Observed personal belongings (cell phone, charger) stored throughout the cook's line.

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: Observed deteriorated grout along the floor behind the stand-up mixer.
Repair the floor in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable. If flooring is to be replaced, submit a sample to this office prior to installation.

Violation Description: The walls / ceilings shall have durable, smooth, non-absorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable, and made of non-absorbent 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)

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: Cockroach activity in critical areas. Refer to FM24.

TO REOPEN YOUR FACILITY:
1. Eliminate the vermin (cockroach/rodent/etc.) activity through approved methods only.
2. Seal all gaps/cracks/crevices throughout the facility including but not limited to those listed below.
3. If using an a pest control service, only re-enter the facility indicated on your pest control invoice and/or report.
4. Correct all violations noted on this report.
5. Call your inspector during normal business hours to request a reinspection or call the after-hours (after 5 pm) number and leave a message for the on-call inspector.

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)
REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME: TAMS RESTAURANT AND SAND
LOCATION: 12332 BROOKHURST ST, GARDEN GROVE, CA 92840
DATE: 4/24/2019
RELATED ID: PR0020428

NOTES

Handouts provided:
- Food for Thought
- Waste Not OC Flyer
- Time as a public health control form
- Cockroach bulletin

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/.

NAME: R. Lai
TITLE: General Manager

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

INSPECTOR:

O CAMPOS
ENVIRONMENTAL HEALTH SPECIALIST
(714) 625-7407
OCAMPOS@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.