



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME TANA ETHIOPIAN RESTAURANT & MARKET		FACILITY ADDRESS 2622 W LA PALMA AVE, ANAHEIM, CA 92801	
MAILING ADDRESS 2622 W LA PALMA AVE ANAHEIM, CA 92801		IDENTIFIER None	
C/O - OWNER TSIGE & SHEWAYE ZELEKE		RESULT CLOSED	
FACILITY ID FA0003168	RELATED ID PR0003168	SERVICE: F03 - REINSPECTION	INSPECTION DATE 12/27/2018
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE S. Zeleke 6/11/23	REINSPECTION DATE: N/A

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 follow up on the major violation on the routine inspection 12/11/18.

On this date, the health permit for this facility was suspended during this visit due to cockroach activity in critical areas. See FM 50.

2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS - OUT OF COMPLIANCE

Inspector Comments:

Not all of the food handlers possess a California Food Handler Card. 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.)

This violation will be rechecked for compliance at the next routine inspection.

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)

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - OUT OF COMPLIANCE

Inspector Comments:

Observed an accumulation of old food debris on a handheld blender stored on the clean equipment rack. Remove the accumulation and maintain in a clean and sanitary manner.

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)



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24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - OUT OF COMPLIANCE

Inspector Comments:

Observed intergenerational cockroach activity in the following areas:

FRONT BAR AREA:

- 1 dead on floor between the beverage cooler and cabinetry
- 1 dead under counter shelving
- 2 egg casings on lower shelf of cabinetry below the alcohol
- 1 live under counter shelving

KITCHEN FLOOR:

- 1 live under fryer
- 1 live under microwave storage table
- 1 dead under handwash sink
- 3 dead and 2 egg casings under both the 3 compartment sink drain basins

WATER HEATER CLOSET FLOOR:

- 5 egg casings next to water heater

SUPPLY CLOSET FLOOR:

- 2 egg cases next to door
- 2 dead between boxes below storage rack in front of door
- 1 live middle of floor

OFFICE FLOOR:

- 1 dead under safe across from desk
- 1 egg casing under storage rack

Eliminate the activity of cockroaches and fruit flies 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)

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments:

Observed accumulations of grease and food debris in the following areas:

- cooking equipment inside and below
- storage racks for clean equipment and ingredients
- inside broiler unit
- inside fryer cabinet
- stove/oven unit
- handles of all cooking equipment and coolers
- outside of coolers
- handwash sink splashguard

Remove the accumulation and maintain in a clean and sanitary manner.

Violation Description: All nonfood-contact surfaces of utensils and equipment shall be clean. (114115 [c])



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42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED - OUT OF COMPLIANCE

Inspector Comments:

Observed the trash dumpster to be uncovered.

Violation Description: All food waste and rubbish shall be kept in leak-proof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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

Inspector Comments:

PERSONAL ITEMS:

- 1) Observed personal phone and charger stored on clean equipment and ingredient rack across from 3 compartment sink
 - 2) Observed employee beverages on clean equipment rack
- Designate an area for employee items away from clean equipment, food, and single use articles (ex) take out boxes)

CLEANING ITEMS:

- 1) Designate an area for cleaning supplies separate from food, clean equipment, and single use articles.

VERMIN PROOFING:

- 1) Properly seal the hole above the water heater with an approved material
- 2) Seal the hole on the ceiling corner of the office room
- 3) Seal any crevices on the wall/floor of the dry equipment room that is shared with the neighboring 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)

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

Inspector Comments:

Observed accumulations of grease and food debris in the following areas:

- under coolers
- all floor corners between base coving
- 3 compartment sink
- under all storage racks

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:

Cockroach activity in critical areas, refer to FM 24.

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

Prior to calling for a reinspection the following must be corrected:

- 1) Eliminate all live and dead cockroaches using approved pest control methods (refer to #24).
- 2) 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.
- 3) Clean and sanitize all equipment surfaces, food containers, shelves 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.
- 4) Properly eliminate/seal all cracks and crevices to prevent vermin harborage including but not limited to those listed in #44 & #45.
- 5) 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.
- 6) All violations noted on this report and the routine inspection report from 12/11/18 must be corrected unless noted otherwise.

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)



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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.ochca.com/eh/>.

NAME: S. ZELEKE
TITLE: Owner

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

INSPECTOR:

S WANG
ENVIRONMENTAL HEALTH SPECIALIST
(714) 659-1520
swang@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.