



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>BIG SAVER FOODS #7</b>		FACILITY ADDRESS <b>420 W 17TH ST, SANTA ANA, CA 92706</b>	
MAILING ADDRESS <b>4260 CHARTER ST 7 VERNON, CA 90058</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>UKA'S BIG SAVER FOODS, INC</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0022931</b>	RELATED ID <b>PR0022931</b>	SERVICE: <b>C01 - COMPLAINT INVESTIGATION - INITIAL</b>	INSPECTION DATE <b>12/31/2018</b>
PROGRAM DESCRIPTION <b>0313 - FOOD MARKET NON-COMPLEX 6000-29999 SQ FT</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>R. Garcia 02-21-2019</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**

This report was superseded\*

This purpose of this visit is to conduct a complaint investigation for complaint (CO0069488) that was received by this Agency. The complainant alleges that they had seen cockroaches in the bakery department. They also stated that they had seen rats in the store where the bread is delivered. On this day the complaint was verified, cockroaches were seen in the bakery department along with a dead rodent on a trap. The facility has been closed. The manager, C. Macillas was unaware of the complaint.

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

Inspector Comments:

1. Observed live roaches in the bakery department in between the wall and the oven.
2. Observed several dead cockroaches in the bakery department on the inside(mechanical area) of the cake display coolers.
3. Observed a dead rodent on a trap in the bakery department located underneath the mesaca bags.
4. Observed several rodent droppings on the floor near the water heater of the bakery department.

Eliminate the infestation/activity of cockroaches/rodents/flies/vermin 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 an accumulation of food, dirt, trash, and/or debris:
- on the floor near the cake display area of the bakery department
  - on the floor underneath the tortilla display near the bakery department
  - in the crevice of the two revert oven machines of the bakery department
  - on the floors underneath the maseca bags of the bakery department
  - on the floors in the storage room of the bakery department
  - on the floors of the tostada rack of the bakery department
  - on the floors of the employee locker room

Remove the accumulation of food, dirt, trash, and/or debris.

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



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

Inspector Comments:

1. Observed several loose ceiling tiles throughout the bakery department. Secure the tiles.
  
2. Observed several holes, cracks, gaps, and/or crevices in the following areas:
  - On the loose panel of the wall located in the bakery department directly underneath the water meter control panel.
  - In the tile above the revert oven located in the bakery department
  - In the ceiling where the piping meets, located above the mesaca bags
  - In the wall above the 3-compartment sink located adjacent to the storage room of the bakery department
  - In the walls of the storage room of the bakery department
  - In the ceiling of the storage room of the bakery department
  - In the pillar located on the right hand side of the bakery department front entrance between the metal panel and wall.
  - In the ceiling vent of the bakery department
  - In the edges of the panel located by the 3-compartment sink closest to the oven of the bakery department
  - In the ceiling of the employee lockers
  - In the crevice of the delivery door(bottom right hand side)
  - In the ceiling of the warehouse
  - In the walls of the warehouse
  - In the ceiling light located above the money gram sign office
  - In the ceiling tile located above the rotisserie chicken display near the bakery.

Seal, repair, and/or close all the holes, cracks, gaps, and/or crevices.

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)



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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 infestation

Prior to reopening the following must be completed:

- 1) Eliminate live cockroaches by approved methods. 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.
- 2) 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.
- 3) Enter your facility only after it is safe to do so. Clean and sanitize all food contact surfaces that were exposed to the spotting, live or dead cockroaches, and pesticides. It is vital to remove egg casings left behind by dead/dying cockroaches as each egg case can contain up to 32 viable "baby" cockroaches capable of surviving the initial pest control service. Break the life cycle of the cockroaches.
- 4) Clean up and properly dispose of any rodent. Ensure all affected surfaces which includes but is not limited to all equipment, food, and beverage preparation and storage areas are thoroughly washed and sanitized using 1 part bleach to 10 parts water and allow to air dry. Our Agency will not be able to reinstate your permit until all affected surfaces are cleaned and sanitized properly.
- 5) Eliminate Harborage Points/Areas completely. Harborage areas must be eliminated.
- 6) All violations must be completed in full for the facility health permit to be reinstated by a representative of this Agency.

Informational Bulletin" Procedures Following a Health Permit Suspension Due to Cockroach Activity" was provided this date.

All violations must be completed in full for the facility health permit to be reinstated by a representative of this Agency.

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**

NAME: F. Pinedo  
TITLE: District Manger

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

INSPECTOR:

J MARTINEZ  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 980-1216  
josmartinez@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).