



### RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME <b>DONER G TURKISH AND MEDITERRANEAN GRILL</b>		FACILITY ADDRESS <b>2139 E BALL RD, ANAHEIM, CA 92806</b>	
MAILING ADDRESS <b>2139 E BALL RD ANAHEIM, CA 92806</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>DONER G INC</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0051152</b>	RELATED ID <b>PR0060517</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>	INSPECTION DATE <b>2/14/2019</b>
PROGRAM DESCRIPTION <b>0132 - RESTAURANT 31-60 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>M. Gomez 1/24/21</b>	REINSPECTION DATE: <b>N/A</b>

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.

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

IN	MAJ	MIN	N/A	N/O	EMPLOYEE KNOWLEDGE	COS
●					1. Demonstration of knowledge	
		●			2. Food manager certification; food handler cards	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						
●					3. Communicable disease; reporting, restrictions & exclusions	
				●	4. No discharge from eyes, nose, and mouth	
		●			5. Proper eating, tasting, drinking or tobacco use	
<b>PREVENTING CONTAMINATION BY HANDS</b>						
●					6. Hands clean and properly washed; gloves used properly	
●					7. Adequate handwashing facilities supplied & accessible	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						
		●			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	
				●	12. Proper reheating procedures for hot holding	

IN	MAJ	MIN	N/A	N/O	PROTECTION FROM CONTAMINATION	COS
●					13. Returned and reserve of food	
●					14. Food in good condition, safe and unadulterated	
	●				15. Food contact surfaces: clean and sanitized	●
<b>FOOD FROM APPROVED SOURCES</b>						
●					16. Food obtained from approved source	
				●	17. Compliance with shell stock tags, condition, display	
				●	18. Compliance with Gulf Oyster Regulations	
<b>ADDITIONAL CRITICAL RISK FACTORS</b>						
				●	19. Compliance with variance, specialized process, & HACCP Plan	
				●	20. Consumer advisory provided for raw or undercooked foods	
				●	21. Licensed health care facilities/public & private schools: prohibited foods not offered	
●					22. Hot and cold water available	
●					23. Sewage and wastewater properly disposed	
	●				24. No rodents, insects, birds, or animals	

#### GOOD RETAIL PRACTICES

OUT	SUPERVISION	COS
	25. Person in charge present and performs duties	
	26. Personal cleanliness and hair restraints	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
	27. Approved thawing methods used, frozen food	
●	28. Food separated and protected	●
	29. Washing fruits and vegetables	
	30. Toxic substances properly identified, stored, used	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>		
	31. Food storage; food storage containers identified	
	32. Consumer self-service	
	33. Food properly labeled & honestly presented	

OUT	EQUIPMENT/UTENSILS/LINENS	COS
●	34. Nonfood contact surfaces clean	
●	35. Warewashing facilities: installed, maintained, used; test strips	
●	36. Equipment/Utensils approved; installed; good repair, capacity	
	37. Equipment, utensils and linens: storage and use	
	38. Adequate ventilation and lighting; designated areas, use	
	39. Thermometers provided and accurate	
	40. Wiping cloths: properly used and stored	
<b>PHYSICAL FACILITIES</b>		
	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	

OUT	PERMANENT FOOD FACILITIES	COS
●	45. Floor, walls, ceilings: built, maintained, and clean	
	46. No unapproved private homes/living or sleeping quarters	
<b>SIGNS/REQUIREMENTS</b>		
	47. Signs posted; last inspection report available	
	48. Plan Review	
	49. Health Permit	
<b>COMPLIANCE AND ENFORCEMENT</b>		
●	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	



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**OPENING COMMENTS**

Routine inspection conducted.  
Health permit suspended on this date due to rodent activity, refer to FM 50.

**2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS - MINOR**

Inspector Comments: Person in charge stated not all employees have a food handler card.

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)

**5. PROPER EATING, TASTING, DRINKING OR TOBACCO USE - MINOR**

Inspector Comments: Observed an employee drinking from an uncovered beverage container at the front service line by the vertical broilers.

Discontinue this practice. Refer to FM 44 for related violation.

Violation Description: No employees shall eat, drink, or smoke in any work area. (113977)

**8. PROPER HOT AND COLD HOLDING TEMPERATURES - MINOR**

Inspector Comments: Measured the hummus in the 1-door reach in cooler at the front service line to be 47°F, and the heavy whipping cream to be 48°F.

The person in charge stated the food items had been used for active food preparation, and were placed in the cooler less than two hours prior. An employee relocated the food items to the walk-in cooler. See FM 36 for related violation.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037, 114343(a), 114004)

**Corrected on site**

**15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR**

Inspector Comments: Observed food residual food residue/crusted food residue on the following food contact surfaces:

- the meat slicer
- metal skewer sticks stored below the center prep shelf
- knives on the magnet strip above the prep table
- vertical broiler assembly parts on the equipment storage rack by the back door
- stacked plastic food bins on the equipment storage rack by the back door
- the interior surfaces of the clear plastic bins used to store smaller equipment items located on the equipment storage rack by the back door

The person in charge directed employees to wash, rinse, and sanitize the food contact surfaces at the time of this inspection.

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)

**Corrected on site**

**20. CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED FOODS - MINOR**

Inspector Comments: Consumer advisory regarding risks of consuming raw or undercooked foods not posted.

Violation Description: Ready-to-eat food containing undercooked food or raw egg may be served if the facility notifies the consumer by disclosure and reminder. (114012, 114093)



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

Inspector Comments: Observed a live rodent run from the kitchen, through the dining room, into the manager's office/equipment storage room.

Observed a dead rodent on the floor behind the bench seat in the corner of the customer area.

Observed rodent droppings in the following areas:

- in the corner below the door hinge of the kitchen entrance door (located by the restrooms)
- in the corner behind the stacked oven unit
- in the corner by the walk-in cooler entry door
- throughout the floor surface below the employee lockers
- behind the 1-door reach-in cooler at the front service line
- throughout the bottom interior surface of the front service counter (directly below the point of sale system)
- to the left of the hot water heater

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.

Corrective Action Taken: The health permit was suspended on this date, refer to FM 50.

Observed drain flies in the kitchen by the 3-compartment sink and the corner prep table.

Eliminate the drain flies from the facility.

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: Observed the beef kabobs and chicken kabobs to be uncovered in the front service reach-in cooler at the cook's line.

An employee relocated the food items into deep pans and covered the food items with cellophane.

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

**Corrected on site**

**34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE**

Inspector Comments: Observed blood on the bottom interior service of the reach-in cooler at the cook's line.

Remove the blood, clean and sanitize the interior surfaces of the cooler.

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

**35. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS - OUT OF COMPLIANCE**

Inspector Comments: Lack of sanitizer test strips.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)



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

Inspector Comments: 1) Observed the 1-door reach in cooler at the front service line holding potentially hazardous foods above 41°F. The ambient temperature was recorded to be 44°F. Adjust/repair the cooler to maintain the internal temperature of potentially hazardous foods at or below 41°F.  
2) Observed excessive food residue on the cage around the top of the mixing bowl of the stand mixer. Clean and sanitize the cage of the mixer.  
3) Observed a granite slab installed on top of the metal prep table in the kitchen. Remove the granite slab.  
4) Observed a knife stored between the wall and the edge of the prep table. Discontinue this practice. The person in charge relocated this equipment item to the 3-compartment sink.

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)

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

Inspector Comments: VERMIN:  
-Maintain the facility vermin proof.  
-Seal the hole/replace the metal flashing on the right side of the hood-to-ceiling junction.  
-Ensure all doors have an installed weather stripping/door sweeps.  
-Seal all gaps greater than 1/4 inch.

PREMISES:  
-Observed an opened canned employee beverage at the cook's line.  
Discontinue storing employee beverages and/or food in food prep and storage areas. Closed beverages may be stored in an approved manner to prevent contamination. Instruct employees to only eat and drink in designated areas away from food and utensils, and to wash their hands thoroughly before returning to work.  
-Observed employee personal items stored on the surface of the soda syrup boxes.  
Maintain employee clothing and personal effects in a room, enclosure, lockers, or other designated area or designated area separated from toilets, food storage, food preparation areas and utensil washing areas.

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

Inspector Comments: 1) Clean and sanitize the following areas:

- in the corner below th door hinge of the kitchen entrance door (located by the restrooms)
  - in the corner behind the stacked oven unit
  - in the corner by the walk-in cooler entry door
  - throughout the floor surface below the employee lockers
  - behind the 1-door reach-in cooler at the front service line
  - throughout the bottom interior surface of the front service counter (directly below the point of sale system)
  - to the left of the hot water heater
  - the customer dining room
- 2) Repair the loose base cove tiles located:
- below the right drain board of the 3-compartment sink
  - behind and beside the equipment storage rack located beside the hot water heater

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

PRIOR TO CALLING FOR REINSPECTION THE FOLLOWING MUST BE COMPLETED:

- 1) Eliminate all rodent activity from this facility using approved pest control methods (see FM 24).
- 2) Clean and sanitize all affected surfaces to eliminate rodent droppings and contamination including, but not limited to all prep tables, food equipment, food containers, shelves, and floors. Clean and sanitize behind and under all equipment, and remove further rodent droppings.
- 3) Properly eliminate/seal potential entry points such as holes and gaps in the walls, base coves, ceiling, and under all exterior doors to prevent vermin entrance including but not limited to those listed in FM 44 & FM 45. This facility shall be vermin proof to prevent entrance of additional rodent activity. Rodent proof the facility.

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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**NOTES**

Food for thought newsletter, prevent foodborne illness outbreaks brochure, new handwash stickers, and Clean Hands Healthy Lives poster provided this date. Food Allergen and Facts on Trans Fats hand outs were provided with this report.

**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: M. Gomez  
TITLE: Manager

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

INSPECTOR:

J MACE, REHS  
ENVIRONMENTAL HEALTH SPEC II  
(714) 380-2741  
[jmace@ochca.com](mailto:jmace@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).