



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME KIM HUONG VIETNAMESE & CHINESE FOOD		FACILITY ADDRESS 17311 MCFADDEN AVE B & C, TUSTIN, CA 92780	
MAILING ADDRESS 246 N HIGHLAND ST ORANGE, CA 92867		IDENTIFIER None	
C/O - OWNER HANG THI LE		RESULT REINSPECTION DUE-PASS	
FACILITY ID FA0002280	RELATED ID PR0002280	SERVICE: F03 - REINSPECTION	INSPECTION DATE 6/26/2020
PROGRAM DESCRIPTION 0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE None on File	REINSPECTION DATE: 07/06/2020

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 Supersedes the Previous Report****

PERMIT REINSTATEMENT

This inspection is at the request of J. Ngo, person in charge in response to a permit suspension on 6-25-20 for rodent activity and/or infestation. The conditions causing the permit suspension were observed to be corrected. Your permit to operate is hereby reinstated. Continue to correct the remaining violations noted below.

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: A heavy accumulation of grease was observed on the cooking equipment and on the gas pipe lines behind the cooking equipment. Remove the grease accumulation. Maintain all utensils and equipment in a clean and sanitary manner.

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

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

Inspector Comments: Two single burner stoves were observed not completely 6 inches within the exhaust hood canopy.

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)

NOTES

A hand written report was also left on site.

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.ocalhealthinfo.com/eh/>.

NAME: J. Ngo
TITLE: Person in charge



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

INSPECTOR:

L NIEVES, REHS
ENVIRONMENTAL HEALTH SPEC III
(714) 824-9891
lnieves@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.