



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>EL TORITO CANTINA AUTENTICA</b>		FACILITY ADDRESS <b>24301 AVENIDA DE LA CARLOTA , LAGUNA HILLS, CA 92653</b>	
MAILING ADDRESS <b>24301 AVENIDA DE LA CARLOTA LAGUNA HILLS, CA 92653</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>SHAUN BENESCH-FM RESTAURANTS EL TORITO OPCO LLC</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0004519</b>	RELATED ID <b>PR0004519</b>	SERVICE: <b>F03 - REINSPECTION</b>	INSPECTION DATE <b>6/27/2019</b>
PROGRAM DESCRIPTION <b>0136 - RESTAURANT 201+ PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>A. Rivas- Exp. 12/06/21</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**

**\*\*\*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 on this report, 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 after-hours overtime rate through June 30, 2019 is \$45.75 per quarter hour, or fraction thereof; time charged includes all travel time.

**REASON FOR CLOSURE:**

-Cockroach infestation

The Health Permit has been suspended, please review all violations in detail and the permit suspension directions in GRP 50.



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

Inspector Comments:

1. Observed numerous live cockroaches of varying life stages in the following area:

- A) In the mechanical arm box located on the bottom left side of the dish machine
  - numerous live adult
  - live nymphs
  - egg cases

2. Observed three dead cockroaches in the following location:

- on the floor, underneath the dirty dish drainboard of the dish washing area

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)

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

Inspector Comments: 1. Observed flooring in disrepair (broken tiles and missing grout) throughout the facility but particularly at the cook's line, dish washing area, and prep area. 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.

2. Observed an accumulation of debris, grease build-up and/or food residue in the following locations:

- underneath the ice machines
- preparation area
- cook's line
- dish washing area

Frequently clean and maintain all floors, walls, ceiling, including but not limited to, floor-wall junctions (edges), corners, floor sinks (drains) and underneath equipment/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: ABSOLUTELY NO FOOD/BEVERAGE PREP OR SALES MAY OCCUR IN THIS FACILITY WITHOUT PRIOR WRITTEN APPROVAL FROM THIS AGENCY.

Prior to calling for a re-inspection all of the violations listed on this report must be corrected, including, but not limited to, the following:

- 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, walls 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 #45.
- 5) Have your pest control receipt available for review by the Environmental Health Specialist responding to your request for re-inspection. Without proof that it is safe for the Specialist to enter your facility the re-inspection will not occur. Enter your facility only after it is safe to do so.
- 6.) Please review the provided cockroach information bulletin provided via physical copy.

NOTE: Violations must be corrected prior to the re-inspection that will be scheduled after this facility has been reopened.

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)

**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: A. Rivas  
TITLE: Manager

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

INSPECTOR:

C GOMEZ  
ENVIRONMENTAL HEALTH SPEC I  
(714) 714-2475  
CGomez@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).