



REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME ARTHURS COFFEE SHOP		FACILITY ADDRESS 240 N TUSTIN ST, ORANGE, CA 92867	
MAILING ADDRESS 240 N TUSTIN AVE ORANGE, CA 92867		IDENTIFIER None	
C/O - OWNER ARTHUR'S COFFEE SHOP-DANIEL & RIC KATZ		RESULT CLOSED	
FACILITY ID FA0004204	RELATED ID PR0004204	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 7/1/2019
PROGRAM DESCRIPTION 0135 - RESTAURANT 151-200 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE J. Herrera 03/14/2020	REINSPECTION DATE: N/A

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	
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
●					3. Communicable disease; reporting, restrictions & exclusions	
●					4. No discharge from eyes, nose, and mouth	
●					5. Proper eating, tasting, drinking or tobacco use	
PREVENTING CONTAMINATION BY HANDS						
●					6. Hands clean and properly washed; gloves used properly	
		●			7. Adequate handwashing facilities supplied & accessible	
TIME AND TEMPERATURE RELATIONSHIPS						
●					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	
FOOD FROM APPROVED SOURCES						
●					16. Food obtained from approved source	
			●		17. Compliance with shell stock tags, condition, display	
			●		18. Compliance with Gulf Oyster Regulations	
ADDITIONAL CRITICAL RISK FACTORS						
			●		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	
GENERAL FOOD SAFETY REQUIREMENTS		
	27. Approved thawing methods used, frozen food	
●	28. Food separated and protected	
	29. Washing fruits and vegetables	
	30. Toxic substances properly identified, stored, used	
FOOD STORAGE/DISPLAY/SERVICE		
	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	
PHYSICAL FACILITIES		
●	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	
SIGNS/REQUIREMENTS		
	47. Signs posted; last inspection report available	
	48. Plan Review	
	49. Health Permit	
COMPLIANCE AND ENFORCEMENT		
●	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

The purpose of this visit was to conduct a routine inspection.

On this date the health permit was suspended due to rodent activity in critical areas. Refer to FM 24 and FM 50.

TO REOPEN YOUR FACILITY:

1. Eliminate the vermin (cockroach/rodent/etc.) activity through approved methods only.
2. Seal all gaps/cracks/crevices throughout the facility including but not limited to those listed below.
3. If using a pest control service, only re-enter the facility indicated on your pest control invoice and/or report.
4. Correct all violations noted on this report.
5. Call your inspector during normal business hours to request a re-inspection or call the after-hours (after 5 pm) number and leave a message for the on-call inspector.

***A CLOSED seal has been posted.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments: No soap was available at both employee restrooms.

Provide and maintain handwashing soap and single-use sanitary towels in dispensers (or hot air blowers) at, or adjacent to, all handwashing facilities.

Violation Description: Handwashing facilities must be provided. Handwashing soap and single-use towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. Handwashing facilities shall be clean, unobstructed, and accessible. (113953, 113953.1, 113953.2, 114067)

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

Inspector Comments: 1) Observed rodent activity in the following critical areas:

- numerous rodent droppings on the floor under the dish machine
- appearance of numerous rodent droppings along the floor perimeter in the food storage room/walk-in refrigerator area

2) Observed multiple fruit flies throughout the facility.

Eliminate the infestation/activity of 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)

28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments: 1) Observed uncovered containers of mashed potato stored on a shelf in the walk-in refrigerator.

2) Observed an uncovered container of raw beef on a shelf in the walk-in refrigerator.

Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

3) Observed a tray of raw intact shell eggs stored above ready-to-eat foods in the walk-in refrigerator.

Store ready-to-eat foods above or separately from raw animal products.

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



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34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: Remove the accumulation of grease/grime, dust, and/or water/liquid build-up from the following areas:

- the pipes along the wall behind the cook's line
- the bottom shelves under the griddles at the cook's line
- the fryer cabinet at the cook's line
- the shelves in the 3-door reach-in refrigerator at the customer dining area
- the bottom shelf of the under-counter reach-in refrigerator at the server side station
- the light switch covers in the water heater room and outside the employee restroom rooms
- the inside side surfaces of the ice machine

Maintain the facility in a clean and sanitary manner.

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

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

Inspector Comments: 1) Observed an inoperable under-counter reach-in refrigerator, located across from the fryer, used as storage. Repair/replace the equipment or remove if not necessary to the operations or maintenance of the facility.

- 2) Repair the torn gasket around the walk-in refrigerator door located in the dry food storage room area.
- 3) Repair the broken door handle at the under-counter reach-in refrigerator located across from the griddle.
- 4) Investigate the source of water accumulation on the bottom shelf and repair the under-counter reach-in refrigerator at the side server station.
- 5) Replace the rusty shelving unit in the walk-in refrigerator located across from the preparation 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)

37. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE - OUT OF COMPLIANCE

Inspector Comments: Observed a bowl used as a dispensing utensil stored in the ice machine. Provide an approved utensil or device for dispensing food product.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)



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

Inspector Comments: 1) Replace the missing light shields from the ceiling above the cook's line and warewash area.

- 2) Repair the inoperable lights in the following areas:
- the locker room area outside the employee restroom
 - the 'chemical' storage room area outside the employee restroom

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED - OUT OF COMPLIANCE

Inspector Comments: Although sanitizer buckets were set up, multi-use wiping cloths were observed stored outside of the bucket. Discontinue holding multi-use wiping cloths outside of the sanitizer solution between uses. Store wiping cloths in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

Violation Description: Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods. (114135, 114185.1, 114185.3 [d-e])

41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments: No air gap was observed between the floor sink and drain pipe at the following areas:

- under the dish machine
 - under the preparation sink located across from the walk-in refrigerator
- Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

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

Inspector Comments: 1) Properly rodent proof the following areas in the water heater room:

- the ceiling around the pipe conduits above the electrical panel
- the ceiling above the fuse box
- the ceiling around the water heater vent/pipe
- the wall corner above the door

2) Seal all gaps that are greater than a 1/4 inch around the ceiling tiles throughout the kitchen/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)



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

Inspector Comments: 1) Observed flooring in disrepair (i.e. deteriorating or missing grout/tiles/vinyl, etc) in the following areas:
 - under a small preparation table at the cook's hot line
 - in the walk-in refrigerator located across from the preparation sink

2) Observed the walls in disrepair (i.e. deteriorating or missing grout/tiles/vinyl, etc) in the following areas:
 - behind the 3-compartment sink
 - behind the preparation sink/table across from the walk-in refrigerators

Repair the floor and walls 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.

3) Remove the accumulation of water build-up from floor in the following areas:
 - under the preparation sink/table across from the walk-in refrigerator
 - in the walk-in refrigerator located across from the preparation sink/table

4) Remove the accumulation of debris and/or grease/grime build-up from the following areas:
 - the floor and wall at the cook's main line
 - the floor perimeter and floor sinks throughout the kitchen (i.e. dry food storage room, dish machine, ice machine, cook's line)

Maintain the facility in a clean and sanitary manner.

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 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 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 in critical areas. Refer to FM24 and FM44.

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)

NOTES

- Handouts provided:
- Food for Thought/Waste Not OC Flyer

SIGNATURE(S) OF ACKNOWLEDGEMENT

A copy of this report was left at the facility on this date. Additional information can be found at <http://www.ocalthinfo.com/eh/>.

NAME: Bernabel Aguilar
TITLE: Kitchen Manager



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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:

O CAMPOS
ENVIRONMENTAL HEALTH SPECIALIST
(714) 625-7407
OCAMPOS@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.