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

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

EQUIPMENT/UTENSILS/LINENS

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

PLANNING

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

SIGHTS/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 (VCA&D)
54. Impoundment
55. Sample Collected
24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - MAJOR

Inspector Comments:
Dead cockroaches were found in the following locations:
- underneath the back employee handwash sink
- underneath the prep sink
- on the dishware shelving located behind the reach-in prep cooler at the cook's line

Several live cockroaches were observed in the following areas:
- around the plumbing fixture located behind the prep cooler at the end of the cook's line
- behind the prep cooler at the end of the cook's line between the lip of the FRP and base coving

Eliminate the activity 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)

28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments:
Observed raw chicken being stored above raw beef in the prep coolers. Store raw animal products according to cooking temperatures (i.e. chicken below fish).

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

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments:
Thoroughly clean and sanitize the following areas of the facility:
- shelving above the prep sink/prep table
- shelving where dishes are stored at the entrance of the kitchen
- door gaskets of the prep coolers at the cook's line

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

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

Inspector Comments:
1) Seal the crevices/holes around the plumbing fixture located behind the prep cooler at the end of the cook's line.
2) Seal the bottom portion of the loose FRP located behind the prep coolers at the cook's line.

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

**Inspector Comments:**

Clean the floors in the following areas:
- underneath the prep coolers at the cook’s line
- underneath the ice machine at the bar
- underneath the shelving in the back storage area
- underneath the prep area

**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)

## 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, 2020 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 activity

Before calling this agency to schedule a reinspection to open ensure the following:
1) The violations noted in the report have been corrected.
2) Eliminate cockroach activity using approved pest control methods.
3) Clean and sanitize all food contact surfaces.
4) Eliminate all harborage points.

**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**
**FACILITY NAME:** SUPER MEX MEXICAN RESTAURANTS  
**LOCATION:** 14370 CULVER DR F, IRVINE, CA  92604  
**DATE:** 10/29/2019  
**RELATED ID:** PR0001522

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:** L. Leon  
**TITLE:** Manager

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

**INSPECTOR:**  
D TENORIO  
ENVIRONMENTAL HEALTH SPEC II  
(714) 483-1850  
DTenorio@ochca.com

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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.