



REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME SINOFUSION		FACILITY ADDRESS 5555 E SANTA ANA CANYON RD, ANAHEIM HILLS, CA 92807	
MAILING ADDRESS 5555 E SANTA ANA CANYON RD ANAHEIM HILLS, CA 92807		IDENTIFIER None	
C/O - OWNER SPICY PARK INC		RESULT CLOSED	
FACILITY ID FA0004319	RELATED ID PR0004319	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 2/14/2019
PROGRAM DESCRIPTION 0134 - RESTAURANT 101-150 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE D. YANG EXP: 5/24/22	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	DESCRIPTION	COS
		●			EMPLOYEE KNOWLEDGE	
		●			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	
					PROTECTION FROM CONTAMINATION	
		●			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	DESCRIPTION	COS
	SUPERVISION	
	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	
	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	
	PERMANENT FOOD FACILITIES	
●	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

This is a routine inspection conducted with Supervising Environmental Specialist, C. Clark. This facility's Health Permit was suspended due to rodent activity in critical areas. See item 50.

*THIS REPORT SUPERSEDES THE HANDWRITTEN INSPECTION REPORT LEFT ON-SITE.

1. DEMONSTRATION OF KNOWLEDGE - MINOR

Inspector Comments: Employees were unable to demonstrate knowledge in the following food safety categories:

- handwashing procedures
- cooking requirements of potentially hazardous foods
- manual and cleaning and sanitizing procedures for multi-use equipment

Violation Description: All food employees, including the person in charge, shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)

6. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY - MAJOR

Inspector Comments: 1. Observed an employee to wash their hands with cold water for less than 10 seconds and proceeded to handle equipment with wet hands.

2. Observed an employee wash their hands at the 2-compartment sink without using soap and after having handled raw beef with their bare hands.

3. Observed an employee clean their nose with their bare hand and then proceeded to handle clean utensils.

Corrective actions: Each employee was instructed to properly wash their hands with soap, warm water and dry using single use paper towels. Affected utensils were relocated to the warewashing area where the dish machine was measured at 50 ppm chlorine.

Violation Description: Employees are required to wash their hands with soap and warm water for a minimum of 10 seconds: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Food employees shall minimize contact with exposed, ready-to-eat food with their bare hands and shall use suitable utensils, gloves, or dispensing equipment. Food employees shall keep their fingernails clean. Gloves shall be worn if a food employee has artificial nails, nail polish, rings, or orthopedic support devices. (113952, 113953.3, 113953.4, 113961, 113968, 113973 [b-f])

8. PROPER HOT AND COLD HOLDING TEMPERATURES - MINOR

Inspector Comments: 1. Measured the following potentially hazardous foods at 44F while stored inside the walk-in cooler:

tofu, rehydrated jelly fish, raw pork, raw chicken, raw beef, heavy cream, cooked pork. Per the operator, the foods were stored in the walk-in cooler for over 24 hours. On this date, the walk-in cooler's temperature had not been documented by any person on-site.

Corrective action: The listed foods were voluntarily discarded by employees. See item 53.

2. Measured raw beef at 52F stored beyond the capacity of the coldtop insert located on the coldtop unit across from the cook's line. Per the cook, the raw beef was portioned into the insert less than 2 hours prior.

Corrective action: The raw beef was portioned into a smaller container and stored in the reach-in cooler below the coldtop unit for rapid cooling.

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



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11. PROPER COOKING TIME & TEMPERATURES - MAJOR

Inspector Comments: Measured partially cooked chicken at 122F while stored on the preparation table across from the cook's line. Per the cook, the chicken was partially cooked 15 minutes prior.

Corrective action: The chicken was thoroughly cooked and an internal temperature of 180F was obtained. Education was provided.

Violation Description: All raw or incompletely cooked food of animal origin shall be cooked to heat all parts of the food to a temperature and time that complies with the following: comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec; single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec; poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F. Other temperature requirements may apply. (114004, 114008, 114010)

Corrected on site

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR

Inspector Comments: 1. Observed the cold-top unit's lid to be stored directly on the floor. An employee proceeded by covering the foods in the coldtop unit with the lid previously stored on the floor.

Corrective action: The violation was corrected by an employee who washed, rinsed, and sanitized the affected equipment. Food was not observed to be contaminated during this process.

2. Observed clean knives to be stored in between the large coldtop unit and preparation table located across from the cook's line. Store cleaned equipment in a sanitary manner.

3. Observed the table mounted can opener to be stored without being cleaned to sight and touch.

4. Observed an employee wash soiled knives and proceeded to store them inside a soiled bus bin located behind the cook's line.

5. Observed clean cups stored inside a cabinet where rodent droppings were observed.

Corrective action: The affected areas were cleaned and sanitized. Affected equipment was relocated to the dish machine area.

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

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

Inspector Comments: 1. Old dusty rodent droppings were observed in the following locations:

- in the wooden storage cabinet across from the syrup storage rack at the bar
- in the wooden storage cabinet beneath the handwashing sink in the upstairs dining area

2. Observed dead cockroaches in the following locations:

- 1 on the wall behind the storage shelf located next to the mixer
- 1 on the floor under the ice machine
- 2 on the wall under equipment storage racks above the 2-compartment sink.

3. Cockroach spotting was observed in the following locations:

- behind a metal box on the wall above the hot water dispenser
- beneath the preparation table/wall next to the hot water dispenser.

Eliminate the activity of cockroaches/rodents/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)



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27. APPROVED THAWING METHODS USED, FROZEN FOOD - OUT OF COMPLIANCE

Inspector Comments: Observed frozen raw chicken thawing at room temperature on the 2-compartment sink's drain board. Discontinue this practice.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in a microwave oven; during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED - OUT OF COMPLIANCE

Inspector Comments: 1. Uncovered foods were observed inside the walk-in cooler. Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.
2. Observed containers of frozen animal products stored on the floor in the walk-in cooler. Store food and/or food equipment at least 6 inches off the floor.

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: Clean to remove the heavy accumulation of grease and/or old food and/or grime including, but not limited to, the following locations:

- handles on the reach-in cooler/drawers across from the cook's line
- handle on the walk-in cooler door
- storage rack used to elevate the plate storage unit
- beneath the preparation sink/handwashing sink
- beneath the preparation tables across from the cook's line
- between the fryers at the cook's line
- gaskets on the 3-door reach-in cooler adjacent to the cook's line.
- beneath the ice bin at the bar

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 cinderblocks used to provide support of metal storage racks in the dry food storage room. Remove the cinderblocks and use only approved materials.
 2. Observed rusted storage racks in the walk-in cooler. Repair/replace the rusted storage units. Do not repaint the storage racks.
 3. Observed a broken leg on the preparation sink and on the ice bin at the bar. Ensure that all equipment is in good repair.
 4. Observed an unused plate storage unit across from the ice machine. Remove equipment that is unnecessary to this facility's operation.
 5. Observed grocery bags used for the storage of frozen raw animal products. Discontinue this practice. Use only approved materials.
 6. Measured foods in the walk-in cooler at 44F. Repair/Adjust the refrigeration unit (s) so that the potentially hazardous foods are maintained at or below 41F. (NOTE: The unit was adjusted during this visit and it later measured at or below 41F).

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)



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41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments: Repair the leak observed at the mop sink located inside the employee restroom. Ensure all plumbing is in good repair.

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)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED - OUT OF COMPLIANCE

Inspector Comments: Observed the trash dumpster to be uncovered.

Violation Description: All food waste and rubbish shall be kept in leak-proof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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

Inspector Comments: 1. Observed employee belongings stored on food contact surfaces across from the cook's line and on dry food storage shelves. Discontinue this practice. 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.
2. Observed crevices greater than 1/4-inch inside the wooden cabinet located across from the syrup storage rack at the bar. Properly rodent proof this area.

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 throughout the food preparation area, walk-in cooler/walk-in freezer, and in the bar area (e.g., cracked/missing floor tile and missing grout). 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. Clean to remove the accumulation of grease from the floors in the following areas:

- under the cook's line equipment
- in the walk-in cooler
- under the reach-in cooler/drawer unit
- under the 3-door reach-in cooler
- under the storage shelves in the dry food storage room
- under the storage shelves in the upstairs equipment storage area

3. Observed the walls and/or ceiling in disrepair in the following areas (e.g., leaking ceiling, peeling/swollen walls):

- dry food storage area behind the storage rack
- employee restroom
- beneath the dish machine
- ceiling in the equipment storage room in the upstairs dining area

Make the necessary repairs to ensure that the walls are smooth, easily cleanable, and non absorbent. Remove excess foam that was observed to be used to repair previous damage. Repair leaks observed in the upstairs equipment storage room.

4. Observed there to be missing/broken basecoving in the following locations:

- employee restroom
- dry food storage room
- behind the smoker
- in the walk-in cooler
- at the bar beneath the reach-in coolers

Provide an integrally designed base coving with a 3/8-inch radius at the juncture of the floor and wall. The coving must extend up the wall at least 4 inches.

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 in critical areas

ABSOLUTELY NO FOOD/BEVERAGES MAY BE PREPARED OR SOLD IN THIS FACILITY WITHOUT PRIOR APPROVAL FROM THIS AGENCY.

Prior to calling for a reinspection the following must be corrected:

- 1) Eliminate all rodent activity from this facility using approved pest control methods (refer to #24).
- 2) Clean and sanitize all surfaces to eliminate rodent contamination including, but not limited to, all prep tables, food equipment, food containers, shelves, and floors.
- 3) Properly eliminate/seal potential points of entry such as holes and gaps in the walls, basecoves, ceiling, and under all exterior doors to prevent vermin entrance including but not limited to those listed in #44.

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)

53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)

Inspector Comments: tofu 5 lbs, rehydrated jelly fish 7 lbs, raw pork 10 lbs, raw chicken 40 lbs, raw beef 15 lbs, heavy cream 2 lbs.

Violation Description: Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. (111890, 111895)



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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: B. YANG
TITLE: OPERATOR

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

INSPECTOR:

J VALDEZ
ENVIRONMENTAL HEALTH SPEC I
(714) 823-7732
jvaldez@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.