



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>2ND FLOOR FAD</b>		FACILITY ADDRESS <b>126 S MAIN ST 201, HUNTINGTON BEACH, CA 92648</b>	
MAILING ADDRESS <b>7282 MURDY CIR HUNTINGTON BEACH, CA 92647</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>LI3SA LLC</b>		RESULT <b>REINSPECTION DUE-PASS</b>	
FACILITY ID <b>FA0023803</b>	RELATED ID <b>PR0023856</b>	SERVICE: <b>F03 - REINSPECTION</b>	INSPECTION DATE <b>10/22/2019</b>
PROGRAM DESCRIPTION <b>0134 - RESTAURANT 101-150 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>None on File</b>	REINSPECTION DATE: <b>11/12/2019</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**

The purpose of this visit is to conduct a re-opening inspection as requested by J. Munoz, the corporate chef.

On this date:

- No further evidence of live cockroach activity was observed at this time
- The potential harborage areas noted during the routine inspection report were sealed

A REINSPECTION HAS BEEN SCHEDULED FOR 11-12-19 to verify the continued abatement of cockroach activity.

For the re-inspection:

1. Continue sealing any areas, including but not limited to, potential harborage areas as listed under violation FM44
2. Continue monitoring for cockroach activity and perform pest control treatment as necessary including at the condensation trays and behind the compressor panels at all cooler units

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

Inspector Comments:

Observed dead cockroaches at the following areas:

- On the floor and in the unused drain behind the cold top/reach in cooler adjacent to the main preparation line
- On the kitchen floor below the three compartment sink
- In the compressor area of the upright True freezer

The dead cockroaches were removed and the affected areas were cleaned and sanitized

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)

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

Inspector Comments:

Continue sealing/repairing the following areas:

- At the access panel behind the upright cooler adjacent to the ice machine
- Below the wall mounted shelving above the reach in cooler

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:

Continue to remove/clean the accumulation of grease/grime at the following areas:

- On the floors behind and below the cooking equipment at the cook's line
- On the floors behind the reach in/preparation cooler adjacent to the preparation line

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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**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.ochcahealthinfo.com/eh/>.



NAME: J. Munoz  
TITLE: Corporate Chef

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

INSPECTOR:

J LUCES  
ENVIRONMENTAL HEALTH SPEC I  
(714) 380-2500  
[jluces@ochca.com](mailto:jluces@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).



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#### 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.