



ORANGE COUNTY HEALTH CARE AGENCY
 REGULATORY/MEDICAL HEALTH SERVICES
 ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME KAPAMILYA RESTAURANT			FACILITY ADDRESS 10964 WARNER AVE, FOUNTAIN VALLEY, CA 92708		
MAILING ADDRESS 10964 WARNER AVE , FOUNTAIN VALLEY, CA 92708			IDENTIFIER: None		
C/O - OWNER ANABELLE M REYES			RESULT: CLOSED		
FACILITY ID FA0002274	RELATED ID PR0002274	SERVICE: A01 - ROUTINE INSPECTION		INSPECTION DATE 6/11/2018	
PE 0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX			FOOD MANAGER CERTIFICATE / EXPIRATION DATE A. REYES - 12/4/2019		REINSPECTION DATE: N/A

Based on an inspection this day, the compliance status (IN, MAJ, MIN, OUT, N/A, N/O, 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 N/A = Not Applicable N/O = Not Observed MAJ = Major MIN = Minor 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	

IN	MAJ	MIN	N/A	N/O	DESCRIPTION	COS
●					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	

OUT	DESCRIPTION	COS
	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	

OUT	DESCRIPTION	COS
	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 REPORT SUPERSEDES THE PREVIOUS REPORT PROVIDED ONSITE AT THE TIME OF THE INSPECTION

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

IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

The health permit has been suspended. Refer to violations FM24 and data field FM50 for further details.

2. FOOD MANAGER CERTIFICATION; FOOD HANDLER CARDS

Inspector Comments:

Not all of the food handlers possess a California Food Handler Card. Each food handler shall maintain a valid California Food Handler Card for the duration of his or her employment as a food handler. Cards shall be valid for three years from the date of issuance, regardless of whether the food handler changes employers during that period. (Certified Food Managers are exempted from this requirement.)

Violation Description: There shall be a Food Manager Certificate on the premises for the designated employee that has passed an approved and accredited exam. Food facilities that prepare, handle, or serve non-prepackaged food, shall ensure that all food handlers have an approved food handler card. (113947.1-113947.5, 113948)

6. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

Inspector Comments:

Observed employees rinsing their hands at the 3-compartment sink. Discontinue this practice. Conduct all handwashing only at approved handwashing sinks.

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

Inspector Comments:

The following foods were measured at the respective temperatures:

- Out of temperature control: chicken adobo sauce 96F, chicken with tomato sauce 109F, raw ground meat 68F (improperly thawing), raw shell eggs 75F, raw fish 75F (improperly thawing), chicken empanadas 79F
 The person in charge stated that the food had been held for less than 4 hours.

Corrective Actions: The person in charge was directed to reheat the chicken adobo sauce, chicken with tomato sauce, and chicken empanadas to 165F. The raw ground meat, raw shell eggs, and raw fish were returned to refrigeration units.

- Steam table: sausages 113 - 116F, sweet pork 116F, chicken adobo 120F

The person in charge stated that the food had been held for less than 4 hours.

Corrective Actions: The person in charge was directed to reheat the affected foods from the steam table to 165F.

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)



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15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

Inspector Comments:

1. Observed an employee improperly washing food contact equipment/utensils at the 3-compartment sink without utilizing a sanitizing step; sanitizer was not detected in the sanitizing solution compartment.

Hand wash multi-service utensils in the following manner:

- a) clean in hot water and cleanser
- b) rinse in clear water
- c) immerse in a warm final sanitizing solution of 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25 ppm iodine for 1 minute or by immersion for at least 30 seconds where the water temperature is maintained at 171 degrees Fahrenheit or above,
- d) allow utensils to air dry before use

The violation was corrected by an employee adding chlorine (100 ppm) to the sanitizing compartment. Proper warewashing procedures were discussed.

2. Observed one rodent dropping on the non-use meat slicer stored in the equipment storage room. The person in charge was directed to clean and sanitize the unit.

3. Observed live maggots/larvae in an empty non-use plastic bin in the equipment storage room. The person in charge was directed to clean and sanitize the plastic bin.

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)

22. HOT AND COLD WATER AVAILABLE

Inspector Comments:

The hot running water was measured at 103F at the 3-compartment warewashing sink and food preparation sink. Provide hot running water of at least 120F as required.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113941, 113953c, 114099.2b, 114163, 114189, 114192, 114192.1, 114195)



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24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

Inspector Comments:

1. Observed rodent activity in the following areas:

- one rodent dropping on the floor surface under the chemical storage cart near the 3-compartment sink
- numerous rodent droppings under the office storage unit next to the produce cooler
- numerous rodent droppings on top of the office storage unit next to the produce cooler
- numerous rodent droppings on the floor surfaces under the produce cooler
- one rodent dropping on the non-use meat slicer in the equipment storage room
- two rodent droppings on the floor surface in the dry storage room, specifically on the right side of the storage rack
- numerous rodent droppings on the floor surfaces in the equipment storage room, specifically on the right side of the storage rack

Eliminate the infestation/activity of cockroaches/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.

The health permit has been suspended due to this violation. Refer to data field FM50

2. Observed fruit flies in the dry storage room. Eliminate the fruit flies using approved methods.

3. Observed live maggots/larvae in an empty plastic bin stored at the equipment storage rack. Eliminate the activity of insects using approved methods.

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)

27. APPROVED THAWING METHODS USED, FROZEN FOOD

Inspector Comments:

1. Observed a container of raw frozen meat improperly thawing at room temperature in a container stored on the floor in the dry storage room.
2. Observed an open package of partially frozen raw ground meat improperly thawing at room temperature on the 3-compartment sink drainboard.
3. Observed raw fish improperly thawing in the food preparation sink. The raw fish was thawing in the sink without a continuous flow of running water.

Discontinue improperly thawing potentially hazardous foods.

The violation was corrected by an employee relocating the foods to a cooler/freezer.

NOTE: Proper thawing methods were discussed with the person in charge.

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)



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28. FOOD SEPARATED AND PROTECTED

Inspector Comments:

1. Observed raw ground meat improperly thawing on the drainboard of the 3-compartment warewashing sink. Discontinue this practice. Store all foods at approved food storage areas to prevent contamination.

2a. Observed raw animal products stored above ready-to-eat foods/produce in the 2-door upright cooler.

2b. Observed raw animal products stored above ready-to-eat foods in the display cooler behind the front counter.

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

3. Observed uncovered food products in the chest freezers. Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

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

31. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

Inspector Comments:

Observed the following foods stored in an unapproved manner:

- container of lettuce/produce stored directly on the floor near the produce cooler
- containers of cooking oil stored directly on the floor
- bulk bags of rice stored directly on the floor in the equipment storage room
- frozen raw animal products improperly thawing in a container on the floor in the dry storage room

Store all foods onto an approved food storage unit.

Violation Description: Food shall be stored in approved containers and labeled as to its contents. Food shall be stored at least 6" above the floor on approved shelving and in an approved area. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 [b])

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED

Inspector Comments:

Observed packaged food items for self-service at the customer area without labels.

Provide labels for all customer self-service prepackaged foods. The labels are to be in English and must contain the following:

- a) the common name of the product
- b) a declaration of the ingredients used, in descending order of predominance by weight
- c) the name and place of business of the manufacturer, packer or distributor
- d) the net weight of the product

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. No food containing artificial trans fat may be stored, distributed, served, or used in the preparation of any food within a food facility. Consumer notification shall be provided for unpackaged confectionary food containing alcohol in excess of one-half of 1 percent by weight. Infant formula or baby food must not be offered for sale after the "use by" date. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5, 114377, 114365.2; Sherman Food, Drug and Cosmetic Law)



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34. NONFOOD-CONTACT SURFACES CLEAN

Inspector Comments:

Observed food debris/residues, dirt, and/or grease at the following areas:

- interior and exterior surfaces of the microwaves
- exterior surfaces of the cooking equipment under the hood canopy system
- the compartment under the front steam table/front counter, removing the accumulated dirt and debris
- interior surfaces of the non-use reach-in cooler in the kitchen (currently being used as a dry storage unit)

Clean all affected areas/surfaces.

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

35. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

Inspector Comments:

Sanitizer test strips were not readily available in the food facility for use during the time of inspection. Maintain testing equipment and materials in the facility and available for use at all times for the purpose of adequately measuring the types of sanitization methods used in this facility.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

Inspector Comments:

The front steam table was observed to be holding potentially hazardous foods at inadequate temperatures (See FM08 violation). Repair/Adjust the steam table unit so that the potentially hazardous foods are maintained at or above 135F.

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

Inspector Comments:

Observed serving utensils (scoops, rice paddles, etc.) stored in a container of standing water at the front serving area. Store in-use utensils that are used with potentially hazardous food in a sanitary container and clean the utensils at least every four hours, or in a container of water if the water is maintained at a temperature of at least 135F, or in running water of sufficient velocity to flush particulates to the drain if used with moist food such as ice cream or mashed potatoes.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

Inspector Comments:

A probe thermometer was not readily available for use during the time of inspection.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer +/- 2°F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

Inspector Comments:

Observed soiled wiping cloths stored on food preparation surfaces; no sanitizing solution bucket was observed. Store wiping cloths in an approved sanitizersolution (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

Inspector Comments:

Observed a leak on the faucet fixture from the 3-compartment sink. Repair/replace the fixture to eliminate the leak.

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

Inspector Comments:

1. Observed the front door to be propped open. Maintain the food facility fully enclosed to prevent the entrance and harborage of animals and insects at all times except during immediate passage.

2a. Observed an open employee beverage (coffee mug) stored on a food preparation table in the kitchen.

2b. Observed an employee water bottle stored next to foods-for-sale in the 2-door upright cooler.

Maintain employee food, beverages, 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.

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

Inspector Comments:

Observed dirt, debris, residues, and/or grease at the following areas:

- the floor surfaces under the cooking equipment under the hood canopy system
- floor-wall junctures under the food preparation sink and adjacent preparation table
- floor surfaces under the chest freezers in the dry storage room
- floor surfaces throughout the equipment storage room

Clean the affected floor surfaces.

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)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

Inspector Comments:

The last inspection report was unavailable for review at the public's request. Retain a copy of the most recent inspection report on the premises available for review at the request of the public.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom. No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas. Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The most recent routine inspection report shall be maintained at the food facility and a sign shall be posted to advise patrons of its availability for review. The health permit must be posted in a conspicuous location. (113725.1, 113945.1, 113953.5, 113978, 114075, 114276, 114381 [e])



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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, 2018 is \$44.63 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

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. REYES
TITLE:OWNER/OPERATOR



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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:

J RUIZ, REHS
ENVIRONMENTAL HEALTH SPEC I
(657)250-5634
Jruiz@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.