

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME MARU SUSHI		FACILITY ADDRESS 15362 W GOLDENWEST ST, WESTMINSTER, CA 92683	
MAILING ADDRESS 15362 W GOLDENWEST ST WESTMINSTER, CA 92683		IDENTIFIER None	
C/O - OWNER YOUNGHEE KANG/JONGWAN KANG		RESULT REINSPECTION DUE-PASS	
FACILITY ID FA0018344	RELATED ID PR0018344	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 10/8/2019
PROGRAM DESCRIPTION 0133 - RESTAURANT 61-100 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE Y. HEE KANG 3/20/2021	REINSPECTION DATE: 10/22/2019

OPENING COMMENTS

This inspection is at the request of J. Kang (Owner) in response to a permit suspension on 10/7/2019 for cockroach activity in critical areas of the facility. Observed no cockroach activity within the facility. Professional pest control service was performed on 10/7/2019. The affected surfaces and areas were cleaned and sanitized. The conditions causing the permit suspension were observed to be corrected. Your permit to operate is hereby reinstated.

A second follow-up inspection is scheduled for 10/22/2019 to ensure sustained compliance of the elimination and exclusion of cockroach activity within the facility. Also, correct the violations listed below by 10/22/2019:

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: Clean to remove the accumulated grease, grime, and/or food debris:

- the exterior sides of the oven and fryer
- the knife holder next to the sink

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: Elevate the "Pepsi" cooler up on either 6" round metal legs, 4" heavy duty caster wheels, or a dunnage rack to allow thorough and easy cleaning beneath it.

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)

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

Inspector Comments: Clean the floor surfaces to remove the accumulation of dirt, grime, and/or food debris in the following:

- under the "M3" upright freezer in the kitchen
- beneath the "Pepsi" beverage cooler in the kitchen

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)

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: J. KANG
TITLE: OWNER



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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:

S SOVAN, REHS
ENVIRONMENTAL HEALTH SPEC III
(714) 559-0099
ssovan@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.



REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

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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.