



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME GREAT KHANS MONGOLIAN BBQ FESTIVAL		FACILITY ADDRESS 2800 N MAIN ST 920, SANTA ANA, CA 92705	
MAILING ADDRESS 2800 N MAIN ST STE 920 SANTA ANA, CA 92705		IDENTIFIER None	
C/O - OWNER JG & K GROUP ENTERPRISE INC		RESULT REINSPECTION DUE-PASS	
FACILITY ID FA0001581	RELATED ID PR0001581	SERVICE: F03 - REINSPECTION	INSPECTION DATE 7/1/2019
PROGRAM DESCRIPTION 0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE G. S. CHUNG - 09/20/2022	REINSPECTION DATE: 07/22/2019

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

This inspection is at the request of J. Lee (Owner) in response to a permit suspension on the same day for cockroach activity in critical areas of the facility.

At the time of the inspection, the following were discussed with J. Lee (Owner):

1. The facility shall implement a cleaning schedule and develop a deep cleaning plan to address violations shown to J. Lee during the inspections
2. The non-operational violations noted in this report and the routine inspection report dated 07-01-19 need to be immediately addressed and the facility must be maintained in a acceptable condition to facilitate thorough cleaning
3. The employees shall be trained in maintaining the back door closed and to fully close the door when it is observed to be open and not in use.

At the time of the inspection, no cockroach activity was observed in the facility.
Continue to monitor all areas of the facility for activity and continue with approved pest control measures.

The conditions causing the permit suspension were observed to be corrected. Your permit to operate is hereby reinstated.

A reinspection is scheduled for 07-22-19 to verify continued abatement of cockroach activity. Continue to correct the remaining violations prior to the scheduled reinspection.

31. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED - OUT OF COMPLIANCE

Inspector Comments:

1. Observed food containers stored on the floor in the walk-in cooler.
J. Lee (Owner) stated that an additional shelving unit would be provided for the walk-in cooler.

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])

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

Inspector Comments:

1. Observed damaged "15 liter" containers stored at the warewashing area.
Discontinue using damaged containers.

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

Inspector Comments:

1. Observed the back door propped open.

The person in charge closed the back door during the inspection.

Maintain the food facility fully enclosed to prevent the entrance and harborage of animals and insects at all times except during immediate passage.

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)

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. Lee
TITLE: Owner

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

INSPECTOR:

H TAM
ENVIRONMENTAL HEALTH SPEC I
(714) 625-5965
HTAM@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.

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.