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.

**GENERAL FOOD SAFETY REQUIREMENTS**

- 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

**GOOD RETAIL PRACTICES**

- 26. Person in charge present and performs duties
- 27. Advanced thawing methods used, frozen food
- 28. Food separated and protected
- 29. Washing fruits and vegetables
- 30. Toxic substances properly identified, stored, used
- 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

**SIGN/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 Condensation & Destruction (VC&D)
- 54. Impoundment
- 55. Sample Collected
OPENING COMMENTS

A joint routine inspection was conducted on this date with J. Gonzalez

8. PROPER HOT AND COLD HOLDING TEMPERATURES - MINOR

Inspector Comments: Observed the apple wood and frankfurter vegan style sausages inside of the display case at 49F. The employee stated that the sausages were there since the previous day.

The employee voluntarily condemned and destroyed the sausages. See Item 53.

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)

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

Inspector Comments: Observed live cockroaches in the following areas:
1. Under the three compartment sink against the wall
2. On the grease trap behind the detached covings
3. In the water heater room on the left wall socket.

Cockroaches were observed to be in multiple life stages.

Observed dead cockroaches in the following areas:
1. Behind the bar dish machine
2. On the glue trap behind the bar

Egg cases were observed in the following areas:
1. On the floor under the small ice machine in the bar area
2. Behind the covings of the grease trap
3. Behind the dish machine in the bar area.

Eliminate the infestation 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.

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)

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: Observed the build up of food debris in the following areas:
1. On the rubber stopper of the fry press
2. The leg of the preparation table near the trash can
3. On the sides of all cooking equipment

Violation Description: All nonfood-contact surfaces of utensils and equipment shall be clean. (114115 [c])
44. PREMISES: PERSONAL/CLEANING ITEMS; VERMIN-PROOFING - OUT OF COMPLIANCE

Inspector Comments: Observed gaps or crevices greater than 1/4” in the following areas:
1. Behind the cooks line where the floor meets the wall. See Item 45.
2. Metal base coving around the grease trap.
3. Under the counter of the bar
4. Under the bar hand wash sink (base cove detached)

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: The base coving behind the cooking equipment is incomplete and must continue the length of the wall. Replace the missing base cove tiles. 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)
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: Cockroach activity/infestation in critical areas

Prior to calling this Agency to schedule a re-inspection ensure the following:
1. Eliminate all cockroach activity.
2. Clean and sanitize all affected areas.
3. Seal all gaps and crevices greater than 1/4 inch. (Refer to FM 44)
4. Provide a pest control service invoice with the safe reentry time noted on the invoice.
5. Correct all violations noted on this report.

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: 1. Apple wood vegan sausage - 1lb
2. Frankfurter vegan sausage - 1lb

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)
REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
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<tr>
<td>WURSTHAUS</td>
<td>5/6/2019</td>
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<tr>
<td>305 E 4TH ST 106, SANTA ANA, CA 92701</td>
<td>PR0094780</td>
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SIGNATURE(S) OF ACKNOWLEDGEMENT

NAME: Gui Campos
TITLE: Bar Manager

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

INSPECTOR:

L NIEVES, REHS
ENVIRONMENTAL HEALTH SPEC III
(714) 824-9891
lnieves@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.