



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME NUTRITION SOLUTIONS JUICE BAR		FACILITY ADDRESS 3960 BARRANCA PKWY, IRVINE, CA 92606	
MAILING ADDRESS 4040 CEDAR AVE LONG BEACH, CA 90807		IDENTIFIER INSIDE LA FITNESS	
C/O - OWNER RIADH HAMDI		RESULT PASS	
FACILITY ID FA0059045	RELATED ID PR0082112	SERVICE: F03 - REINSPECTION	INSPECTION DATE 2/6/2019
PROGRAM DESCRIPTION 0111 - RESTAURANT UNDER 31 PERSONS - NON-COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE A. Torres 8/23/22	REINSPECTION DATE: NEXT ROUTINE

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 was to do a re-inspection of the facility as the the hot water was measured to be around 76F on the first routine inspection on 2/04/19. At the time of the re-inspection the hot water was measured to be between 125F-128F in different sinks available throughout the facility. Some violations which has been mentioned on the first routine inspection had not been addressed and have been mentioned below. These violations will be rechecked on the next routine inspection. A pass seal was posted.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments:

- 1- Observed the soap dispenser at the front hand wash sink to be in need of repair. Repair the soap dispenser.
- 2- Observed the back soap dispenser to be empty. Refill the soap dispenser.
- 3- Observed the front hand wash sink to be blocked by a sanitizer bucket inside. Remove the sanitizer bucket and have the hand wash sink accessible and available at all times.

Violation Description: Handwashing facilities must be provided. Handwashing soap and single-use towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. Handwashing facilities shall be clean, unobstructed, and accessible. (113953, 113953.1, 113953.2, 114067)

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MINOR

Inspector Comments: Observed accumulation of grime/debris inside the ice machine. The grime was observed to be coming out of the pipe draining into the floor sink under the ice machine as well. Wash, rinse and sanitize the ice machine to remove the grime/debris.

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)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED - OUT OF COMPLIANCE

Inspector Comments: Observed a chemical spray bottle not to be labeled. Working containers used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packaging materials, and food-contact surfaces, and shall be used in an approved manner. (114254, 114254.1, 114254.2)



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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: Karla Benitez
TITLE: Assistant Manager

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

INSPECTOR:

B BEHIZADEH
ENVIRONMENTAL HEALTH SPEC I
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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.