

### RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME LA PERLA RESTAURANT		FACILITY ADDRESS 515 W LA HABRA BLVD, LA HABRA, CA 90631	
MAILING ADDRESS 515 W LA HABRA BLVD LA HABRA, CA 90631			IDENTIFIER None
C/O - OWNER TIM SANCHEZ			RESULT CLOSED
FACILITY ID FA0019805	RELATED ID PR0019805	SERVICE: F03 - REINSPECTION	INSPECTION DATE 8/5/2019
PROGRAM DESCRIPTION 0133 - RESTAURANT 61-100 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE None on File	REINSPECTION DATE: N/A

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 is to verify that the violations noted on the routine report were corrected.

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

Inspector Comments: 1) Several live cockroaches were observed in the vents on the bottom portion of the unused upright reach-in freezer in the kitchen.  
2) 2 dead cockroaches were found on the kitchen shelving table located at the entrance to the kitchen adjacent to the kitchen cooking equipment.  
3) Several dead cockroaches were found on the floor behind the upright reach-in freezer.

Eliminate the activity of cockroaches 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: 1) Clean the interior of the reach-in freezer.  
2) Clean the shelving throughout the kitchen area.  
3) Remove the grease build up on the exterior of the cooking equipment.  
4) Clean the stainless steel table next to the front kitchen door  
5) Clean and sanitize the vents located on the upright reach-in freezer.

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: 1) Seal the gaps around the electrical conduct located behind the upright reach-in freezer.  
2) Seal the gaps around the corner piping located behind the fryer.

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: 1) Clean the floors underneath the cooking equipment.  
2) Clean and sanitize the floors underneath the upright reach-in freezer and cooler.

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)

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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 on this report, 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, 2020 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**

Ensure the following requirements have been met before calling for a reinspection:

- 1) Correct all violations noted on the report.
- 2) Eliminate all evidence of the cockroach infestation using approved methods.
- 3) Have receipts of approved pest control along with the reentry interval of when its safe to enter the facility.
- 4) Eliminate all harborage points.
- 5) Clean and sanitize all surfaces throughout the facility.

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 mailed to the address provided. The person in charge was directed to call this office if the report is not received within 7 business days. Additional information can be found at <http://www.ochealthinfo.com/eh/>.



NAME: L. Sanchez  
TITLE: Manager



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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:

D TENORIO  
ENVIRONMENTAL HEALTH SPEC I  
(714) 483-1850  
DTenorio@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](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).