



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME TASTY CHICKEN & BINH MI		FACILITY ADDRESS 2117 BALL RD, ANAHEIM, CA 92806	
MAILING ADDRESS 2117 E BALL ROAD ANAHEIM, CA 92683		IDENTIFIER None	
C/O - OWNER TAI LE H		RESULT CLOSED	
FACILITY ID FA0055075	RELATED ID PR0074931	SERVICE: F3F - FOOD REINSPECTION - 2ND+ INSPECTION/OTHER	INSPECTION DATE 4/1/2019
PROGRAM DESCRIPTION 0315 - FOOD MARKET W/ 1 PREP AREA 2000 SQ FT		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 follow up on the conditions that led to the previous health permit suspension. Recent pest control records were produced, dated 3/30/2019. The health permit was suspended this date due to live cockroach activity, see FM 50. The impound placed on the food items on the routine inspection report was officially lifted this day.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - OUT OF COMPLIANCE

Inspector Comments: Observed the soap and paper towel dispensers for the front handwash sink to be installed above the prep sink. Relocated these dispensers above the handwash sink to prevent contamination.

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)

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

Inspector Comments: 1) Observed live cockroaches that appeared to be German:
-One mid-life cycle the floor below the 3-compartment sink
-One mid-life cycle the wall between the metal flashing and the shelf backing of the service line above the rice cooker.
2) Observed two dying cockroaches on the floor below the service line of the rice cooker and the sandwich prep table.
3) Observed dead nymph cockroaches in the following areas:
-one on the floor below the beverage cooler in the customer area
-one on the floor below the stove at the cook's line
-one in the tape on the door way trim by the rice cooker
-one on the floor below the dry storage shelf located by the walk-in cooler entrance door
4) Observed one dead adult wedged between the door trim and the top of the hood at the cook's line.
5) Observed cockroach spotting behind the alarm system box located by the door trim below the fire suppression system in the back room.
Remove all live and dead cockroaches. Remove cockroach spotting. Clean and sanitize the affected areas.

Eliminate the infestation/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. The health permit was suspended on this date.

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)

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

Inspector Comments: Observed what appeared to be electrical damage on the electrical outlet used to power the hot case behind the front register.

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) Eliminate/seal the gaps throughout the facility including:

- around the metal wall flashing and metal shelving located at the service line of the rice cooker and the sandwich prep table
 - in the corner behind the rice cooker
 - at the top of the base cove tile located below the 3-compartment sink
 - at the base cove tile located in the corner below the rice cooker
 - ensure all electrical outlets have been sealed
- 2) Remove the packaging tape on the door trim, clean and sanitize the area.

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)



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50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD

Inspector Comments: Each stencil must be pre-cleaned by being scrubbed with soap and a brush to remove all accumulations of carbon and Vaseline in the etched grooves of the stencil. Each stencil, after being pre-cleaned and dried, must be disinfected by being soaked (design side down) in a closed container with 70 percent alcohol for at least 30 minutes. Each stencil shall be air dried for at least 30 minutes by being suspended and stored for next use in a clean envelope. 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 IN CRITICAL AREA

COCKROACHES:

ABSOLUTELY NO FOOD/BEVERAGE PREP OR SALES MAY OCCUR IN THIS FACILITY WITHOUT PRIOR WRITTEN APPROVAL FROM THIS AGENCY.

Prior to calling for a reinspection all of the violations listed on this report must be corrected, including, but not limited to, the following:

- 1) Eliminate all live and dead cockroaches using approved pest control methods (refer to #24).
- 2) Remove all excess clutter and cardboard from the facility, as well as personal belongings, to allow for effective pest control service and to prevent future harborage of cockroaches and other vermin.
- 3) Clean and sanitize all equipment surfaces, food containers, shelves, walls and floors to eliminate all cockroach and pesticide contamination particularly all areas where live or dead cockroaches or cockroach spotting were observed, including, but not limited to, those areas listed in #24.
- 4) Properly eliminate/seal all cracks and crevices to prevent vermin harborage, including, but not limited to, those listed in #44 & #45.
- 5) Have your pest control receipt available for review by the Environmental Health Specialist responding to your request for reinspection. Without proof that it is safe for the Specialist to enter your facility the reinspection will not occur. Enter your facility only after it is safe to do so.

NOTE: Violations numbers #36 must be corrected prior to the reinspection that will be scheduled after this facility has been reopened. Cockroach informational bulletin was left with the operator this date.

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)



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SIGNATURE(S) OF ACKNOWLEDGEMENT

A copy of this report was left at the facility on this date. Additional information can be found at <http://www.ochalthinfo.com/eh/>.

NAME: T. Le
TITLE: Owner

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

INSPECTOR:

J MACE, REHS
ENVIRONMENTAL HEALTH SPEC II
(714) 380-2741
jmace@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.