



REGULATORY/MEDICAL HEALTH SERVICES  
ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>ATPHANS PACIFIC CITY</b>		FACILITY ADDRESS <b>21058 PACIFIC COAST HWY M134, HUNTINGTON BEACH, C</b>			
MAILING ADDRESS <b>122 PATTON WAY TUSTIN, CA 92782</b>			IDENTIFIER <b>None</b>		
C/O - OWNER <b>@PHANS-PACIFICCITY INC</b>			RESULT <b>CLOSED</b>		
FACILITY ID <b>FA0078592</b>	RELATED ID <b>PR0114281</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>		INSPECTION DATE <b>7/1/2019</b>	
PROGRAM DESCRIPTION <b>0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX</b>			FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>R. Phan / 11-1-23</b>		REINSPECTION DATE: <b>N/A</b>

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.

IN = In Compliance MAJ = Major MIN = Minor N/A = Not Applicable N/O = Not Observed OUT = Out of Compliance COS = Corrected on Site

**CRITICAL RISK FACTORS**

IN	MAJ	MIN	N/A	N/O		COS
●					<b>EMPLOYEE KNOWLEDGE</b>	
●					1. Demonstration of knowledge	
●					2. Food manager certification; food handler cards	
					<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>	
●					3. Communicable disease; reporting, restrictions & exclusions	
●					4. No discharge from eyes, nose, and mouth	
●					5. Proper eating, tasting, drinking or tobacco use	
					<b>PREVENTING CONTAMINATION BY HANDS</b>	
	●				6. Hands clean and properly washed; gloves used properly	●
●					7. Adequate handwashing facilities supplied & accessible	
					<b>TIME AND TEMPERATURE RELATIONSHIPS</b>	
	●				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	

IN	MAJ	MIN	N/A	N/O		COS
●					<b>PROTECTION FROM CONTAMINATION</b>	
●					13. Returned and reservice of food	
●					14. Food in good condition, safe and unadulterated	
	●				15. Food contact surfaces: clean and sanitized	●
					<b>FOOD FROM APPROVED SOURCES</b>	
●					16. Food obtained from approved source	
					17. Compliance with shell stock tags, condition, display	
			●		18. Compliance with Gulf Oyster Regulations	
					<b>ADDITIONAL CRITICAL RISK FACTORS</b>	
			●		19. Compliance with variance, specialized process, & HACCP Plan	
			●		20. Consumer advisory provided for raw or undercooked foods	
			●		21. Licensed health care facilities/public & private schools: prohibited foods not offered	
	●				22. Hot and cold water available	
●					23. Sewage and wastewater properly disposed	
●					24. No rodents, insects, birds, or animals	

**GOOD RETAIL PRACTICES**

OUT		COS
	<b>SUPERVISION</b>	
	25. Person in charge present and performs duties	
	26. Personal cleanliness and hair restraints	
	<b>GENERAL FOOD SAFETY REQUIREMENTS</b>	
	27. Approved thawing methods used, frozen food	
	28. Food separated and protected	
	29. Washing fruits and vegetables	
	30. Toxic substances properly identified, stored, used	
	<b>FOOD STORAGE/DISPLAY/SERVICE</b>	
●	31. Food storage; food storage containers identified	
	32. Consumer self-service	
	33. Food properly labeled & honestly presented	

OUT		COS
	<b>EQUIPMENT/UTENSILS/LINENS</b>	
	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	
	<b>PHYSICAL FACILITIES</b>	
	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	

OUT		COS
	<b>PERMANENT FOOD FACILITIES</b>	
	45. Floor, walls, ceilings: built, maintained, and clean	
	46. No unapproved private homes/living or sleeping quarters	
	<b>SIGNS/REQUIREMENTS</b>	
●	47. Signs posted; last inspection report available	
	48. Plan Review	
	49. Health Permit	
	<b>COMPLIANCE AND ENFORCEMENT</b>	
●	50. Permit Suspension - Imminent Health Hazard	
	51. Notice of Violation - Hearing	
	52. Permit Suspension	
	53. Voluntary Condemnation & Destruction (VC&D)	
	54. Impoundment	
	55. Sample Collected	



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**OPENING COMMENTS**

The purpose of this visit is to conduct a routine inspection.

Due to the lack of hot water, the permit has been suspended at this time. Refer to violation FM22 and FM50.

Correct all violations noted during this inspection prior to requesting a re-opening inspection.

**6. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY - MAJOR**

**Inspector Comments:**

Observed a food worker fail to remove their gloves and wash their hands prior to attempting to begin food preparation after performing several cleaning tasks.

**Corrective Action:**

The food worker was instructed to wash their hands and don new gloves prior to resuming food preparation.

**Violation Description:** Employees are required to wash their hands with soap and warm water for a minimum of 10 seconds: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Food employees shall minimize contact with exposed, ready-to-eat food with their bare hands and shall use suitable utensils, gloves, or dispensing equipment. Food employees shall keep their fingernails clean. Gloves shall be worn if a food employee has artificial nails, nail polish, rings, or orthopedic support devices. (113952, 113953.3, 113953.4, 113961, 113968, 113973 [b-f])

**Corrected on site**

**8. PROPER HOT AND COLD HOLDING TEMPERATURES - MAJOR**

**Inspector Comments:**

Measured the following items at their respective temperatures, times, and locations, outside of temperature control:

1. Bean sprouts at the front service counter measured at 53F, placed out approximately 30 minutes prior
2. Multiple individual containers of spicy mayonnaise at the front service counter measured at 72F, placed out approximately 1.5 hours prior
3. One sauce bottle of spicy mayonnaise mixture at the back preparation line measured at 76F, placed out approximately 1.5 hours prior
4. One container of raw shelled eggs at the back preparation line measured at 72F, placed out approximately 2 hours prior

**Corrective Action:**

Items 1 and 2 were placed on ice baths.

Items 3 and 4 were returned to the preparation coolers

**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)

**Corrected on site**



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**15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR**

Inspector Comments:

Observed a food worker wash and rinse tongs in the three compartment sink and return them to the clean equipment area without a sanitizing step.

Corrective Action:

The food worker set up a compartment with sanitizer and returned the tongs to the warewashing area.

Hand wash multi-service utensils in the following manner:

- a) clean in hot water and cleanser
- b) rinse in clear water
- c) immerse in a warm final sanitizing solution of 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25 ppm iodine for 1 minute or by immersion for at least 30 seconds where the water temperature is maintained at 171 degrees Fahrenheit or above,
- d) allow utensils to air dry before use

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)

**Corrected on site**

**22. HOT AND COLD WATER AVAILABLE - MAJOR**

Inspector Comments:

Measured the hot water throughout the facility at 84F; the water temperature could not be corrected at this time and the facility is ordered closed.

Refer to FM50.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113941, 113953c, 114099.2b, 114163, 114189, 114192, 114192.1, 114195)

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

Inspector Comments:

1. Observed several sauce bottles throughout the facility to be unlabeled.

2. Observed the bulk sugar container to be unlabeled.

Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.

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:

Observed multiple bags of frozen meat stored in a milk crate in the walk in freezer.

Corrective Action:

The milk crate was disposed of and the meat was transferred to an approved plastic container.

Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182)



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**37. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE - OUT OF COMPLIANCE**

Inspector Comments:

Observed aluminum foil lining multiple equipment surfaces at the cooks line.

Do not line equipment with materials that are not durable, nonabsorbent, and easily cleanable.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE - OUT OF COMPLIANCE**

Inspector Comments:

The health permit was not available for review at the time of this inspection.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom. No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas. Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided. The most recent routine inspection report shall be maintained at the food facility and a sign shall be posted to advise patrons of its availability for review. The health permit must be posted in a conspicuous location. (113725.1, 113945.1, 113953.5, 113978, 114075, 114276, 114381 [e])

**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, 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: Lack of hot water. Refer to violation FM22.

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**

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.ochca.com/eh/>.

NAME: S. Nguyen  
TITLE: Person in charge

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

INSPECTOR:

J LUCES  
ENVIRONMENTAL HEALTH SPEC I  
(714) 380-2500  
[jluces@ochca.com](mailto:jluces@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).