



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME JANS HEALTH BAR HOLGUIN HEALTH		FACILITY ADDRESS 250 E 17TH ST D, COSTA MESA, CA 92627	
MAILING ADDRESS 6515 PARK ROYAL CR HUNTINGTON BEACH, CA 92648			IDENTIFIER None
C/O - OWNER POPPY HOLGUIN			RESULT CLOSED
FACILITY ID FA0004152	RELATED ID PR0004152	SERVICE: C01 - COMPLAINT INVESTIGATION - INITIAL	INSPECTION DATE 10/29/2019
PROGRAM DESCRIPTION 0111 - RESTAURANT UNDER 31 PERSONS - NON-COMPLE		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 was to respond to a complaint that was submitted to this Agency (CO0071957).

The complaint alleges that rodents are in the facility.

The complaint was discussed with the manager at the time who was aware of the complaint. According to the manager, dead rodents were observed outside of the facility the day previous. The manager stated that the rodents are potentially entering the facility through the back patio door. The complaint was also discussed with the district manager and owner, both of whom stated that rodent activity surrounding the facility and inside the building was a present issue. According to the owner, the facility self-closed due to rodent activity the day previous. During the self-closure, the owner stated that cleaning and repairs took place.

Rodent activity was observed during this visit (see #24).

***On this date, rodent activity was noted in critical areas of the restaurant. The permit was suspended, and a "Closed" seal was posted.

IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

Reason for closure: rodent activity in critical areas

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.

**Prior to calling for a reinspection correct all of the following items:

1. Eliminate all rodent evidence from the affected areas noted in (refer to #24).
2. Use an approved method of pest control and provide an invoice detailing the measures that were performed
3. Clean and sanitize all affected utensils and surfaces
4. Seal the gaps and/or crevices and eliminate harborage points (refer to #44).
5. Correct all violations listed on this inspection report

24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - OUT OF COMPLIANCE

Inspector Comments: > Regarding vermin activity in the facility, rodent droppings were observed in the following locations:

1. On the floor inside the kitchen near the door jam of the entrance door.
2. On the floor below the preparation table
3. Below the dry storage racks
4. In the corner to the right of the 3-compartment sink
5. In the light fixture near the dry storage area.

Eliminate the infestation/activity of rodents 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)

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

Inspector Comments: > Observed wheat grass stored directly on the floor of the walk-in cooler.

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])



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41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments: > Observed a water leak from the water line hook-up below and behind the 3-compartment sink.

Repair this leak and maintain in good repair.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES: PERSONAL/CLEANING ITEMS; VERMIN-PROOFING - OUT OF COMPLIANCE

Inspector Comments: 1. Observed a broken shatterproof guard on the light fixture above the preparation table. To help prevent vermin entry into the facility, replace this shatterproof guard.

2. Seal any gaps around loose or unfitting ceiling tiles in the kitchen 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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN - OUT OF COMPLIANCE

Inspector Comments: > Remove the food/water/debris from the following areas:

1. Floors below the preparation tables in the kitchen area
2. Floors below the 3-compartment sink
3. Floors below the dry storage rack and lockers near this area
4. Floors inside of the walk-in cooler
5. Floors below and behind the ice machine and reach-in preparation coolers at the front preparation area.

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:
rodent activity in critical areas

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



NAME: Jeffrey Fillet
TITLE: District Manager

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

INSPECTOR:

A MARR
ENVIRONMENTAL HEALTH SPECIALIST
(714) 714-2119
amarr@ochca.com



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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.