



**RETAIL FOOD FACILITY INSPECTION REPORT**

|  |                                |  |                                     |
|--|--------------------------------|--|-------------------------------------|
| FACILITY NAME<br><b>HO TOYS CHINESE FOOD</b>                               |                                | FACILITY ADDRESS<br><b>734 S STATE COLLEGE BLVD, ANAHEIM, CA 92806</b>   |                                     |
| MAILING ADDRESS<br><b>734 S STATE COLLEGE BLVD ANAHEIM, CA 92806</b>       |                                | IDENTIFIER<br><b>None</b>  |                                     |
| C/O - OWNER<br><b>ZHI HONG LIN</b>   |                                | RESULT<br><b>CLOSED</b>  |                                     |
| FACILITY ID<br><b>FA0005605</b>  | RELATED ID<br><b>PR0005605</b> | SERVICE:<br><b>A01 - ROUTINE INSPECTION</b>                              | INSPECTION DATE<br><b>6/16/2020</b> |
| PROGRAM DESCRIPTION<br><b>0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX</b> |                                | FOOD MANAGER CERTIFICATE / EXPIRATION DATE<br><b>F. Zhang EXP 5-2-21</b> | REINSPECTION DATE:<br><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 | DESCRIPTION   | COS |
|---|-----|-----|-----|-----|---|-----|
| ●   |     |     |     |     | <b>EMPLOYEE KNOWLEDGE</b><br>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 | DESCRIPTION  | COS |
|---|-----|-----|-----|-----|--|-----|
| ●                                       |     |     |     |     | <b>PROTECTION FROM CONTAMINATION</b><br>13. Returned and reserve 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                                     | DESCRIPTION  | COS |
|---|--|-----|
|   | <b>SUPERVISION</b><br>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                        | DESCRIPTION  | COS |
|----------------------------|--|-----|
|                            | <b>EQUIPMENT/UTENSILS/LINENS</b><br>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                               | DESCRIPTION  | COS |
|-----------------------------------|--|-----|
| ●                                 | <b>PERMANENT FOOD FACILITIES</b><br>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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| LOCATION<br>734 S STATE COLLEGE BLVD, ANAHEIM, CA 92806 | RELATED ID<br>PR0005605 |

### OPENING COMMENTS

The purpose of this visit was to conduct a routine inspection report.

During this visit the facility's permit was suspended due to cockroach activity. See FM50.

The following was observed:

COVID Guidance Observation: A Worksite Specific Plan was not available.

COVID Guidance Observation: Disposable gloves were not observed to be available for use.

COVID Guidance Observation: Symptom screening and/or temperature checks were not observed to be in place.

COVID Guidance Observation: An attestation explaining the required protocols noted in the County Health Order was not observed to be posted at the entrance of the facility.

Education was provided

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

Inspector Comments: The following foods were measured at the respective temperatures:

1. Multiple Containers of Cooked Chicken - 60F-65F
2. Container of raw meat - 62F

The person in charge stated that the food item 1 had been held for two hours and food item 2 was held for one hour. Discontinue holding potentially hazardous food without any form of temperature control.

Corrective Action: The food was relocated to the large cooler to return to 41F or below.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037)

**Corrected on site**

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

Inspector Comments:

>Observed live german cockroaches in multiple life cycles in the following areas:

1. Under the food preparation sink
2. Under both of the large two door coolers
3. Under the three compartment sink
4. Behind the three compartment sink where the sink meets the wall

>Observed one dead nymph german cockroach inside of the handwash sink.

>Observed gnats through out the facility

Eliminate cockroaches/flies/vermin 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)

### 27. APPROVED THAWING METHODS USED, FROZEN FOOD - OUT OF COMPLIANCE

Inspector Comments: Observed pork being defrosted inside of the food preparation sink in standing water. Discontinue this practice and defrost using one of the following approved methods:

- a) in refrigeration units
- b) in a microwave oven if immediately followed by immediate preparation
- c) as part of the cooking process
- d) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70 F or below and with sufficient water velocity to agitate and flush off loose particles into the sink drain.

Plan ahead as different methods of thawing could take additional time and effort.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in a microwave oven; during the cooking process. (114018, 114020)

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### 40. WIPING CLOTHS: PROPERLY USED AND STORED - OUT OF COMPLIANCE

Inspector Comments: Although sanitizer buckets were set up, multi-use wiping cloths were observed stored outside of the bucket on the prep line. Discontinue holding multi-use wiping cloths outside of the sanitizer solution between uses. Store wiping cloths in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use.

Violation Description: Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods. (114135, 114185.1 114185.3 [d-e])

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

Inspector Comments: Observed gaps and crevices behind the three compartment sink. Seal all gaps to eliminate vermin harborage points.

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: Observed the wall behind the three compartment sink to be deteriorated. Repair the wall so that it is in good condition and easily cleanable.

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

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.
- 6) Please review the provided cockroach information bulletin provided on site.

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**

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

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NAME: Z. Lin  
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 GONZALEZ  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 620-5186  
JOGONZALEZ@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).