

Restaurant Name (optional)

Near (Address, City & State, or Zip)

HOME

ABOUT

CONTACT

Home Goods Store #1



Downey, CA 90242-2659



3/16/2011 **Violation 58**

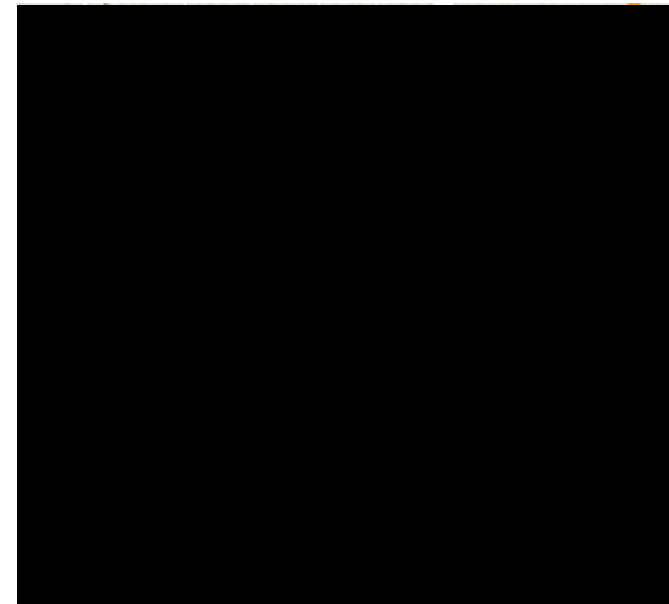
OTHER INSECTS (MINOR) Examples Include: Flies in the delivery staging area only, Gnats in the warewashing area or around floor sink, Flies in a pre-packaged food facility, Ants found on the kitchen floor

Violation 60

SINKS & FIXTURES / SUPPLY LINE - LEAKING / NOT CLEAN / DISREPAIR / UNAPPROVED Examples Include: Leaking faucet at the ware washing sink, Dirty sinks / fixtures, Unapproved rubber hose used as a faucet extension at 3-compartment sink, Faucet unable to reach all compartments of the sink, Cracked sink or sink not secured to wall, Automatic pre-mixing faucet does not stay on for the required minimum 15 seconds, Back flow prevention device is leaking, Hose used to clean floor mats is also used to supply water at wok stove faucet, Leaking water supply line (e.g., inlet valves)

Violation 62

LOW RISK HOT / WARM WATER VIOLATIONS Examples Include: Water throughout the restaurant is measured at 110-119°F, chemically sanitizing multi-use utensils (24 hours to abate), All non critical sinks not meeting the required minimum hot water temperatures (120°F for food prep / mop OR 100°F for handwash sink), Water is less than 120°F at a pre-packaged food facility (24 hours to abate), Water temperature measured at a critical food preparation or mop sink is between 110-119°F or 90-99°F at a critical handwash sink, Manual warewashing solution between



NEARBY RESTAURANTS

Within 2 Miles

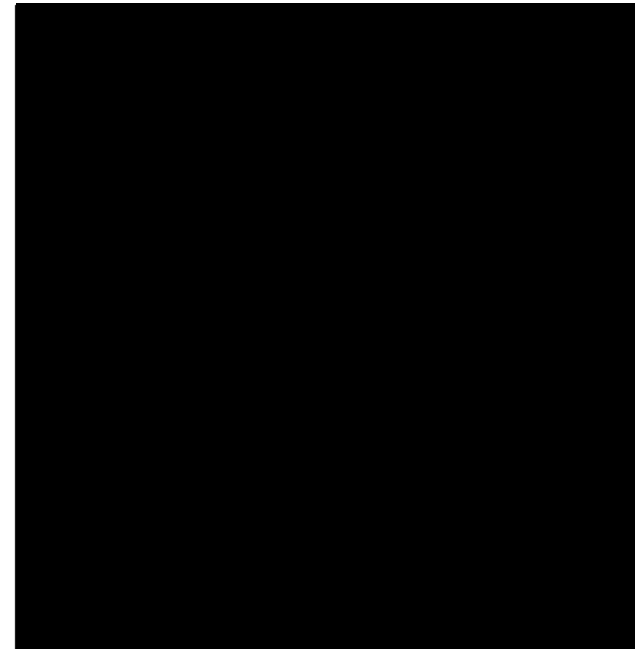


100-110°F (Unless otherwise specified by detergent manufacturer's instruction label)

5/18/2010 **Violation 48**

NON-FOOD-CONTACT SURFACES NOT CLEAN (MINOR)

Examples Include: Accumulated grease or food debris on the non-food contact surfaces of equipment, shelving, or cabinets, Dirty fan guards or door gaskets in walk-in refrigerator, Dirty shelving in refrigeration unit with no direct food contact



DATA SOURCE

This data was downloaded from the local health department for this restaurant. See our **FAQ** for a full list of our data sources.

Last Updated 3/16/2011 4:00:00 AM

