



INSPECTION REPORT
County of Orange, Health Care Agency, Environmental Health

1241 EAST DYER ROAD, SUITE 120
SANTA ANA, CA 92705-5611
(714) 433-6000
ochealthinfo.com/eh

Party Supply Store #2

[REDACTED]
SANTA ANA, CA 92703

Record ID: [REDACTED]
Inspection Date: 02/26/2014
Reinspection Date:

Type of Facility: 0391-PKGD FOOD MKT OR
CONFECTIONARY 1-1999 SQ FT
Service: A01-ROUTINE INSPECTION
L Adourian
ENVIRONMENTAL HEALTH SPEC I
(657) 600-7783

Mailing Address:

ON FILE

THE ITEMS NOTED BELOW WERE OBSERVED DURING THE COURSE OF A SITE VISIT. ANY VIOLATIONS OBSERVED MUST BE CORRECTED.

MINOR VIOLATIONS

FC39 - Evidence of Vermin Activity/Presence of Animals/Insects

A bird in a bird cage was observed to be kept in the employee area in front of the candy aisle. Live animals, birds, and fowl shall not be kept or allowed in any food facility except those that are exempt from California Retail Food Code as described in Section 114259.

FC40 - Facility not Fully Enclosed/Open Door/Air Curtain

Observed the front doors to be propped open. Maintain the door closed at all times except during immediate passage. Alternatively, if ventilation is desired, provide an approved screen door. Maintain the food facility fully enclosed to prevent the entrance and harborage of animals and insects.

FC46 - Unapproved Pesticides/Chemicals/Labeling

An insecticide not approved for use in a commercial food facility was observed to be stored in the customer area near the front entrance. Store and use all poisonous substances, detergents, bleach, cleaning compounds, and all other injurious or poisonous materials in a manner that is not likely to cause contamination or adulteration of food.

FC47 - Lack of/Unsanitary/Condition Walls/Floors/Ceilings

1. Accumulated dust, trash, and/or grime was observed beneath the upright cooler. Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.

2. A hole was observed in the ceiling in the janitorial room. Effectively seal all crevices (i.e. gaps and cracks) throughout the facility to eliminate potential vermin (including insects) harborage.

3. Sections of base coving were observed to be missing in the janitorial room. Provide an integrally designed base coving with a 3/8-inch radius at the juncture of the floor and wall. The coving must extend up the wall at least 4 inches.

FC49 - Signs/Labels/Menu Board/Trans Fat-Missing/Incorrect/Lack of Food Handler Card

A handwashing sign was not observed to be posted at the handwashing sink in the restroom. Post a legible sign in a conspicuous location at each handwashing sink directing attention to the need to thoroughly wash hands.

*A handwashing sticker was provided on this date.

FC51 - Last Report Unavailable/Consumer Access

The last inspection report was unavailable for review at the public's request. Retain a copy of the most recent inspection report on the premises available for review at the request of the public. A copy of the most recent Health Inspection Report is available at www.ocfoodinfo.com.

COMMENTS



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FC99 - NOTES Effective January 1, 2014, California Assembly Bill No. 1252 requires the food employees to use suitable utensils, such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment, when contacting ready-to-eat food. For more details, please visit our website at www.ocfoodinfo.com or contact your Environmental Health Specialist.

This inspection report was reviewed with [REDACTED], owner.

It was agreed that a copy of this report will be mailed to the address provided. The person in charge was directed to call this office if the report is not received within 7 business days. Reports and other valuable information can be found at www.ocfoodinfo.com. A copy of the most recent routine inspection report conducted shall be maintained at the food facility and be made available to a consumer upon request. SIGNATURE IS NOT REQUIRED; PLEASE RETAIN THIS COPY FOR YOUR FILES.

Change of Ownership: No

Food Temperatures:

-upright cooler: packaged milk 45F

Hot water recorded at 120F

Dish/Utensil Sanitation method: n/a

Sanitizer level for wiping cloths: n/a

F100 - "PASS" SEAL POSTED

I declare that I have examined and received a copy of this inspection report.

Print Name and Title _____

Signature _____ Date _____