



INSPECTION REPORT
County of Orange, Health Care Agency, Environmental Health
1241 EAST DYER ROAD, SUITE 120
SANTA ANA, CA 92705-5611
(714) 433-6000

v 2.7 DA3305434
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PR0005314

A R SUPERMARKET
9580 GARDEN GROVE BLVD
GARDEN GROVE, CA 92844

Record ID: FA0005314
Inspection Date: 09/18/2009
Reinspection Date:

Mailing Address:

ON FILE

Type of Facility: 0314-SUPERMARKET 30000+ SQ FT
Service: F03-FOLLOW-UP INSPECTION
A Disacco
ENVIRONMENTAL HEALTH SPECIALIST
(714) 433-6181

Food Safety Certificate Issued to & expiration date: Roberto Amado 9-9-11

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

OPENING COMMENTS

FC00 - OPENING COMMENT

The purpose of this visit was to conduct a reinspection. Few violations were observed corrected on this day except for the following listed below.

This inspection was conducted with J. Warren from the department of foodborne illness. Photos were taken on this day. A mandatory notice of violation will be forthcoming. Legal actions is pending.

MAJOR VIOLATIONS

FC01 - Improper Holding Temp of PHF (60F-120F), (50F-59F) (CA Retail Food Code 113996)

Observed three containers of raw beef being stored at ambient room temperature in the kitchen. The beef was detected at 61-64 degrees Fahrenheit. The beef was not being actively prepared during the inspection.

This product was voluntarily condemned and destroyed (VC&D). See the attached VC&D form. Maintain the temperature of potentially hazardous foods at or below 41°F or at or above 135°F.

Violation was corrected by discarding the food.

FC08 - Improper Sanitizer Concentration/Method (CA Retail Food Code 114099, 114101, 114117)

Observed filthy utensils being washed in the 2-compartment food preparation sink where meat was also being washed in the kitchen. The 3-compartment sink was available.

Handwash 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 was corrected by relocating the used and filthy utensils to the 3-compartment sink and instructing the manger, Robby and Bruce, the proper methods of handwash multi-use utensils. The "wash, Rinse, Sanitize" sticker was provided



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on this day.

FC12 - Lack of/Improper Handwashing (CA Retail Food Code 113953)

Observed an employee touching her face and hair with gloves on, and then proceed to prepare food without first washing her hands or changing gloves.

Change, replace, or wash gloves, as often as necessary, after committing an act that would contaminate the gloves in order to prevent contamination of food.

Violation was corrected by asking the employee to wash their hands.

FC15 - Cross Contamination of Food/Utensils Equipment (CA Retail Food Code 113980)

Observed a large quantity of raw beef being washed in containers by the 2-compartment sink. The wash water was being loaded by a garden hose from the faucet of the 2-compartment sink. The filthy, contaminated water was observed splashing on the surfaces of the kitchen.

Manufacture, produce, prepare, compound, pack, store, transport, keep for sale and serve food so as to be pure and free from contamination, adulteration and spoilage.

Violation was corrected by emptying the filthy meat water and relocating the meat containers to be washed in the 2-compartment sink. The mangers were to clean/sanitize in the kitchen surfaces.

FC16 - Improper Food Storage (CA Retail Food Code 113980)

Observed several uncovered containers of raw chicken, shrimp, and fish in the walk-in cooler being stored on the shelves above uncovered containers of ready to eat foods (i.e. vegetables, sauces, etc.)

Reorganize the foods stored in the refrigerator so that all raw animal products are stored beneath prepared and/or ready-to-eat foods or in another approved area of the refrigerator to prevent cross contamination.

Violation was corrected by covering all food containers and relocating the raw food to be beneath the ready-to-eat food.

MINOR VIOLATIONS

FC30 - Improper Holding Temperatures of PHF

Measured seasoned seafood at 57 degrees Fahrenheit and cooked vegetables at 51 degrees Fahrenheit in the customer self-serve display cases. The cold displays were observed filled beyond the capacity of the inserts.

Maintain the temperature of potentially hazardous foods at or below 41 degrees Fahrenheit or at or above 135 degrees Fahrenheit.

FC33 - Low Hot Water(100F-119F)/Wash Temp <109F/Cross Con

1. Hot water was measured at 79-80 Fahrenheit at the handwash sinks in both employees' restroom.

2. Hot water was measured at 90 Fahrenheit at the kitchen handwash sink.

Provide an adequate supply of potable hot running water of at least 120 degrees Fahrenheit. Handwash sinks require a minimum temperature of 100 degrees Fahrenheit through a mixing valve

FC34 - Inappropriate Sanitizer Level/ Lack of Test Strips

Measured the level of chlorine at > 200 ppm in the sanitizer solution bucket in the meat department.



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Hold 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.

FC35 - Inadequate Hygiene (Hair/Clothing/Eating/Drinking)

Observed an employee's cup stored on a shelf of a preparation table in the meat department. Maintain all employee drinks with a cover, a straw and stored below any food or food preparation surface.

FC37 - Improper Food Storage/Receiving

1. Observed a bag of ice stored directly on top of the edible ice inside the ice machine in the fish department. Discontinue storing drinks/food/other items in the same ice which is used for consumption.
2. Observed an employee cutting pieces of raw beef and placing it against a wall lined with cardboard in the meat preparation station.
Prepare, store, display, dispense, place, transport, sell, and serve food so as to be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage or other contamination.
3. Observed several uncovered containers of boiled wild edible greens in the self-serve display case in the grocery department.
Provide adequate sneeze-guard protection, a container that has a tight fitting and securely attached lid, or dispense food from an approved mechanical dispenser.
4. Observed numerous uncovered food containers on preparation tables and in the walk-in cooler in the kitchen.
Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.
5. Observed a container of uncovered raw beef in the meat department being stored in the self-serve display case without a sneeze guard or a cover. Provide adequate sneeze-guard protection, a container that has a tight fitting and securely attached lid, or dispense food from an approved mechanical dispenser.
6. Ice was observed stored directly on cut fish in containers in the cold display case at the fish department. Meat product may not be stored in direct contact with undrained ice unless it is received immersed in ice in shipping containers.

FC38 - Unsanitary Equipment/Utensil/Linen/Plumbing

1. Observed accumulations of food debris/grease/grime/dust on the following:
 - In the reach-in cooler in the front kitchen area.
 - On the fan guards in the meat walk-in cooler.
 - Under the fan guards of the display cases in the grocery department.
 - Under the shelves where raw meat was being prepared.Maintain all equipment, utensils and facilities clean, fully operative and in good repair.
2. Observed a filthy piece of wood on a shelf of a preparation table in the meat department. Remove the wood from the facility. Equipment and utensils must be commercial grade and approved by NSF, or another testing company certified by



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American National Standards Institute or by this Agency.

3. Observed a deteriorated plastic strainer that had been repaired with unapproved wire in the kitchen area. Remove the strainer from the facility.
4. Repair the broken door of the reach-in cooler in the front kitchen area.
Maintain all equipment, utensils and facilities clean, fully operative and in good repair.
5. Replace the rusted food shelves in the reach-in cooler in the front kitchen area.
6. Observed several filthy, blood stained pieces of cardboard lining the wall behind the preparation table in the meat preparation area. Remove all foil, newspaper, and cardboard from the shelves. Do not line the shelves with any materials that are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable. (Note: Once the original contents of a cardboard box are used, discard the box; do not re-use since boxes are common harborage for cockroaches.)
7. Observed a milk crate being used to store/wash beef tripe on. Discontinue using crates for food storage/racks/shelves. Provide approved food storage containers/shelving.
8. Observed a plastic bowl being used to scoop raw meat in the meat department. Provide an approved utensil or device for dispensing food products.
9. Observed food being stored in an unapproved screen cage in the back, receiving (outside) area. The screen cage was not approved by this Agency's Plan Check Department. Discontinue storing food in this structure until it is approved by this Agency's Plan Check Department.

FC39 - Evidence of Vermin Activity/Presence of Animals

1. Observed several flies in the kitchen and the back storage area.
2. Observed several fruit flies by the mop sink.
Use any approved method for eliminating vermin from the food facility, 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.

FC42 - Change Room Improper Use/Lack of

1. Observed a pair of boots stored on the shelf by the single-use plastic bags and plates in the meat department.
2. Observed a few purses on the shelf by food containers in the kitchen.
3. Observed an employee's sunglasses on the kitchen preparation table where food was being prepared.
Provide a designated area separated from food storage, food prep areas and utensil washing areas where employees may change clothes and store personal belongings.

FC43 - Lack of/Improper Handwashing/Handwashing Sup.



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Maintain all handwashing sinks fully operative, in good repair and easily accessible.

2. The handwash sink was observed blocked with large containers in the produce department, making temporarily inaccessible for handwashing. Maintain all handwashing sinks fully operative, in good repair and easily accessible.

FC46 - Unapproved Pesticides/Chemicals/Labeling

An unapproved insecticide (household use "Raid") was observed stored in the facility. Remove the insecticide from the facility and only use approved (commercial use) methods in the food facility.

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

1. Observed a hole in the wall by the base cove tile under the kitchen 3-compartment sink. Repair the walls/ceiling in order to provide surfaces that are durable, smooth, nonabsorbent, light colored and easily washable.

2. Observed an accumulation of grease/food debris/dust on the floor/walls of the following:

- Under/behind the food panels in the back food storage area.
- Under/behind the coolers/freezers.
- Under the food shelves in the kitchen.
- Under the food panels in the walk-in coolers.

Maintain the floor, walls and ceiling in a clean and sanitary manner.

FC50 - Lack of Certified Food Safety Person or Valid Cert

The employees in the kitchen, meat, and fish departments did not express knowledge in food handling, preparation, storage, and equipment/utensils sanitizing and others. All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.

COMMENTS

FC99 - NOTES

This inspection report was reviewed with: Bruce and R.Amado
 A copy of this report was left at the facility on this date. Retain a copy of the most recent inspection report on the premises available for review at the request of the public.

Change of Ownership: No

Hot water recorded at 120 F

Sanitizer level for wiping cloths: >200 ppm Cl

The Re- Inspection Seal was posted today in a prominent location.

On October 1, 2009 Orange County Environmental Health began posting newly enhanced public notification seals at Orange County retail food facilities. For more information regarding these new seals, or to download a training course on "How to Get a PASS" go to www.ocfoodinfo.com or call (714) 433 - 6000. (R10/09)



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-PLEASE IMMEDIATELY INFORM YOUR ENVIRONMENTAL HEALTH SPECIALIST, NOTED ON THIS REPORT IF:

- * You are planning a remodel or adding equipment. All such changes must receive prior approval.
- * You are planning to sell or transfer ownership; otherwise you may be improperly invoiced.

FCC0 - REINSPECTION SCHEDULED

A reinspection is scheduled on the date noted at top of the inspection report. A reinspection notification seal was posted today in a prominent location.

REINSPECTION FEES:

Fees are assessed for second or greater reinspections. The purpose of these fees is to shift costs away from compliant operators and impose fees on those facilities that fail to readily comply with the applicable laws and regulations. The amount of the fee is to cover all of the costs associated with the service and the time charged includes travel time. The fees until June 30, 2009 are as follows:

- 1st Reinspection: NO FEE
- 2nd Reinspection or Greater, during normal work hours:
\$25.75 per quarter-hour or fraction thereof
- 2nd Reinspection or Greater, during other hours, including weekends and holidays:
\$38.63 per quarter-hour or fraction thereof
- Notice of Violation Reinspection: \$305.00

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

Print Name and Title _____

Signature _____ Date _____

9/30/2009.