



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 DA3327730
Page 1 of 9

PR0005314

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

Record ID: FA0005314
Inspection Date: 11/02/2009
Reinspection Date: 11/23/2009

Mailing Address:

ON FILE

Type of Facility: 0314-SUPERMARKET 30000+ SQ FT
Service: F6F-FOOD NOTICE OF VIOLATION (NOV)
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

**** - * THIS REPORT SUPERCEDES THE PREVIOUS REPORT-****

OPENING COMMENTS

FC00 - OPENING COMMENT

The purpose of this visit was to conduct an Notice of Violation (NOV) follow up inspection. The joint inspection was conducted with Wendy Ocampo-Choy.

On this day, observed several new violations and old violations to remain existing.

Per Notice of Violation hearing, it was determined that all employees will be trained by taking the food safety training class provided by Robert Curtis, Environmental Health Food Workers Educator. This facility is to contact Robby Curtis by November 10, 2009 to schedule a date for the food safety training class.

Photos were taken on this day.

MAJOR VIOLATIONS

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

Measured a pan of fish pancake at 62 F stored on the shelf of the prep table by front kitchen area. The manger stated that a customer did not pick up the order.

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.

FC04 - Improper Cooling Practices (CA Retail Food Code 114002)

Observed several sealed plastic food containers in the display case in the produce department. The food was measured at 71-77 F. The cook stated that it was cooked an hour prior.

Rapidly cool potentially hazardous foods by decreasing the temperature from 135 degrees Fahrenheit to 70 degrees Fahrenheit within 2 hours, and further decreasing the temperature from 70 degrees Fahrenheit to 41 degrees Fahrenheit or below within an additional 4 hours.



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Page 2 of 9

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Rapidly cool potentially hazardous foods by one of the following methods:

- a) placing the food in shallow, heat-conducting pans
- b) separating the food into smaller or thinner portions
- c) using rapid cooling equipment
- d) using containers that facilitate heat transfer
- e) adding ice as an ingredient
- f) inserting appropriately designed containers in an ice bath and stirring frequently
- g) utilizing other effective means that have been approved by the enforcement agency.

Violation was corrected by uncovering all the containers and placing them in the walk-in cooler.

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

Observed an employee cutting/preparing squid on the kitchen's prep table. The raw seafood juices were splashing on the sesame oil and spices containers that were located directly behind the prep table. No splash guard was provided to protect the food/spices containers from cross contaminations. The manager was asked to provide a splash guard against the prep table.

Prepare, store, display, dispense, place, transport, sell and serve food utensils and/or equipment as to be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage or other contamination.

Violation was corrected by clean/sanitize all the food containers and relocating food containers to other shelves.

FC17 - Unsanitary Utensil/Equipment Condition (CA Retail Food Code 114130, 114257)

1. Observed three broken/deteriorated plastic strainers covering food in the walk-in cooler in the kitchen.

Maintain all equipment, utensils, and facilities clean, fully operative, and in good repair.

Violations was corrected by discarding the food.

2. Measured several Korean food in the cold top inserts at 51 -55 F in the front kitchen area. Repair the cooler to reach a temperature of 41 F and below.

You are hereby notified that the following items (name the items and quantity) which is/are stored (name the location) have been determined to be unsanitary and/or in disrepair, and therefore, are impounded on (name the date) under the provisions of the California Health and Safety Code, Division 104, Part 7, Chapter 4, Article 4, Section 113930. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facility by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice, will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice.

Violation was corrected by relocating the food to the walk-in cooler and impounding the cooler.

FC22 - Shellfish Commingling/Tags/Signs (CA Retail Food Code 114029, 114039)

1. Shellfish certification tags were not available for the green mussels, komak baby clams, corvicula clams, & manila clams at the seafood department.

Keep the shellfish certification tags or labels with the original containers of raw or raw frozen Molluscan shellfish until emptied, then retain the tags for not less than 90 days.

NOTE: All shellfish that did not have certification tags were voluntarily condemned and destroyed (VC&D). See the



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attached VC&D form.

MINOR VIOLATIONS

FC30 - Improper Holding Temperatures of PHF

1. The following foods were measured at the following temperatures:
- Measured sea squirt at 44F at the self serve open display case at the seafood department.
- Measured cooked Korean food at 51-55 F in the cold top inserts in the front kitchen area.
Maintain the temperature of potentially hazardous foods at or below 41 F degrees Fahrenheit.

FC32 - Inoperable/Lack of Food Thermometer

Observed a missing thermometer in the undercounter cooler in the front kitchen area.
Provide an accurate thermometer in all refrigeration units that is affixed to be readily visible and to indicate the air temperature in the warmest part of the unit.

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

Observed a drain pipe hung low in the floor sink under the kitchen 3-compartment sink and under the 2-compartment sinks located at the meat department. Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink.

FC34 - Inappropriate Sanitizer Level/ Lack of Test Strips

1. Measured sanitizer level at 400++ppm chlorine at all sanitizing buckets in the entire meat/seafood department. Sanitizer levels shall not exceed 200 ppm Chlorine.
2. Sanitizer test strips were not available for use during the time of inspection. Maintain testing equipment and materials in the facility and available for use at all times for the purpose of adequately measuring the types of sanitization methods used in this facility.

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

Observed an employee mug stored on the demonstration counter top of the cart.
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 sesame container stored on the shelf next to a soap container on the front kitchen area. 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.

2. Observed cut scallops stored directly on undrained ice in the self-serve display case in front of 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.
Violation was corrected by relocating the scallops to a different container without the ice.



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v 2.7 DA3327730
Page 4 of 9

PR0005314

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3. Observed uncovered cut scallops in an uncovered container in the self-serve display case in front of the fish department. Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use. Violation was corrected by covering the container.
4. Observed uncovered raw fish container in the kitchen's walk-in cooler. Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use. Violation was corrected by covering the food container.
5. Discontinue using trash bags to cover food containers in the kitchen's walk-in cooler. Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.
6. Observed several green onion boxes stored directly on the filthy floor in the back dock station. Maintain all foods stored at least 6 inches off the floor on approved storage structures or other approved manner.
7. Observed an uncovered container of frozen pork bellies being stored in the customer area open display freezer located in front of the seafood department without any sneeze guard protection or 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. 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 .
8. Observed an employee cutting pieces of raw beef and storing it against a cardboard lined wall at 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.

FC38 - Unsanitary Equipment/Utensil/Linen/Plumbing

1. Observed the handles of several knives/utensils wrapped with paper towels in the kitchen. Discontinue this practice. Maintain all equipment, utensils and facilities clean, fully operative and in good repair.
2. Remove the accumulations of dust/filth from the fan guards in the egg and fish display cases in the produce department. Maintain all equipment, utensils and facilities clean, fully operative and in good repair. Violation was corrected by cleaning/sanitizing the fan guards.
3. Observed a water leakage from under the kitchen's 3-compartment sink. The manager, B. Song, stated that old sink will be replaced with a new. A new uninstalled 3-compartment sink was observed in the kitchen. All plumbing and plumbing fixtures must be kept clean, fully operative, in good repair and maintained so as to prevent contamination. Installation of plumbing and plumbing fixtures must be in compliance with local ordinances.
4. Observed a water leakage from the motor of the walk-in cooler in the kitchen area. The water was observed dripping



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v 2.7 DA3327730
Page 5 of 9

PR0005314

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Inspection Date: 11/02/2009

on covered food containers.

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

Food container were removed from the under the motor.

5. Observed an employee cutting cabbage on cardboard in the produce prep area. Discontinue this practice. Use an approved cutting board to prevent any contamination. Use only approved equipment that is non-absorbent, smooth, durable, and easily cleanable.

6. Observed two filthy reused cardboard boxes on the prep table shelf in front kitchen 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 is used, discard the box; do not re-use since boxes are common harborage for cockroaches.

Violation was corrected by removing the cardboard.

7. Observed accumulations of old food debris/grease from the shelf above the cold top inserts in the front kitchen area.

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

8. Observed a missing splash guard from the hand wash sinks in the meat department and the kitchen that area located directly to prep tables.

Provide a splash guard with a height of at least 6 inches or relocate the food equipment/utensil so that it is a minimum of 24 inches away from the edge of the sink to prevent cross contamination.

9. Repair/replace the food shelf in the kitchen's walk-in cooler.

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

10. Observed rust on the shelves of the kimchi display case in the produce department.

11. Remove the accumulations of mold from the undercounter cooler in the front kitchen area.

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

12. Observed the cold water knob at the hand wash sink located in the meat department prep room to be inoperable.

Repair this cold water knob so that is operable and in good working condition. Hand wash sink must provide cold and hot water.

13. Observed the rubber gasket of the seafood walk in cooler to be broken and taped. Remove this unapproved tape.

Repair/replace the broken rubber gasket of the seafood walk in cooler. Maintain all equipment in good repair.

14. Observed the inside door panel of the seafood walk in cooler to be severely dented with a hole. Repair/ replace the inside door panel of the seafood walk in cooler. Maintain all equipment in good repair.



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Page 6 of 9

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15. Observed several soda crates reused as storage racks to hold boxes of food off the floor inside the seafood walk in freezer.
Discontinue using crates for food storage/racks/shelves. Provide approved food storage containers/shelving.
16. Observed a knife sharpening stone attached to a dirty, unapproved wooden block stored on the floor of the 2-compartment sink of the meat department. Remove/unattach the dirty, unapproved wooden block from the knife sharpening stone. Maintain all equipment in good repair.
17. Observed a knife sharpening stone attached to a dirty, unapproved wooden block stored on the floor of the 2-compartment sink of the meat department.
Store and handle utensils and equipment up off the floor on approved shelving so as to be protected from contamination.
18. Observed unapproved styrofoam containers used to hold various seafoods at the customer shelf serve display cooler at the seafood department.
Equipment and utensils must be commercial grade and approved by NSF, or another testing company certified by American National Standards Institute or by this Agency. Equipment must be non-absorbent, smooth, durable, and easily cleanable.
19. Observed cardboard boxes reused to hold foods, equipment, & supplies at the demonstration cart.
If desired, replace these unacceptable materials with durable, smooth, non-absorbent material that is easily cleanable. (Note: Once the original contents of a cardboard box is used, discard the box; do not re-use since boxes are common harborage for cockroaches.)
20. Observed a homemade knife cover made with unapproved cardboard wrapped in plastic wrap. Discontinue this practice. Use only approved materials that are non-absorbent, smooth, durable, and easily cleanable.
Equipment and utensils must be commercial grade and approved by NSF, or another testing company certified by American National Standards Institute or by this Agency.
21. Observed several cutting boards to be taped together and wrapped with plastic wrap at the meat slicer. Observed this same equipment to be dirty. Remove this unapproved tape around the cutting boards and maintain all equipment in good repair and clean.
22. Observed a few broken lids of the cold top inserts in the front kitchen area. Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

FC42 - Change Room Improper Use/Lack of

1. Observed a container of employee medicine and personal items stored on the food shelf in the kitchen.
Maintain employee clothing and personal effects in a room, enclosure or designated area separated from toilets, food storage, food preparation areas and utensil washing areas.
Violation corrections: The manger, B. Song, discarded the container.



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2. Observed a cardboard box full employee personal items (ex= jacket and hat) stored on the prep table at the seafood department.

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.

1. Observed a wall mounted wall paper towel dispenser to be missing at the meat department prep room hand wash sink. Observed plastic used to hang a roll of paper towels at this same hand wash sink.

Provide a wall mounted paper towel dispenser at the hand wash sink.

2. Observed wall mounted soap dispenser to be empty at the meat department prep room hand wash sink.

Provide and maintain handwashing soap and single-use sanitary towels in dispensers (or hot air blowers) at, or adjacent to, all handwashing facilities.

FC44 - Uncleanliness of Premises/Trash Storage

Observed the trash dumpster with the lids open containing unbagged food waste. Dispose of all food waste and rubbish containing food waste in leak proof and rodent proof containers with close fitting lids or place it in a disposable sealed bag, so as to minimize odor and insect development.

FC45 - Lack of/Improper Janitorial Facilities or Liq Waste

Observed a few sweeping items stored in the fish, meat, and kitchen area near food prep tables.

Store janitorial equipment and supplies in a room, area or cabinet separated from any food preparation or storage area, or utensil washing or storage area.

FC46 - Unapproved Pesticides/Chemicals/Labeling

1. Observed a few chemical cleaning containers stored on the shelf next to food container in front kitchen area. 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.

2. A "household-use/Raid" only insecticide was observed stored in the facility by trash containers. Remove the insecticide from the facility. "Commercial-use" insecticides are the only insecticides approved for use in a restaurant facility.

Violation was corrected by discarding the spray bottles.

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

1. Observed chipped floor in the kitchen floor. Stagnant water was accumulating in it.

Repair the floor in order to provide a surface that is smooth, of durable construction, non-absorbent and easily cleanable.

2. Observed several missing base cove tiles behind the prep table by the meat department and behind the prep table in the produce department.

Repair the floor in order to provide a surface that is smooth, of durable construction, non-absorbent and easily cleanable.



PR0005314

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3. Remove the accumulations of food debris from the floor in the produce walk-in cooler. Maintain the floor, walls and ceiling in a clean and sanitary manner. Violation was corrected by cleaning the floor.

FC49 - Missing or Incorrect Signs/Tags/Labels/Menu Board

Food labels were observed missing from the food containers in the self-sever Kimchi display case in the produce department. Provide labels for all customer self-service prepackaged foods. The labels are to be in English and must contain the following:
 a) the common name of the product
 b) a declaration of the ingredients used, in descending order of predominance by weight
 c) the name and place of business of the manufacturer, packer or distributor
 d) the net weight of the product

FC52 - Unpermitted Remodel or Failure to Submit Plans

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.
 NOTE: Store manager has agreed to have th is unapproved screen cage modified/repared by Nov. 23, 2009. This facility is to immediately schedule an inspection with the plan check inspector in regards to obtaining approved of the screen caged storage area located outside of the facility.

COMMENTS

FC99 - NOTES

This inspection report was reviewed with: B.Song
 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
 Dish/Utensil Sanitation method: 100 ppm Cl
 Sanitizer level for wiping cloths: 100 ppm Cl
 The Re- Inspection Seal was posted today in a prominent location.

Notes:
 - A new trash compacter was obserevd installed in the back dock station.

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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Page 9 of 9

PR0005314

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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 _____