



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 DA3338904
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PR0005314

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

Record ID: FA0005314
Inspection Date: 11/23/2009
Reinspection Date: 12/08/2009

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

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

OPENING COMMENTS

FC00 - OPENING COMMENT

The purpose of this visit was to conduct a follow-up inspection. On this day, several uncorrected and new violations were observed.

This inspection was conducted with the following personnel:

Mike Haller, Program Manger.

Howard Snitowsky, Supervisor.

Miloni Devani, Supervisor.

Ada Disacco, Environmental Health specialist.

Gariela Mata, Environmental Health specialist.

Photos and samples were taken on this day.

MAJOR VIOLATIONS

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

PRODUCE DEPARTMENT:

Observed several tightly sealed and covered plastic food (cooked Korean vegetables) containers in the display case in the produce department. The food was measured at 62 F.

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



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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 to rapidly lower food temperature below 41 F.

FC05 - Improper TPHC Procedure (CA Retail Food Code 114000)

The signage/sticker for the 7 trays of Mung bean jell, and 21 packages of oak nut jell and Mung bean jell were observed missing from the containers or packages. The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.
Violation was corrected by discarding the food. See VC&D form.

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

KITCHEN

1. A food handling employee was observed preparing food(radish) while wearing gloves, with then the food handling employee reaching into trash container to retrieve a bottle. She then returned to food preparation activities without changing washing her hands or changing her 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 directing the employee to immediately wash her hands and change her gloves. The contaminated radish was voluntarily destroyed.

2. An employee was observed coughing into her hands while wearing gloves then she proceeded to prepare food without washing her hands or changing her 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 change her gloves and wash her hands.
Note: Thorough instructions were provided on proper handwashing and food handling.

FC14 - Adulterated/Contaminated/Unapproved Food/Source (CA Retail Food Code 114079, 114091)

MEAT DEPARTMENT:

Observed a meat handling employee with a meat label in his mouth, then picking it up with his gloves and putting it on the meat package then resumes to meat serving/packaging process.
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 directing the employee to discontinue this practice.

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

KITCHEN:

Observed an employee scooping salt with a metal bowl (without handles) from the large pull-up container. The salt and the bowl were observed contaminated with a crusted build-up of meat blood. The sugar in the large pull-up container was also observed contaminated with blood.
Prepare, store, display, dispense, place, transport, sell and serve food utensils and/or equipment as to be protected from



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dirt, vermin, unnecessary handling, droplet contamination, overhead leakage or other contamination. Violation was corrected by discarding the salt and the sugar. See VC&D form.

MINOR VIOLATIONS

FC30 - Improper Holding Temperatures of PHF

KITCHEN:

The following foods were measured at the following temperatures:

Seasoned fish intestine 54 F, seasoned clam 54 F, seasoned raw squid 53 F, seasoned fish cake 42 F in the "Hussman" cold top inserts.

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

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

MEAT/FISH DEPARTMENT:

1. Observed the waste water discharge pipe underneath the ice machine without the requiring air gap.
2. Observed the water discharge pipes at the meat department display cases and prep sinks without the requiring air gap.

Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink.

KITCHEN:

3. Observed several drain pipes hung low in the floor sink under all the kitchen sink.
 4. Observed the water discharge pipe underneath the stove without the requiring air gap.
- 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. Observed soiled wiping cloths stored on a food contact surface during food preparation in the kitchen. Discontinue this practice. Each day prior to preparation, set up a sanitizer bucket with either 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine to hold the wiping cloths. Store the cloths inside the sanitizer solution when not in immediate use. When a towel is needed, wring it out, use it, and then immediately return it to the solution between uses.

2. Observed employees using quat test strip to measure the level of chlorine sanitizer solution. Provide the appropriate test strip for the sanitizer being used in the facility.

FC37 - Improper Food Storage/Receiving

KITCHEN:

1. Observed several black trash bags covering vegetables in the walk-in cooler and on the produce prep table. Discontinue this practice.

Provide sanitary, non-absorbent and approved coverings on all open food containers except when in use.

2. Observed a few covered raw seafood containers stored on the shelf above covered vegetables containers in the



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walk-in cooler.

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.

3. Observed two unlabeled sugar and salt pull-up containers on the prep table. Label all bulk food containers in English to identify contents. An additional language may be added if desired.

DOCK STATION:

4. Observed food boxes and sauce containers stored directly on the floor in the dock station (screen cage).

Maintain all foods stored at least 6 inches off the floor on approved storage structures or other approved manner.

5. Observed a few onion bags stored next to discarded/compacted cardboard boxes in the dock station.

PRODUCE DEPARTMENT:

6. Observed an electrical fly catcher stored above uncovered rice bags in the produce department. Discontinue storing food beneath the fly catcher.

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

PRODUCE DEPARTMENT:

1. Observed filthy cardboard lining the bottom shelf of the beans sprouts' display cooler. Discontinue this practice. 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.)

2. Observed a few rusted shelves of the self-serve display cooler across from the kitchen. Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

KITCHEN:

3. Observed a deteriorated wooden spatula on the utensils shelf by the cook's line.

4. Observed a deteriorated strainer covering a chicken container in the walk-in cooler.

5. Observed several broken lids held together by tapes covering the cold top inserts of the "Hussman" self-serve cooler. Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

6. Observed paper towels lining a cutting board. Discontinue this practice. Use approved surfaces that are non absorbent, durable and easily cleanable, such as a rubber mat.

7. Observed a few bowls without handles used for scooping in the salt and sugar pull-up containers on the prep table. Discontinue this practice. Provide an approved utensil or device for dispensing food product. See sample form.



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WAREHOUSE:

8. Observed a deteriorated door gasket of the walk-in freezer. Also observed accumulations of ice outside the door.
9. Observed an accumulation of filth on the doors of the walk-in coolers.
Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

10. Observed an open sewer line between the two walk-in coolers in the warehouse. 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.

MEAT/FISH DEPARTMENT:

11. Observed an accumulation of mold on the wall and pipes outside of the fish tanks.
12. Observed an accumulation of mold/grime in the door gaskets of the walk-in cooler.
13. Observed an accumulation of filth on the door of the walk-in cooler.
Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

14. Observed a fish tank elevated on wood block. Discontinue this practice. 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.

FC39 - Evidence of Vermin Activity/Presence of Animals

DOCK STATION:

1. Observed a dead fly on the food box in the screen cage.
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 harbor age of animals, birds and vermin including, but not limited to, rodents and insects.

PRODUCE DEPARTMENT:

2. Observed a dead fly on the 3-compartment sink in the produce area.
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. See sample form (#000004105).

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

WAREHOUSE:

Observed the air curtain deteriorated at the back entrance.
Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility.

FC42 - Change Room Improper Use/Lack of

WAREHOUSE:



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1. Observed an employee jacket hanging on the food storage shelves.
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.

KITCHEN:

2. Observed medications that belonged to employee(s) stored in the kitchen/storage area in the chop stick container on the kitchen utensils shelf. Ensure all employees' medicines are properly labeled and stored so as to prevent the contamination of food, equipment, utensils, linens, and single-use articles.

FC45 - Lack of/Improper Janitorial Facilities or Liq Waste

Observed a few cleaning items (brooms, mops..etc) stored next to either display coolers or prep tables in the produce department.

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

Observed chemicals stored next to fish net and fish carry on bag.

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

MEAT/FISH DEPARTMENT:

1. Observed an accumulation of food residues on the wall of the meat dept prep area.

2. Observed an accumulation of mold/grime on the ceiling of the walk-in cooler.

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

3. Observed the caulking between the wall and handwash sink deteriorated during this inspection.

Repair the walls/ceiling in order to provide surfaces that are durable, smooth, nonabsorbent, light colored and easily washable.

4. Observed the base cove on the wall underneath the prep sink cracked.

5. Observed a few cracked floor tiles at the meat department.

6. Observed the base cove on the wall near the ice machine deteriorated.

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

KITCHEN:

7. Observed collections of stagnant water in the deteriorated kitchen floor.

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



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WAREHOUSE:

- 8. Observed an accumulation of filth on the floor of the storage area.
 - 9. Observed an accumulation of grime/filth on the wall of the storage area.
- Maintain the floor, walls and ceiling in a clean and sanitary manner.

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

Observed several packages of Korean food items in the self-serve display cooler missing the "Net weight" from the labels. 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

Note: see sample (#000004104) form

COMMENTS

FC99 - NOTES

This inspection report was reviewed with: B. Song, R.Chi
 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
 Dish/Utensil Sanitation method: not set-up
 Sanitizer level for wiping cloths: 100 ppm Cl in meat, fish, and kitchen department
 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)

 -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

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

Print Name and Title _____

Signature _____ Date _____



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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 _____