



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

DA9865794
Page 1 of 2

ZOVS ORCHARD HILLS
3915 PORTOLA PKWY
IRVINE, CA 92602

Record ID: FA0050914
Inspection Date: 04/29/2014
Reinspection Date:

PR0060231

Mailing Address:

ON FILE

Type of Facility: 0114-RESTAURANT 101-150 PERSONS
Service: A01-ROUTINE INSPECTION
G Mata, REHS
ENVIRONMENTAL HEALTH SPEC II
(714) 673-1925
8:00-9:00 AM

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

MINOR VIOLATIONS

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

Provide warm water to the handwash sink at the restrooms. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

FC34 - Inappropriate Sanitizer Level/ Lack of Test Strips

Although sanitizer buckets were set up, multi-use wiping cloths were observed stored outside of the bucket. Discontinue holding multi-use wiping cloths outside of the sanitizer solution between uses. Store 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.

FC37 - Improper Food Storage/Receiving

Observed open bulk bags of foods without protection. Store food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.

FC38 - Unsanitary Equipment/Utensil/Linen/Plumbing

1) Discontinue wedging the knives between the prep table. Store all utensils in an approved manner.

2) Discontinue using cups without handles to scoop food items. Provide approved food dispensers.

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

1) Clean the wall behind the ice machine.

2) Clean the floor underneath the stove.

3) Replace the cracked light cover at the warewashing area.

NPDES INSPECTION PROGRAM

FC65 - NPDES - No Observations Recorded

COMMENTS

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.

The report violations were reviewed with: A Karamardian (owner)

It was agreed that a copy of this report will be sent to the e-mail address provided. The person in charge was directed to



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call this office if the report is not received within 2 business days. Reports and other valuable information can be found at www.ocfoodinfo.com. SIGNATURE IS NOT REQUIRED; PLEASE RETAIN THIS COPY FOR YOUR FILES.

Change of Ownership: No
Food Temperatures: cut tomatoes/cheese 41F
Hot water recorded at 120F mop sink
Dish/Utensil Sanitation method: 50 ppm chlorine dishmachine
Sanitizer level for wiping cloths: 200 ppm quat

F100 - "PASS" SEAL POSTED

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

Print Name and Title _____

Signature _____

Date _____