



**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

DA9696616  
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**ZOVS ORCHARD HILLS**  
**3915 PORTOLA PKWY**  
**IRVINE, CA 92602**

Record ID: FA0050914  
Inspection Date: 10/21/2013  
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.*

**OPENING COMMENTS**

**FC55 - Verification of Certified Food Safety Person**

Name: H Rodriguez  
Expiration Date: 1/21/18

**MAJOR VIOLATIONS**

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

Cooked rice measured 71F on a cart at the cook's line. The cook indicated that the food was held at room temperature over 4 hours. The violation was corrected by an employee discarding the food. See Voluntary Condemnation and Destruction (VC&D) form. Maintain the temperature of potentially hazardous foods at or below 41°F or at or above 135°F.

**MINOR VIOLATIONS**

**FC31 - Improper Thawing**

Discontinue improperly thawing potentially hazardous foods. Thaw all frozen potentially hazardous foods by one or more of the following methods:

- a) in refrigeration units
- b) Completely submerged under potable running water for a period a period not to exceed two hours at a water temperature of 70 F or below and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
- c) In a microwave oven if immediately followed by immediate preparation
- d) as part of the cooking process

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

Provide warm water to the handwash sink in 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.

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

Discontinue storing employee beverages in food prep and storage areas. Closed beverages may be stored in an approved manner to prevent contamination. Instruct employees to only eat and drink in designated areas away from food and utensils, and to wash their hands thoroughly before returning to work.

**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

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splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor.

**FC38 - Unsanitary Equipment/Utensil/Linen/Plumbing**

Discontinue using plates to scoop foods items at cook's line. Provide approved food dispensers.

**FC42 - Change Room Improper Use/Lack of**

Maintain employee clothing and personal effects in a room, enclosure, lockers, or other designated area or designated area separated from toilets, food storage, food preparation areas and utensil washing areas.

**FC43 - Lack of/Improper Handwashing/Handwashing Sup.**

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

2) Discontinue storing items inside the handwash sink at the bar.

**FC46 - Unapproved Pesticides/Chemicals/Labeling**

1) Spray bottles used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

2) Discontinue storing the sanitizer buckets on the food preparation counter.

**COMMENTS**

**FC99 - NOTES**

This inspection report was reviewed with: L Blanco

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 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](http://www.ocfoodinfo.com). SIGNATURE IS NOT REQUIRED; PLEASE RETAIN THIS COPY FOR YOUR FILES.

Change of Ownership: No

Food Temperatures: cut tomatoes/cheese 41F at cold-top

Hot water recorded at 120F mop sink

Dish/Utensil Sanitation method: 100 ppm chlorine dishmachine, 200 ppm quat manual bar

Sanitizer level for wiping cloths: 200 ppm quat

The "PASS" Notification Seal was posted today in a prominent location.

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

Print Name and Title

Signature

Date