OFFICIAL INSPECTION REPORT

Facility: FA0201179 - O'HENRY'S DONUTS
Program: PR0302236 - FOOD PREP / FOOD SVC OP  0-5 EMPLOYEES RC 2 - FP10

Owner Name: HIN, VIMOL
Inspected By: DONALD COPELAND
Inspection Date: 11/02/2020
Inspection Time: 16:50 - 17:20

Comments and Observations

Major Violations
Cited On: 10/30/2020
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)
Compliance of this violation has been verified on: 11/02/2020

Cited On: 10/30/2020
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 11/02/2020

Cited On: 10/30/2020
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 11/02/2020

Minor Violations
N/A

Measured Observations
N/A

Overall Comments:
Facility received pest control treatment on 10/31/2020. No live cockroaches were observed however several dead were observed on floors behind cooking equipment and under shelves. Recommended glue traps to monitor for continued presence of vermin.

FACILITY IS HEREBY REOPENED. CONTINUE TO TREAT AND SANITIZE AS NECESSARY. OK TO OPERATE

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 11/16/2020. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:
[CA] Corrective Action
[COS] Corrected on Site
[N] Needs Improvement
[NA] Not Applicable
[NO] Not Observed
[PBI] Performance-based Inspection
[PHF] Potentially Hazardous Food
[PIC] Person in Charge
[PPM] Part per Million
[S] Satisfactory
[SA] Suitable Alternative
[TPHC] Time as a Public Health Control