



Environmental Health & Instructional Safety
(714) 278-7233 / Fax (714) 278-4533

INSPECTION REPORT

MJ's Espresso
Humanities Lawn

Inspector: Scott Bourdon
Inspection Date: Friday, December 8, 2006
Type of Facility: Restaurant
Grade: C

Major Deficiencies

10 Points: Immediately seal penetrations in cabinetry and other storage areas to prevent entry to vermin. Probable rodent droppings were located inside of a dry storage cabinet. Constructing a fully enclosed facility will help eliminate the presence of vermin.

Minor Deficiencies

5 Points: Utilize a sanitizer rinse while washing utensils. An employee washed a blender without using a sanitizer rinse. The sanitizer container was empty during the inspection, so replace it immediately.

3 Points: Ensure that hand-washing or hygienic practices procedures are adequate. Employees did not know to use the single use disposable paper towels. Train employees to use single use disposable towels to dry their hands.

2 Points: Use hot water heater while washing utensils. An employee washed a blender in the dishwashing area using cold water, because the hot water heater was unplugged.

2 Points: Obtain an approved food safety certification.

Other Observations

Copy of Recent Inspection Report Available: Yes
Notice of Inspection Posted: Yes
Certified Food Safety Certificate Available: No

Cloth Sanitizer Type: Chlorine (NA)
Dish Sanitizer Method: Chlorine (NA)

Food Temperatures:

43° (Milk/Cream)

41° (Reach-in Cooler)

Handwash Sink Water Temperature: 113°