Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 1 Item 1</u> Type of Violation: **Regulatory** 

342(a). Reporting Work-Connected Fatalities and Serious Injuries.

(a) Every employer shall report immediately by telephone or telegraph to the nearest District Office of the Division of Occupational Safety and Health any serious injury or illness, or death, of an employee occurring in a place of employment or in connection with any employment. Immediately means as soon as practically possible but not longer than 8 hours after the employer knows or with diligent inquiry would have known of the death or serious injury or illness. If the employer can demonstrate that exigent circumstances exist, the time frame for the report may be made no longer than 24 hours after the incident.

The employer failed to immediately report to the Division the COVID-19 related serious illnesses suffered by its employees in the following instances:

Instance 1: The employer failed to immediately report when an employee was hospitalized with COVID-19 on or about April 17, 2020.

### Instance 2:

The employer failed to immediately report when an employee was hospitalized with COVID-19 on or about July 9, 2020.

Instance 3:

The employer failed to immediately report when an employee was hospitalized with COVID-19 on or about November 18, 2020.

Date By Which Violation Must be Abated: Proposed Penalty: April 22, 2021 \$5000.00

See pages 1 through 4 of this Citation and Notification of Penalty for information on employer and employee rights and responsibilities.Citation and Notification of PenaltyPage 5 of 21Cal/OSHA-2 V1 Rev 10/2020

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 1 Item 2</u> Type of Violation: **Regulatory** 

461(a). Permits to Operate.

(a) Except during the time that a request for a permit remains unacted upon or as permitted in Section 461(f), no air tank shall be operated unless a permit to operate has been issued.

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, employees operated the Brunner air tank located in the maintenance area without the permits required by this section.

Date By Which Violation Must be Abated:	April 22, 2021
Proposed Penalty:	\$375.00

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 1 Item 3</u> Type of Violation: **Regulatory** 

3241(a). Live Loads.

(a) The live loads for which each floor or portion thereof of a commercial or industrial building is or has been designed shall have such design live loads conspicuously posted by the owner in that part of each story in which they apply, using durable metal signs, and it shall be unlawful to remove or deface such notices. The occupant of the building shall be responsible for keeping the actual load below the allowable limits.

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, the employer used the maintenance shop mezzanine for storing supplies and did not have the design live loads conspicuously posted.

Date By Which Violation Must be Abated:	April 22, 2021
Proposed Penalty:	\$375.00

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 1 Item 4</u> Type of Violation: **General** 

2340.16(a). Work Space About Electric Equipment.

(a) Space about electric equipment. Sufficient access and working space shall be provided and maintained about all electric equipment to permit ready and safe operation and maintenance of such equipment.

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, the employer did not provide the electrical sub panel labeled M, sufficient access and working space, to permit ready and safe operation and maintenance of such equipment.

Date By Which Violation Must be Abated: Proposed Penalty:

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 1 Item 5</u> Type of Violation: General

2340.22(b). Identification of Equipment.

(b) Services, Feeders, and Branch Circuits. Each service, feeder, and branch circuit, at its disconnecting means or overcurrent device, shall be legibly marked to indicate its purpose, unless located and arranged so the purpose is evident.

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, the electrical circuit breakers inside electrical sub panel M in the maintenance area were not legibly marked to indicate their purpose.

Date By Which Violation Must be Abated: Proposed Penalty:

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 1 Item 6</u> Type of Violation: **General** 

3578(g). Permissible Wheel Exposure for Periphery Grinding.

(g) Exposure Adjustment. Guards of the types described in subsections (a) and (b) of this section where the operator stands in front of the opening, shall be constructed so that the peripheral protecting member can be adjusted to the constantly decreasing diameter of the wheel. The maximum angular exposure above the horizontal plane of the wheel spindle as specified in subsections (a) and (b) of this section shall never be exceeded, and the distance between the wheel periphery and the adjustable tongue or the end of the peripheral member at the top shall never exceed one-fourth inch. (See Figures A-7, 8, 9, 10, 11, and 12 of Appendix B.)

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, employees used Ryobi 8" bench grinder, located in the production area, which had the distance between the wheel periphery and tongue guard opening greater than one-fourth inch.

Date By Which Violation Must be Abated: Proposed Penalty:

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 2 Item 1</u> Type of Violation: **Serious** 

§3203(a). Injury and Illness Prevention Program.

(a) Effective July 1, 1991, every employer shall establish, implement and maintain an effective Injury and Illness Prevention Program (Program). The Program shall be in writing and, shall, at a minimum:
(4) Include procedures for identifying and evaluating work place hazards including scheduled periodic inspections to identify unsafe conditions and work practices. Inspections shall be made to identify and evaluate hazards:

(6) Include methods and/or procedures for correcting unsafe or unhealthy conditions, work practices and work procedures in a timely manner based on the severity of the hazard:

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, the employer failed to implement and maintain an effective Injury and Illness Prevention Program (IIPP) in that it did not identify and evaluate or implement methods or procedures to correct unhealthy conditions relating to COVID-19 that affected its employees including, but not limited to the following instances:

Instance 1: Lack of physical distancing of at least six feet in all directions between employees in the production line and in the lunch room. [Title 8 CCR 3203(a)(4),(6)]

Instance 2: Lack of feasible engineering controls, including, but not limited to, physical barriers, such as Plexiglas or similar materials, or other impermeable dividers or partitions, where employees are working less than six feet across from each other in the production line. [Title 8 CCR 3203(a)(4),(6)]

### Or in the alternative to instance 2:

T8CCR 5141(a). Control of Harmful Exposure to Employees.

(a)Engineering Controls. Harmful exposures shall be prevented by engineering controls whenever feasible.

See pages 1 through 4 of this Citation and Notification of Penalty for information on employer and employee rights and responsibilities.Citation and Notification of PenaltyPage 11 of 21Cal/OSHA-2 V1 Rev 10/2020

Prior to and during the course of the Division's inspection, including, but not limited to, on September 28, 2020, the employer failed to prevent harmful exposures of employees to infectious or potentially infectious airbone particles by ensuring the use of engineering controls to prevent the spread of COVID-19, including, but not limited to, plexiglass screens or other physical barriers to limit contact and block potentially infectious particles from being released at the production line when a person breathes, speaks, coughs, or sneezes.

Date By Which Violation Must be Abated: Proposed Penalty:

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 3 Item 1</u> Type of Violation: **Serious** 

§3203(a)(5). Injury and Illness Prevention Program.

(a) Effective July 1, 1991, every employer shall establish, implement and maintain an effective Injury and Illness Prevention Program (Program). The Program shall be in writing and, shall, at a minimum:
(5) Include a procedure to investigate occupational injury or occupational illness.

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, the employer failed to implement and maintain an effective Injury and Illness Prevention Program (IIPP) in that it did not investigate COVID-19 illnesses suffered by its employees, including the following instances:

Instance 1: The illness of an employee that was hospitalized with COVID-19 on or about April 17, 2020.

Instance 2: The illness of an employee that was hospitalized with COVID-19 on or about July 9, 2020.

Instance 3:

The illness of an employee that was hospitalized with COVID-19 on or about November 18, 2020.

Date By Which Violation Must be Abated: Proposed Penalty:

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 4 Item 1</u> Type of Violation: **Serious** 

3382(a). Eye and Face Protection.

(a) Employees working in locations where there is a risk of receiving eye injuries such as punctures, abrasions, contusions, or burns as a result of contact with flying particles, hazardous substances, projections or injurious light rays which are inherent in the work or environment, shall be safeguarded by means of face or eye protection. Suitable screens or shields isolating the hazardous exposure may be considered adequate safeguarding for nearby employees.

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, the employees used corrosive chemicals to wash equipment in the washing area and did not have the appropriate eye and face protection for affected employees that are prone to, but not limited to, from corrosive splash burns.

Date By Which Violation Must be Abated: Proposed Penalty:

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 5 Item 1</u> Type of Violation: **Serious** 

4542(a). Mixers.

(a) Horizontal food mixers shall have a cover/enclosure with an interlocking device so arranged that power cannot be applied to the agitators unless the cover/enclosure is in place on the mixer. Only minor openings in the cover/enclosure, such as ingredient doors, flour inlets, etc., each representing less than 1 1/2 square feet in area shall be capable of being opened while the mixer is in operation.

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, employees operated the food mixer #2 that did not have a cover/enclosure with an interlocking device so arranged that power cannot be applied to the agitators unless the cover/enclosure is in place on the mixer.

Date By Which Violation Must be Abated: Proposed Penalty:

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 6 Item 1</u> Type of Violation: **Serious** 

5162(a). Emergency Eyewash and Shower Equipment.

(a) Plumbed or self-contained eyewash or eye/facewash equipment which meets the requirements of sections 5, 7, or 9 of ANSI Z358.1-1981, Emergency Eyewash and Shower Equipment, incorporated herein by this reference, shall be provided at all work areas where, during routine operations or foreseeable emergencies, the eyes of an employee may come into contact with a substance which can cause corrosion, severe irritation or permanent tissue damage or which is toxic by absorption. Water hoses, sink faucets, or showers are not acceptable eyewash facilities. Personal eyewash units or drench hoses which meet the requirements of section 6 or 8 of ANSI Z358.1-1981, hereby incorporated by reference, may support plumbed or self-contained units but shall not be used in lieu of them.

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, the employer failed to provide ANSI approved eyewash equipment specified in ANSI Z358.1-1981, employees used corrosive chemicals at the washing area.

Date By Which Violation Must be Abated: Proposed Penalty:

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 7 Item 1</u> Type of Violation: **Serious** 

5162(b). Emergency Eyewash and Shower Equipment.

(b) An emergency shower which meets the requirements of section 4 or 9 of ANSI Z358.1-1981, incorporated herein by reference, shall be provided at all work areas where, during routine operations or foreseeable emergencies, area of the body may come into contact with a substance which is corrosive or severely irritating to the skin or which is toxic by skin absorption.

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, the employer failed to provide an ANSI approved emergency shower specified in ANSI Z358.1-1981, employees used corrosive chemicals at the washing area.

Date By Which Violation Must be Abated: Proposed Penalty:

Department of Industrial Relations Division of Occupational Safety and Health High Hazard Unit - South 2 MacArthur Place, Suite 820 Santa Ana, CA 92707 Phone: (714) 567-7100 Fax: (714) 662-6091 Inspection #: Inspection Dates: Issuance Date: CSHO ID: Optional Report #: 1494789 09/28/2020 - 03/23/2021 03/23/2021 D8181 007-21



# Citation and Notification of Penalty

Company Name:FRESH & READY FOODS LLCEstablishment DBA:and its successorsInspection Site:1145 Arroyo Street, Suite B<br/>San Fernando, CA 91340

<u>Citation 8 Item 1</u> Type of Violation: **Serious** 

5185(n). Changing and Charging Storage Batteries.

(n) Facilities for quick drenching or flushing of the eyes and body shall be provided in accordance with Section 5162 unless the storage batteries are:

(1) equipped with explosion resistant or flame arrestor type vents; or

(2) located in a compartment or other location such as to preclude employee exposure.

Prior to and during the course of the inspection, including, but not limited to, on September 28, 2020, the employer failed to provide facilities for quick drenching or flushing of the eyes and body when employees charged and maintained lead acid batteries for the forklift in charging station.

Date By Which Violation Must be Abated: Proposed Penalty: Corrected During Inspection \$3375.00

Michael Mendoza Ayman Shiblak Compliance Officer / Regional Manager