



RETAIL FOOD FACILITY INSPECTION REPORT

| | | | |
|--------------------------------------------------------------------------------|--------------------------------|-----------------------------------------------------------------|------------------------------------|
| FACILITY NAME ANAHEIM CONVENTION CENTER | | FACILITY ADDRESS 800 W KATELLA AVE, ANAHEIM, CA 92802 | |
| MAILING ADDRESS 800 W KATELLA AVE ANAHEIM, CA 92802 | | IDENTIFIER HALL B | |
| C/O - OWNER ARAMARK LEISURE SERVICES INC | | RESULT CLOSED | |
| FACILITY ID FA0022563 | RELATED ID PR0008469 | SERVICE: F03 - REINSPECTION | INSPECTION DATE 2/5/2019 |
| PROGRAM DESCRIPTION 0111 - RESTAURANT UNDER 31 PERSONS - NON-COMPLEX | | FOOD MANAGER CERTIFICATE / EXPIRATION DATE N/A | REINSPECTION DATE: N/A |

Items noted below were observed during the course of this inspection. Any violations observed must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee.

OPENING COMMENTS

This is a follow-up inspection in regards to the violations noted on the inspection report dated 1/25/19. This facility's Health Permit was suspended due to rodent activity in critical areas. See item 50.

14. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED - OUT OF COMPLIANCE

Inspector Comments: Observed a gnawed bag of mayonnaise on the green storage rack located across from the walk-in cooler.
Corrective action: The bag of mayonnaise was voluntarily discarded by an employee. See item 53.

Violation Description: Any food is adulterated if it bears or contains an unapproved food or color additive or any poisonous or deleterious substance that may render it impure or injurious to health. No food containing artificial trans fat or partially-hydrogenated oils may be stored, distributed, served, or used in the preparation of any food within a food facility. Potentially hazardous foods in reduced oxygen packaging shall not exceed the "use by" date. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114041, 114094.5, 114254.3)

24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - OUT OF COMPLIANCE

Inspector Comments: Numerous rodent droppings were observed on the floor in the following locations:

- across from the 2-compartment sink
- along the wall where the "Locally Rooted" storage stands are located (e.g., walkway next to the walk-in cooler)
- beneath the tables that area located across from the walk-in cooler against the wall

Eliminate the activity of rodents from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

Violation Description: Each food facility shall be kept free of insects, birds, animals, or vermin: rodents (rats, mice), cockroaches, flies. (114259, 114259.1, 114259.4, 114259.5)

44. PREMISES: PERSONAL/CLEANING ITEMS; VERMIN-PROOFING - OUT OF COMPLIANCE

Inspector Comments: Observed 1/4-inch gaps including, but not limited to, the following locations:

- beneath the two doors leading out to the courtyard area
 - conduit line on the ceiling next to the grease exhaust hood
- Properly rodent proof the interior/exterior of the premises. Seal ALL gaps that are greater than a 1/4 inch.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof; open-air barbecues shall be operated in an approved manner. (114067(j), 114123, 114143(a)&(b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)



RETAIL FOOD FACILITY INSPECTION REPORT

| | |
|---------------------------------------------------------|--------------------------------|
| FACILITY NAME ANAHEIM CONVENTION CENTER | DATE 2/5/2019 |
| LOCATION 800 W KATELLA AVE. ANAHEIM, CA 92802 | RELATED ID PR0008469 |

50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD

Inspector Comments: IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13, Article 3 of the California Health and Safety Code. The attached Inspection Report specifies the conditions that warrant this closure and the Sections of the law that are being violated.

Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health.

You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this Notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 calendar days shall be deemed a waiver of your right to a hearing.

An owner, manager or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1,000.00 and/or imprisonment for not more than six months for each offense.

This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the Internet, or at Environmental Health.

Contact this office at the number noted above, during normal days of business to request a re-inspection, or if you have any questions.

If you are calling after 5:00 pm or on weekends, leave a message at (714) 433-6418 and an inspector/on call staff will call you back at their earliest convenience. Please make after hour request calls before 8:00 pm. The afterhours overtime rate through June 30, 2019 is \$45.75 per quarter hour, or fraction thereof; time charged includes all travel time.

The CLOSED notification seal was issued this date.

REASON FOR CLOSURE: RODENT ACTIVITY IN CRITICAL AREAS

ABSOLUTELY NO FOOD/BEVERAGES MAY BE PREPARED OR SOLD IN THIS FACILITY WITHOUT PRIOR APPROVAL FROM THIS AGENCY.

Prior to calling for a reinspection the following must be corrected:

- 1) Eliminate all rodent activity from this facility using approved pest control methods (refer to #24).
- 2) Clean and sanitize all surfaces to eliminate rodent contamination including, but not limited to, all prep tables, food equipment, food containers, shelves, and floors.
- 3) Properly eliminate/seal potential points of entry such as holes and gaps in the walls, basecoves, ceiling, and under all exterior doors to prevent vermin entrance including but not limited to those listed in #44.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409)

53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)

Inspector Comments: Mayonnaise - 5 lbs

Violation Description: Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. (111890, 111895)



RETAIL FOOD FACILITY INSPECTION REPORT

| | |
|--------------------------------------------------|-------------------------|
| FACILITY NAME ANAHEIM CONVENTION CENTER | DATE 2/5/2019 |
| LOCATION 800 W KATELLA AVE. ANAHEIM, CA 92802 | RELATED ID PR0008469 |

SIGNATURE(S) OF ACKNOWLEDGEMENT

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. Additional information can be found at <http://www.ochca.com/eh/>.

NAME: K. KARAS
TITLE: INTERIM GENERAL MANAGER

Signing for the receipt of the above report is not an admission of the facts of the violations set forth herein.

INSPECTOR:

J VALDEZ
ENVIRONMENTAL HEALTH SPEC I
(714) 823-7732
jvaldez@ochca.com

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food/product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of your gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 1714.25 of the Civil Code and Sections 114432 to 114434, inclusive, of the Health and Safety Code. For more information, please visit ocfoodinfo.com or wastenotoc.org.