



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>ANTONELLO RISTORANTE</b>		FACILITY ADDRESS <b>1611 W SUNFLOWER AVE, SANTA ANA, CA 92704</b>	
MAILING ADDRESS <b>1611 W SUNFLOWER AVE SANTA ANA, CA 92704</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>ANTONIO COGNALO</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0009664</b>	RELATED ID <b>PR0009664</b>	SERVICE: <b>A10 - ON-SITE INSPECTION ACTIVITY</b>	INSPECTION DATE <b>11/19/2019</b>
PROGRAM DESCRIPTION <b>0136 - RESTAURANT 201+ PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>L. Buonanoce 7/17/21</b>	REINSPECTION DATE: <b>N/A</b>

**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**

**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 on this report, during normal days of business to request a re-inspection, or if you have any questions.

To request a reinspection prior to 5:00 pm, please call (714) 433-6000. 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, 2020 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: On-going Foodborne Illness**

The following action items must be completed. Upon completion, contact a representative of Orange County Environmental Health to request a reinspection.

- 1) Complete the required cleaning and disinfection protocol as outlined in Attachment D - Recommendations for the Control of Suspected Viral Gastroenteritis (in particular, Norovirus) Outbreaks in Restaurant Employees. Provide a receipt of the cleaning and disinfection.
- 2) Discard all open or unsealed ready-to-eat foods, any single-use articles such as napkins, take-out food containers, straws, and cups that have been handled by ill employees.
- 3) Provide an employee contact list to this Agency.
- 4) Complete a thorough review of standard hygiene practices, including hand washing, glove use, and employee health screening at the beginning of each work shift.
- 5) Remove all employees with symptoms of vomiting and/or diarrhea for at least 72 hours after resolution of symptoms.

The purpose for this visit was to conduct a joint epidemiological investigation with C. Gomez, REHS as a result of alleged foodborne illness complaint (CO0072078).

Refer to the investigation report for details.



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The following informational bulletins were provided to the person-in-charge on this date:

- 1) "Ill Employee Information"
- 2) "EPA's Registered Antimicrobial Products -updated 2018 "
- 3) Bleach solution for Disinfection
- 4) "Attachment D - Recommendations for the Control of Suspected Viral Gastroenteritis (in particular, Norovirus) Outbreaks in Restaurant Employees"

**1. DEMONSTRATION OF KNOWLEDGE - MINOR**

Inspector Comments: During the investigation an employee was asked how they clean and sanitize the food preparation sink, the employee stated that the 2 compartment food preparation sink is washed, rinsed, sanitized and dried with a towel.

Hand wash multi-service utensils and equipment in the following manner:

- a) clean in hot water and cleanser
- b) rinse in clear water
- c) immerse in a warm final sanitizing solution of 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25 ppm iodine for 1 minute or by immersion for at least 30 seconds where the water temperature is maintained at 171 degrees Fahrenheit or above,
- d) allow utensils to air dry before use

Corrective action taken: Education was provided on this date to discontinue using a towel to dry equipment. Ensure equipment is air dried prior to use with food contact.

Violation Description: All food employees, including the person in charge, shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)

**Corrected on site**

**3. COMMUNICABLE DISEASE; REPORTING, RESTRICTIONS & EXCLUSIONS - MAJOR**

Inspector Comments: During the investigation employees were screened for acute gastrointestinal symptoms (AGI) and three (3) employees (food handlers) were ill with AGI symptoms. The initial onset started 11/11/19 through 11/13/19 and the subsequent onset dates for 2 employees was 11/16/19 through 11/17/19. Notification of 2 or more ill employees was not received by this Agency.

Education was provided in regards to reportable illnesses and AGI symptoms disclosed to the person in charge.

Per Cal Code section 113950- the person in charge shall exclude an employee from a food facility if a food employee is diagnosed with an infectious foodborne illness agent.

Additionally the person in charge shall restrict a food employee from working with exposed food; clean equipment, utensils, linens, and unwrapped single service utensils and single-use articles in a food facility if the employee(s) are suffering from symptoms of AGI. The person in charge shall notify the local enforcement agency when two or more food employees are having gastrointestinal illness symptoms at the same time.

Violation Description: Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.1, 113949.2, 113949.5, 113950, 113950.5, 113975)

**7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR**

Inspector Comments: Observed the hand wash station located by the cooks line to be missing single use paper towels.

Corrective action taken: Employee refilled the single use paper towel dispenser at the time of the inspection.

Violation Description: Handwashing facilities must be provided. Handwashing soap and single-use towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. Handwashing facilities shall be clean, unobstructed, and accessible. (113953, 113953.1, 113953.2, 114067)

**Corrected on site**



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**20. CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED FOODS - MINOR**

Inspector Comments: During the investigation select menu items were reviewed and found to contain raw animal products such as the Caesar salad dressing prepared with pasteurized raw egg yolk. On this date there was no observed consumer advisory for raw or undercooked foods in the facility.

Education was provided on this date. Review in detail the menu and identify any and all items that are prepared less than thoroughly cooked.

Violation Description: Ready-to-eat food containing undercooked food or raw egg may be served if the facility notifies the consumer by disclosure and reminder. (114012, 114093)

**40. WIPING CLOTHS: PROPERLY USED AND STORED - OUT OF COMPLIANCE**

Inspector Comments: Measured the sanitizer concentration in the wiping cloth container located in the kitchen to be non-compliant (high 200 ppm chlorine). 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.

Corrective action taken: Employee adjusted the chlorine level to 100 ppm at the time of the inspection.

Violation Description: Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer; separate sanitizing containers shall be provided for wiping cloths used with raw animal foods. (114135, 114185.1 114185.3 [d-e])

**Corrected on site**

**50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD**

Inspector Comments: Refer to opening comments.

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)



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**53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)**

Inspector Comments: The following ready to eat foods products were discarded on this date:

- sliced tomatoes 25 oz.
- mozzarella cheese 25 oz.
- parmesan cheese 70 oz.
- 3 green apples
- tomato salad 25 oz.
- hard boiled eggs 30 oz.
- mushrooms
- cooked rice 50 oz.
- cooked octopus 4 lbs
- roasted peanuts 15 oz.
- croutons 21 oz.
- Veal stock 32 oz.
- marinara sauce 64 oz.
- chicken broth 32 oz.
- flour & water sauce 32 oz.
- potato puree 32 oz.
- spicy tomato sauce 32 oz.
- tomato sauce 32 oz.
- salt 10 oz.
- pepper 10 oz.
- oregano 10 oz.
- chili flakes 10 oz.
- cooked onions 10 oz.
- bean soup 24 oz.
- vegetable soup 30 oz.
- sliced strawberries 4 lbs.
- raspberries 6 oz.
- chocolate syrup 4 oz.
- raspberry syrup 5 oz.
- romaine lettuce 10 lbs.
- sliced watermelon 5 lbs.
- arugula 3 lbs.
- spinach 3 lbs.
- salad mix 3 lbs.
- green dressing 5 lbs.
- Caesar dressing 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)

**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.ochealthinfo.com/eh/>.

NAME: A. Cagnolo  
TITLE: owner



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

INSPECTOR:

V REYES, REHS  
ENVIRONMENTAL HEALTH SPEC II  
(714) 430-7289  
VReyes@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](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).