



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME SPRINGHILL SUITES		FACILITY ADDRESS 1801 S HARBOR BLVD, ANAHEIM, CA 92780	
MAILING ADDRESS 5851 LEGACY CIRCLE STE 400 PLANO, TX 75024			IDENTIFIER RESTAURANT
C/O - OWNER M6 DEV LLC			RESULT PASS
FACILITY ID FA0061942	RELATED ID PR0087366	SERVICE: F3L - FOOD OT REINSPECTION (type ot)/OTHER	INSPECTION DATE 10/24/2019
PROGRAM DESCRIPTION 0113 - RESTAURANT 61-100 PERSONS - NON-COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE Robert Caggiano 01/25/2023	REINSPECTION DATE: NEXT ROUTINE

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 report supersedes the hand written report dated 10/24/2019.

This after hours inspection was conducted at the request of J. Andrade, Chief Engineer, as a result of a permit suspension for no hot water throughout the facility. Hot water was observed from 120 - 133 degrees Fahrenheit at the utensil wash sink, prep sink, mop sink and the hand wash sinks. Continue working on the remaining violations noted on the inspection report issued earlier on 10/24/2019. Per J. Andrade the dish wash machine is out of service until the repairs can be made. Noted sanitizer and test strips are available for the proper washing, rinsing and sanitizing of utensils. Contact this Agency for written verification prior to putting the dish machine back into service. The conditions causing the suspension were corrected. The health permit is reinstated. A Pass Seal was posted.

SIGNATURE(S) OF ACKNOWLEDGEMENT

NAME:
TITLE:

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

INSPECTOR:

J BANKSON, REHS
SUPV ENVIRONMENTAL HEALTH
SPECIALIST I
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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.