



REGULATORY/MEDICAL HEALTH SERVICES  
ENVIRONMENTAL HEALTH

**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>MAMMA COZZAS ITALIAN INN</b>		FACILITY ADDRESS <b>2170 W BALL RD, ANAHEIM, CA 92804</b>	
MAILING ADDRESS <b>2170 W BALL RD ANAHEIM, CA 92804</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>MAMMA COZZA'S ITALIAN INN-MAMMA COZZA'S ITALIAN INN</b>		RESULT <b>CLOSED</b>	
FACILITY ID <b>FA0020186</b>	RELATED ID <b>PR0020186</b>	SERVICE: <b>A01 - ROUTINE INSPECTION</b>	INSPECTION DATE <b>2/14/2019</b>
PROGRAM DESCRIPTION <b>0134 - RESTAURANT 101-150 PERSONS - COMPLEX</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>Sheri Weatherill 11/23/2021</b>	REINSPECTION DATE: <b>N/A</b>

Based on an inspection this day, the compliance status (IN, MAJ, MIN, N/A, N/O, OUT, COS) has been identified below. Violations noted as MAJ, MIN or OUT must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee. See the following page(s) for the California Health and Safety code sections and other applicable codes for the general requirements that correspond to the violation(s) noted below.

IN = In Compliance MAJ = Major MIN = Minor N/A = Not Applicable N/O = Not Observed OUT = Out of Compliance COS = Corrected on Site

**CRITICAL RISK FACTORS**

IN	MAJ	MIN	N/A	N/O	DESCRIPTION	COS
<b>EMPLOYEE KNOWLEDGE</b>						
●					1. Demonstration of knowledge	
●					2. Food manager certification; food handler cards	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						
●					3. Communicable disease; reporting, restrictions & exclusions	
●					4. No discharge from eyes, nose, and mouth	
●					5. Proper eating, tasting, drinking or tobacco use	
<b>PREVENTING CONTAMINATION BY HANDS</b>						
●					6. Hands clean and properly washed; gloves used properly	
●					7. Adequate handwashing facilities supplied & accessible	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						
	●				8. Proper hot and cold holding temperatures	●
				●	9. Time as a public health control; procedures & records	
	●				10. Proper cooling methods	●
●					11. Proper cooking time & temperatures	
●					12. Proper reheating procedures for hot holding	
<b>PROTECTION FROM CONTAMINATION</b>						
●					13. Returned and reserve of food	
●					14. Food in good condition, safe and unadulterated	
	●				15. Food contact surfaces: clean and sanitized	●
<b>FOOD FROM APPROVED SOURCES</b>						
●					16. Food obtained from approved source	
●					17. Compliance with shell stock tags, condition, display	
				●	18. Compliance with Gulf Oyster Regulations	
<b>ADDITIONAL CRITICAL RISK FACTORS</b>						
				●	19. Compliance with variance, specialized process, & HACCP Plan	
				●	20. Consumer advisory provided for raw or undercooked foods	
				●	21. Licensed health care facilities/public & private schools: prohibited foods not offered	
●					22. Hot and cold water available	
●					23. Sewage and wastewater properly disposed	
	●				24. No rodents, insects, birds, or animals	

**GOOD RETAIL PRACTICES**

OUT	DESCRIPTION	COS
<b>SUPERVISION</b>		
	25. Person in charge present and performs duties	
	26. Personal cleanliness and hair restraints	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
	27. Approved thawing methods used, frozen food	
	28. Food separated and protected	
	29. Washing fruits and vegetables	
	30. Toxic substances properly identified, stored, used	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>		
	31. Food storage; food storage containers identified	
	32. Consumer self-service	
	33. Food properly labeled & honestly presented	
<b>EQUIPMENT/UTENSILS/LINENS</b>		
●	34. Nonfood contact surfaces clean	
	35. Warewashing facilities: installed, maintained, used; test strips	
●	36. Equipment/Utensils approved; installed; good repair, capacity	
●	37. Equipment, utensils and linens: storage and use	
	38. Adequate ventilation and lighting; designated areas, use	
	39. Thermometers provided and accurate	
	40. Wiping cloths: properly used and stored	
<b>PHYSICAL FACILITIES</b>		
●	41. Plumbing: proper backflow devices	
	42. Garbage and refuse properly disposed; facilities maintained	
	43. Toilet facilities: properly constructed, supplied, cleaned	
●	44. Premises: personal/cleaning items; vermin-proofing	
<b>PERMANENT FOOD FACILITIES</b>		
●	45. Floor, walls, ceilings: built, maintained, and clean	
	46. No unapproved private homes/living or sleeping quarters	
<b>SIGNS/REQUIREMENTS</b>		
	47. Signs posted; last inspection report available	
	48. Plan Review	
	49. Health Permit	
<b>COMPLIANCE AND ENFORCEMENT</b>		
●	50. Permit Suspension - Imminent Health Hazard	
	51. Notice of Violation - Hearing	
	52. Permit Suspension	
●	53. Voluntary Condemnation & Destruction (VC&D)	
	54. Impoundment	
●	55. Sample Collected	



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**OPENING COMMENTS**

\*\*\*\* THIS REPORT SUPERSEDES THE PREVIOUS REPORT LEFT ON SITE ON 2-14-19.\*\*\*\*

During this routine inspection this facility's health permit was suspended due to cockroach activity in critical areas. Refer to FM50.

**8. PROPER HOT AND COLD HOLDING TEMPERATURES - MAJOR**

Inspector Comments: 1) Observed a covered medium sized pot with cooked vegetable soup at 44F stored inside the walk-in cooler overnight per the person in charge.  
2) Observed an open container with roast beef at 46F stored overnight inside the 1-door refrigerator adjacent to the food preparation sink beneath the hood system.  
3) Observed cooked spaghetti noodles at 51F stored on a stainless steel colander for 2 hours per the person in charge.

Maintain all cold foods at 41F or below and hot foods at 135F or above.

Corrective Action: The person in charge discarded food items 1 and 2. See FM53. Item 3 was relocated to the walk-in cooler to cool to 41F or below within the remaining cooling period.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037, 114343(a), 114004)

**Corrected on site**

**10. PROPER COOLING METHODS - MAJOR**

Inspector Comments: Observed a covered medium sized pot with cooked vegetable soup at 44F stored inside the walk-in cooler overnight per the person in charge.

The methods of cooling were not adequate to achieve approved cooling timeframes. The violations were corrected by discarding the food items that exceeded the cooling timeframes. Education was provided on approved cooling methods.

Violation Description: All potentially hazardous foods shall be RAPIDLY cooled from 135°F to 41°F within 6 hours. During this time, the food shall decrease from 135°F to 70°F within 2 hours. Cooling shall be accomplished by using one or more of the following methods: placing in shallow pans, separating into smaller portions, using rapid cooling equipment, using ice, or other approved methods. (114002, 114002.1)

**Corrected on site**

**15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR**

Inspector Comments: Observed a meat slicer not in use at the time of the observation to be heavily soiled with food residue. The person in charge stated they recently used the meat slicer to cut turkey ham. The person in charge washed, rinsed and sanitized the meat slicer.

Observed the mounted can opener by the dish machine to have crusted food debris for an undetermined amount of time per the person in charge. The person in charge relocated the mounted can opener to wash, rinse and sanitize.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(d), 114097, 114099.1, 114099.4, 114099.6, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a, b, d), 114117, 114125(b), 114141)

**Corrected on site**



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**24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - MAJOR**

Inspector Comments: Observed the following:

- 1) Live multiple stage german cockroaches behind the dish machine.
- 2) Live multiple stage german cockroaches underneath the hand wash station next to the hood system.
- 3) Live multiple stage german cockroaches inside the crevices of the left corner stainless steel beneath the hood system.
- 4) Live multiple stage german cockroaches beneath the storage shelves in the back storage room.
- 5) Live multiple stage german cockroaches in the crevices beneath the shelves by the dish machine.

Remove all evidence of cockroach activity. Thoroughly clean and sanitize all affected surfaces to eliminate cockroach contamination.

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)

**34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE**

Inspector Comments: Thoroughly clean to remove the heavy accumulation of debris/grease/dust from the following areas:

- 1) on the storage shelves at the back storage room
- 2) inside the cold top refrigeration at the server station
- 3) inside the cold top refrigeration beneath the soup station
- 4) inside the cold top refrigerators on the cook's line
- 5) the handles of the microwave located on the cook's line

Violation Description: All nonfood-contact surfaces of utensils and equipment shall be clean. (114115 [c])

**36. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; GOOD REPAIR; CAPACITY - OUT OF COMPLIANCE**

Inspector Comments: Replace or repair the following:

- 1) Torn gasket inside the 1-door refrigerator next to the cold top refrigerator adjacent to the pizza oven.
- 2) Torn gaskets inside the cold top refrigerator adjacent to the pizza oven.
- 3) Torn gaskets of the refrigeration systems located at the soup station and ice cream station in the kitchen.
- 4) Resurface or replace the heavily soiled and heavily scored cutting board on the cold top used for pizza preparation.

> Remove all unnecessary cardboard from the facility to remove potential harboring sites for cockroaches.

> Discontinue reusing food containers that were originally intended to store the original product only. Obtain food containers that are approved for storing food and can be washed in the dish machine.

Violation Description: All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

**37. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE - OUT OF COMPLIANCE**

Inspector Comments: Maintain food packages and food containers off the floor inside the walk-in cooler. Use additional storage racks or racks with wheels to maintain food items off the floor.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)



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**41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE**

Inspector Comments: Repair the plumbing fixture at the mop sink to eliminate the leak of water.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

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

Inspector Comments: Replace the weatherstrip on the back door to eliminate all gaps, holes, and crevices.

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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN - OUT OF COMPLIANCE**

- Inspector Comments:
- 1) Seal all gaps, crevices, and holes on the shelves and walls to eliminate potential cockroach harborage.
  - 2) Provide an electric cover to seal the large gap on the wall beneath the 2-compartment sink.
  - 3) Remove grease residue on the walls at the back storage room
  - 4) Remove grease residue on the walls by the soup and ice cream station

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable, and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143(d), 114266, 114268, 114268.1, 114271, 114272)



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**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: Cockroach activity in critical areas.

**ABSOLUTELY NO FOOD/ BEVERAGE PREP OR SALES MAY OCCUR IN THIS FACILITY WITHOUT PRIOR WRITTEN APPROVAL FROM THIS AGENCY.**

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

- 1) Eliminate all cockroach activity from this facility using approved pest control methods (refer to #24).
- 2) Clean and sanitize all surfaces to eliminate cockroach 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 #24, #34, #36, #37, #41, #43, #44, #45
- 4) Have your pest control receipt available for review by the Environmental Health Specialist responding to your request for reinspection. Without proof that it is safe for the Specialist to enter your facility the inspection will not occur.
- 5) Enter your facility only after it is safe to do so. Clean and sanitize all food contact surfaces that were exposed to the spotting, live or dead cockroaches, and pesticides.

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 potentially hazardous food items were discarded by the person in charge:

- 1) Vegetable soup - 20 lbs
- 2) Roas Beef - 5 lbs

Total lbs- 25

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)

**55. SAMPLE COLLECTED**

Inspector Comments: Photographs taken.

Violation Description: An enforcement officer may secure any sample, photographs, or other evidence from a facility. (114390)

**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: C. Paige  
TITLE: Owner

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

INSPECTOR:

T JUAREZ  
ENVIRONMENTAL HEALTH SPECIALIST  
(714) 380-1525  
TJuarez@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).