



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME INTERNATIONAL HOUSE OF PANCAKES		FACILITY ADDRESS 1560 S HARBOR BLVD, ANAHEIM, CA 92802	
MAILING ADDRESS 1560 S HARBOR BLVD ANAHEIM, CA 92802		IDENTIFIER None	
C/O - OWNER INTERNATIONAL HOUSE OF PANCAKE-ABED ELHAJ		RESULT CLOSED	
FACILITY ID FA0020804	RELATED ID PR0020804	SERVICE: C01 - COMPLAINT INVESTIGATION - INITIAL	INSPECTION DATE 10/8/2019
PROGRAM DESCRIPTION 0136 - RESTAURANT 201+ PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE B. Gonzalez 4-11-23	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**

The purpose of this visit is to conduct an investigation for a complaint CO0071837 received by this Agency alleging a live cockroach crawled on the dining table.

Live cockroach activity was observed this date, the complaint was validated and discussed with J. Valenzuela, General Manager who was not aware of the complaint.

The health permit was suspended this date due to live cockroach activity, see FM 50.

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

Inspector Comments: Observed live cockroaches that appeared to be German cockroaches in all life stages in the interior compartment of the front food service counter located directly below the microwave and milk shake machine. Cockroach spotting was observed throughout this compartment.

Remove all live and dead cockroaches and cockroach spotting from the facility. Effectively clean and sanitize the affected areas.

Observed one dead cockroach that appeared to be American on the bottom interior compartment of the front food service counter located directly below the ice cream well.

Observed one dead cockroach that appeared to be American on the floor below the shelf in the hot water heater room.

Eliminate the infestation of cockroaches 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. The health permit was suspended this date, see FM 50.

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: -Observed excessive food debris and grease accumulation below the cook tops and throughout the cook's line. Remove grease and food debris accumulation at the cook's line.

-Remove the grease accumulation on the underside of the expo line pass through shelf.

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: Observed "L-shaped" shelving brackets with grooves in the metal at the end of the service counter above the cooler. Replace the shelving brackets with those having a smooth edge to ensure the brackets are flush against the wall. Seal the gaps/crevices around the shelving and bracks throughout the front service counter area.

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)



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

Inspector Comments: Eliminate all gaps, cracks, and crevices which may contribute to vermin harborage areas including but not limited to the following:

- Observed multiple holes, cracks, and crevices throughout the interior compartments of the front food service counter.
- Seal all cracks and services throughout the entire front food service counter.
- Eliminate the gaps between the metal flashing and the walls and counter surfaces throughout of the front food service counter.
- Seal the hole in the wall located below the kitchen handwash sink at the end of the cook's line.
- Seal the hole in the base cove tiles located in the corner below the kitchen handwash sink at the end of the cook's line.

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 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: LIVE COCKROACH INFESTATION OF CRITICAL AREA**

**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 all of the violations listed on this report must be corrected, including, but not limited to, the following:

- 1) Eliminate all live and dead cockroaches using approved pest control methods (refer to #24).
- 2) Remove all excess clutter and cardboard from the facility, as well as personal belongings, to allow for effective pest control service and to prevent future harborage of cockroaches and other vermin.
- 3) Clean and sanitize all equipment surfaces, food containers, shelves, walls and floors to eliminate all cockroach and pesticide contamination particularly all areas where live or dead cockroaches or cockroach spotting were observed, including, but not limited to, those areas listed in #24.
- 4) Properly eliminate/seal all cracks and crevices to prevent vermin harborage, including, but not limited to, those listed in #44 & #45.
- 5) 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 reinspection will not occur. Enter your facility only after it is safe to do so.

The cockroach informational bulletin was provided to the operator this date.

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)

**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/>.



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NAME: J. Valenzuela  
TITLE: 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 MACE, REHS  
ENVIRONMENTAL HEALTH SPEC II  
(714) 380-2741  
jmace@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).