



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME CHERRY PIT, THE		FACILITY ADDRESS 749 W KATELLA AVE, ORANGE, CA 92867	
MAILING ADDRESS 749 W KATELLA AVE ORANGE, CA 92667		IDENTIFIER None	
C/O - OWNER PLAYLAND INVESTMENTS INC		RESULT REINSPECTION DUE-PASS	
FACILITY ID FA0016971	RELATED ID PR0016971	SERVICE: F03 - REINSPECTION	INSPECTION DATE 2/8/2019
PROGRAM DESCRIPTION 0112 - RESTAURANT 31-60 PERSONS - NON-COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE None on File	REINSPECTION DATE: 02/15/2019

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 visit was at the request of T. Eyerly to follow-up with the rodent activity that resulted in a health permit suspension on February 07, 2019. A thorough inspection for vermin activity was conducted. No further evidence was observed. The conditions causing the permit suspension were observed to be corrected. Your permit to operate is hereby reinstated.

A reinspection has been scheduled for February 15, 2019, to follow-up with the continued abatement of the rodent activity.

The ventilation hood system has been impounded and not to be used until a representative from this agency verifies it's repair and lifts the impound. Refer to FM38 and FM54.

The Permit Verification Form was reviewed with T. Eyerly and a business email, emergency contact information, and business phone number were updated on this date.

***A REINSPECTION seal has been posted.

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREAS, USE - OUT OF COMPLIANCE

Inspector Comments: The ventilation hood system was observed to be inoperable. The ventilation hood system has been impounded until a representative from this agency verifies it's repair and lifts the impound. No cooking is to be conducted until the ventilation hood system is repaired and the impound lifted. Refer to FM54.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors, and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

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

Inspector Comments: 1) Observed flooring in disrepair (i.e. deteriorating or missing grout/tiles/vinyl, etc) in front of the kitchen 3-compartment sink. Repair the floor in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable. If flooring is to be replaced, submit a sample to this office prior to installation.

2) Observed cracked/chipped base cove tiles across the white coffin freezer. Provide an integrally designed base coving with a 3/8-inch radius at the juncture of the floor and wall. The coving must extend up the wall at least 4 inches.

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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LOCATION 749 W KATELLA AVE. ORANGE, CA 92867	RELATED ID PR0016971

54. IMPOUNDMENT

Inspector Comments: You are hereby notified that the ventilation hood system, which were observed onsite, has been impounded on February 08, 2019, under the provisions of the California Retail Food Code, Chapter 13, Article 1, Section 114393. The impound may only be released after an onsite visit by Environmental Health to verify compliance with the code. If the impounded items were not released from your food facility by a representative of Environmental Health and you failed to contact this office within thirty days from the date of this notice, this will be deemed a waiver of your interest in the impounded items and they may be discarded by Environmental Health without further notice.

Violation Description: An enforcement officer may impound food, equipment, or utensils that are found to be unsanitary or in disrepair. (114393)

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: T. Eyerly
TITLE: Manager

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

INSPECTOR:

O CAMPOS
ENVIRONMENTAL HEALTH SPECIALIST
(714) 625-7407
OCAMPOS@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.

REINSPECTION FEES:

Fees are assessed for second or greater reinspections and Notices of Violations. The purpose of these fees is to shift costs away from compliant operators and impose fees on those facilities that fail to readily comply with the applicable laws and regulations. The amount of the fee is to cover all of the cost associated with the service. For the most current fees, please refer to <http://ochealthinfo.com/eh/home/fees> or call (714) 433-6000.