



**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>REINSPECTION DUE-PASS</b>	
FACILITY ID <b>FA0020186</b>	RELATED ID <b>PR0020186</b>	SERVICE: <b>F03 - REINSPECTION</b>	INSPECTION DATE <b>2/15/2019</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>03/08/2019</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**

This visit was at the request of C. Paige, owner, to reinspect the facility after the health permit suspension on 2-14-19 due to cockroach activity.

During this visit, evidence of live cockroach activity was not observed, however, multiple dead adult german cockroaches located behind the dish machine were eliminated. This facility has removed excess cardboard boxes that serve as potential areas for vermin activity.

This facility may now reopen, permit reinstated. Reinspection seal posted.

Correct the following prior to the next reinspection on 3-8-19:

- 1) Replace the torn gaskets from all refrigeration units in the kitchen.
- 2) The cold top unit at the server station was observed to be holding an ambient temperature of 63F. Repair this cold top unit to hold foods at 41F or below or remove this refrigeration equipment from this facility.

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

Inspector Comments: 1) Replace the torn gaskets from all refrigeration units in the kitchen.  
2) The cold top unit at the server station was observed to be holding an ambient temperature of 63F. Repair this cold top unit to hold foods at 41F or below or remove this refrigeration equipment from this facility.

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)

**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

NAME:  
TITLE:



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LOCATION 2170 W BALL RD. ANAHEIM, CA 92804	RELATED ID PR0020186

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).

**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.