



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME ANAHEIM MOOSE LODGE		FACILITY ADDRESS 317 W CERRITOS AVE, ANAHEIM, CA 92805	
MAILING ADDRESS 1181 S LARAMIE ANAHEIM, CA 92806		IDENTIFIER None	RESULT CLOSED
C/O - OWNER ANTHONY GATLIN			
FACILITY ID FA0056370	RELATED ID PR0077343	SERVICE: A01 - ROUTINE INSPECTION	INSPECTION DATE 6/11/2019
PROGRAM DESCRIPTION 0112 - RESTAURANT 31-60 PERSONS - NON-COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE A. Gatlin 4.3.22	REINSPECTION DATE: N/A

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		COS
EMPLOYEE KNOWLEDGE						
●					1. Demonstration of knowledge	
●					2. Food manager certification; food handler cards	
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
●					3. Communicable disease; reporting, restrictions & exclusions	
				●	4. No discharge from eyes, nose, and mouth	
				●	5. Proper eating, tasting, drinking or tobacco use	
PREVENTING CONTAMINATION BY HANDS						
				●	6. Hands clean and properly washed; gloves used properly	
		●			7. Adequate handwashing facilities supplied & accessible	●
TIME AND TEMPERATURE RELATIONSHIPS						
●					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	
PROTECTION FROM CONTAMINATION						
●					13. Returned and reserve of food	
●					14. Food in good condition, safe and unadulterated	
	●				15. Food contact surfaces: clean and sanitized	●
FOOD FROM APPROVED SOURCES						
●					16. Food obtained from approved source	
				●	17. Compliance with shell stock tags, condition, display	
				●	18. Compliance with Gulf Oyster Regulations	
ADDITIONAL CRITICAL RISK FACTORS						
				●	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		COS	OUT		COS	OUT		COS
SUPERVISION			EQUIPMENT/UTENSILS/LINENS			PERMANENT FOOD FACILITIES		
	25. Person in charge present and performs duties		●	34. Nonfood contact surfaces clean		●	45. Floor, walls, ceilings: built, maintained, and clean	
	26. Personal cleanliness and hair restraints			35. Warewashing facilities: installed, maintained, used; test strips			46. No unapproved private homes/living or sleeping quarters	
GENERAL FOOD SAFETY REQUIREMENTS			PHYSICAL FACILITIES			SIGNS/REQUIREMENTS		
	27. Approved thawing methods used, frozen food		●	36. Equipment/Utensils approved; installed; good repair, capacity			47. Signs posted; last inspection report available	
	28. Food separated and protected			37. Equipment, utensils and linens: storage and use			48. Plan Review	
	29. Washing fruits and vegetables			38. Adequate ventilation and lighting; designated areas, use			49. Health Permit	
	30. Toxic substances properly identified, stored, used			39. Thermometers provided and accurate		COMPLIANCE AND ENFORCEMENT		
FOOD STORAGE/DISPLAY/SERVICE				40. Wiping cloths: properly used and stored		●	50. Permit Suspension - Imminent Health Hazard	
●	31. Food storage; food storage containers identified	●	PHYSICAL FACILITIES				51. Notice of Violation - Hearing	
	32. Consumer self-service			41. Plumbing: proper backflow devices			52. Permit Suspension	
	33. Food properly labeled & honestly presented		●	42. Garbage and refuse properly disposed; facilities maintained			53. Voluntary Condemnation & Destruction (VC&D)	
				43. Toilet facilities: properly constructed, supplied, cleaned			54. Impoundment	
			●	44. Premises; personal/cleaning items; vermin-proofing			55. Sample Collected	



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OPENING COMMENTS

Routine inspection conducted.
The health permit was suspended this date due to rodent activity see FM 50.

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments: Lack of paper towels in the central women's restroom.

Violation Description: Handwashing facilities must be provided. Handwashing soap and single-use towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. Handwashing facilities shall be clean, unobstructed, and accessible. (113953, 113953.1, 113953.2, 114067)

Corrected on site

15. FOOD CONTACT SURFACES: CLEAN AND SANITIZED - MAJOR

Inspector Comments: MAJOR:
Observed one rodent dropping on the top surface of the corner prep table.
A kitchen associate cleaned and sanitized the corner shelf at the time of this inspection.

MINOR:
2) Observed the sanitizer level in the 3-compartment sink to be below 200 ppm quaternary ammonia. The person in charge corrected the violation by adjusting the level to 200 ppm.

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)

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

Inspector Comments: Observed rodent droppings in the following areas:

KITCHEN:

- on the floor below the handwash sink
- on the floor below the right drain board
- on the floor behind the stove
- one the floor by the corner prep table
- on the floor below the storage shelf
- on the floor behind the refrigeration unit
- on the top surface of the corner prep table

DRY STORAGE:

- on the floor in the corner to the immediate left of the entry door
- on the floor below the storage shelves throughout

BEER COOLER ROOM:

- on the floor beside/below the beer refrigerator
- on the floor in front of the pre-existing exit door

CUSTOMER AREA:

- on the floor below the electrical outlet located behind the coffee bar
- on the floor along the back wall (between the liquor storage room door and the juke box)

Observed food gnaw marks on what appeared to be a lemon rind in the corner of the dry storage room.

Eliminate the activity of rodents 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.

Observed dead cockroaches that appeared to be American in the glue boards throughout the facility. Remove the dead cockroaches, clean and sanitize the areas.

Observed fruit flies in the bar area.

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)

31. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED - OUT OF COMPLIANCE

Inspector Comments: Observed lettuce stored within a black trash bag inside the upright cooler in the kitchen. A kitchen associate corrected the violation by removing the food item from the bag. Store all food items in approved, food grade equipment.

Violation Description: Food shall be stored in approved containers and labeled as to its contents. Food shall be stored at least 6" above the floor on approved shelving and in an approved area. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 [b])

Corrected on site

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: Remove the residue on the bottom interior surface of the kitchen refrigerator.

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



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

Inspector Comments: 1) Remove the residue on the internal guard of the ice machine.
2) Remove food residue from the inside of the microwave.
3) Remove grease accumulation from the hood.
4) Observed a small table top deep fryer unit installed at the cook's line, outside the range of the hood system. All cooking equipment must be located under the hood system.
5) Observed a small table top deep fryer unit installed at the cook's line. Submit the sanitation standard to this Agency for review.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED - OUT OF COMPLIANCE

Inspector Comments: Observed the lid of the refuse container to be opened.

Violation Description: All food waste and rubbish shall be kept in leak-proof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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

Inspector Comments: Effectively seal all gaps, holes, and/ voids throughout the facility. Ensure there are no gaps greater than 1/4 inch.

- Ensure all ceiling tiles are in proper place.
- Ensure the domes are in place in all floor sinks throughout the facility.
- Seal the hold around the plumbing line located below the mop sink.
- Seal the outlet line in the wall for the ice machine.
- Seal the gap around the electrical box located in the customer area (proximal to the Moose).
- Replace the weather stripping of the back door.
- Seal the gap in the ceiling around the fire sprinkler in the dry storage room.
- Seal the hole in the wall located in the wall, in the corner to the immediate left of the entry of the dry storage room door.
- Provide an electrical outlet cover for the outlet located below the kitchen pass through window.

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: Remove the residue on the floor surface located in the front pantry room.
Remove grease accumulation on the floor at 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 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: RODENT 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 all of the violations listed on this report must be corrected, including, but not limited to, the following:

- 1) Eliminate all rodent activity from this facility using approved pest control methods (refer to #24).
- 2) Clean and sanitize all surfaces to eliminate rodent 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 #44 & #45.

NOTE: Violations FM 36 (number 5) must be corrected prior to the reinspection that will be scheduled after this facility has been reopened.

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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NOTES

The deep fryer unit is under evaluation by this Agency.

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.ochalthinfo.com/eh/>.

NAME: R. Ferguson
TITLE: Administrator

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 or wastenotoc.org.