



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME RED TOMATO PIZZA		FACILITY ADDRESS 2794 W BALL RD, ANAHEIM, CA 92804	
MAILING ADDRESS 31804 BOTTLE BRUSH ST WINCHESTER, CA 92596		IDENTIFIER None	
C/O - OWNER DINH NGUYEN		RESULT PASS	
FACILITY ID FA0065452	RELATED ID PR0095617	SERVICE: F03 - REINSPECTION	INSPECTION DATE 8/21/2019
PROGRAM DESCRIPTION 0111 - RESTAURANT UNDER 31 PERSONS - NON-COMPL		FOOD MANAGER CERTIFICATE / EXPIRATION DATE T. Singh 10/25/22	REINSPECTION DATE: NEXT ROUTINE

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 was to conduct a follow up inspection regarding the permit suspension on 08/20/19. As of 08/21/19 a new water heater has been installed and temperatures were taken from all sinks in the facility and, all the sinks were able to reach 120F or above. The permit for this facility has been reinstated and a pass seal has been posted.

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

Inspector Comments: Observed food being stored on the floor of the walk in cooler. Store all food items at least six inches above the floor.

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])

34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: Observed the accumulation of dust in the following areas:

1. On the fan guards of the walk in cooler
2. On the fan inside of the prep area.

Clean to remove the dust.

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 cardboard boxes being used to store various facility items in the preparation area. Discontinue this practice and use food grade, easily cleanable, and smooth containers to store items in the 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)

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

Inspector Comments: Observed various items being stored on the floor of the dry storage area across from the restrooms. Maintain all facility items at least six inches 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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED - OUT OF COMPLIANCE

Inspector Comments: Observed the door to the restroom unable to self close. Adjust the door so that it self closes.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments where there is onsite consumption of food; with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

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

Inspector Comments: 1. This facility is not fully enclosed (i.e. open door). Maintain the food facility fully enclosed to prevent the entrance and harborage of animals and insects at all times except during immediate passage.

2. Observed nonessential items being stored in the following areas:

- >In the dry storage area
- >In the water heater room
- >In the restroom
- >Under the front counter

Remove all items that are not necessary for the operation of the facility.

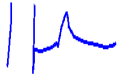
Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof; open-air barbecues shall be operated in an approved manner. (114067(j), 114123, 114143(a)&(b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

NOTES

No other critical risk factors were found during the continuation of the report dated 08/20/19.

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. Singh
TITLE: Owner

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

INSPECTOR:

J Gonzalez
ENVIRONMENTAL HEALTH SPECIALIST
(714) 620-5186
JOGONZALEZ@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.