



RETAIL FOOD FACILITY INSPECTION REPORT

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|--|--------------------------------|---|--|--------------------------------------|----------------------------------|
| FACILITY NAME WILLYS EATERY | | | FACILITY ADDRESS 2101 E BALL RD, ANAHEIM, CA 92806 | | |
| MAILING ADDRESS 22131 CAMINITO VINO LAGUNA HILLS, CA 92653 | | | IDENTIFIER None | | |
| C/O - OWNER ORKA CS | | | RESULT CLOSED | | |
| FACILITY ID FA0002906 | RELATED ID PR0002906 | SERVICE: A01 - ROUTINE INSPECTION | | INSPECTION DATE 10/29/2019 | |
| PROGRAM DESCRIPTION 0131 - RESTAURANT UNDER 31 PERSONS - COMPLEX | | | FOOD MANAGER CERTIFICATE / EXPIRATION DATE N. Gursoy 1.16.20 | | 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 | |

| IN | MAJ | MIN | N/A | N/O | | COS |
|----|-----|-----|-----|-----|--|-----|
| ● | | | | | 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 |
|-----|--|-----|
| | SUPERVISION | |
| | 25. Person in charge present and performs duties | |
| | 26. Personal cleanliness and hair restraints | |
| | GENERAL FOOD SAFETY REQUIREMENTS | |
| | 27. Approved thawing methods used, frozen food | |
| | 28. Food separated and protected | |
| | 29. Washing fruits and vegetables | |
| ● | 30. Toxic substances properly identified, stored, used | |
| | FOOD STORAGE/DISPLAY/SERVICE | |
| | 31. Food storage; food storage containers identified | |
| | 32. Consumer self-service | |
| | 33. Food properly labeled & honestly presented | |

| OUT | | COS |
|-----|--|-----|
| | EQUIPMENT/UTENSILS/LINENS | |
| ● | 34. Nonfood contact surfaces clean | |
| | 35. Warewashing facilities: installed, maintained, used; test strips | |
| ● | 36. Equipment/Utensils approved; installed; good repair, capacity | |
| ● | 37. Equipment, utensils and linens: storage and use | |
| ● | 38. Adequate ventilation and lighting; designated areas, use | |
| | 39. Thermometers provided and accurate | |
| | 40. Wiping cloths: properly used and stored | |
| | PHYSICAL FACILITIES | |
| | 41. Plumbing; proper backflow devices | |
| ● | 42. Garbage and refuse properly disposed; facilities maintained | |
| | 43. Toilet facilities: properly constructed, supplied, cleaned | |
| ● | 44. Premises; personal/cleaning items; vermin-proofing | |

| OUT | | COS |
|-----|---|-----|
| | PERMANENT FOOD FACILITIES | |
| ● | 45. Floor, walls, ceilings: built, maintained, and clean | |
| | 46. No unapproved private homes/living or sleeping quarters | |
| | SIGNS/REQUIREMENTS | |
| | 47. Signs posted; last inspection report available | |
| | 48. Plan Review | |
| | 49. Health Permit | |
| | COMPLIANCE AND ENFORCEMENT | |
| | 50. Permit Suspension - Imminent Health Hazard | |
| | 51. Notice of Violation - Hearing | |
| ● | 52. Permit Suspension | |
| | 53. Voluntary Condemnation & Destruction (VC&D) | |
| | 54. Impoundment | |
| | 55. Sample Collected | |

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OPENING COMMENTS

Routine inspection conducted.

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

7. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE - MINOR

Inspector Comments: Lack of paper towels at the front handwash sink.

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

8. PROPER HOT AND COLD HOLDING TEMPERATURES - MINOR

Inspector Comments: Measured the raw shell eggs at the cook's line to be 62°F. The cook stated the food item had been held out of temperature control for 30 minutes and relocated the eggs to the reach-in cooler.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037)

Corrected on site

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

Inspector Comments: Observed the following cockroach activity in a critical area:

-Observed one live cockroach that appeared to be a German cockroach in the front service counter, located directly below the compressor unit for the soda fountain machine.

-Observed several dead cockroaches that appeared to be German on the interior shelf of the front service counter.

Observed one dead cockroach that appeared to a German cockroach on the floor in front of the storage closet door located in the back of the facility.

Remove all live and dead cockroaches. Clean and sanitize the affected areas.

Eliminate the infestation/activity 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.

Observed dead flies, an insect light, and insect glue boards on the bottom interior surface of the front service counter. Remove the dead flies, clean and sanitize this area. Relocate the insect light away from the critical 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)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED - OUT OF COMPLIANCE

Inspector Comments: -Observed an unapproved insecticide stored on the bottom shelf of the cleaning chemical storage shelf located by the mop sink.

-Observed a chemical sprayer in the door way of the storage closet located in the back of the facility. Remove the unapproved pesticides from the food facility.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packaging materials, and food-contact surfaces, and shall be used in an approved manner. (114254, 114254.1, 114254.2)

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34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE

Inspector Comments: -Eliminate all dust, debris, food debris, grease, cardboard, and items that are not necessary to the operation of the business from below the front service counter. Clean and sanitize all surfaces.

-Eliminate debris on the surfaces of the bulk ingredient bins located on the bottom of the central prep table to prevent contamination of the food item.

-Eliminate food debris accumulation on the bottom interior surface of the 3-door cooler located at the cook's line.

-Remove the food debris inside the microwaves at the cook's line.

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: 1) Remove all excessive cardboard and out of service equipment from the facility, including but not limited to:

-the front service counters

-the back storage closet located in the back of the facility

2) Observed the dolly carts used for the white freezers to be composed of raw wood. Ensure the wood is painted with a gloss or semi-gloss paint.

3) Observed vinyl tiles installed on the top surfaces of the white freezer units and the top surface of the soda syrup box rack. Ensure to use an approved material.

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 the compressed gas cylinders in the center prep room to be unchained.

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. A full service restaurant is to only provide a single-use plastic straw to a consumer when requested. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

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

Inspector Comments: Remove grease accumulation from the hood filters.

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)

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

Inspector Comments: Observed the refuse container to be uncovered, discarded material on the ground, and live maggots on the ground.

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)

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

Inspector Comments: Seal all gaps, cracks, crevices, holes, and voids to eliminate vermin harborage areas including but not limited to the following:

- gaps and cracks along the edges of the interior surfaces of the front and rear service counters
- gaps along the edges of the marble slabs located on top of the front service counter
- the large holes in the bottom surfaces throughout the front service counter
- the large holes in the back of the back service counter
- the holes around the pipes located below the 3-compartment sink
- the hole in the wall located behind the reach-in freezer unit and ice machine
- Ensure all ceiling tiles are in place, and not ajar.
- Observed a bowing in the corner of door sweep on the back door, located on the hinge side of the door. Ensure no gaps greater than 1/4 inch.

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: 1) Remove excessive grease and food debris from the walls and floor of the cook's line.

2) Remove the dust by the air vent from the ceiling above the cook's line.

3) Remove food dust, debris, food debris from the floor surfaces:

- at the cook's line
- throughout the service counter area
- throughout the central prep room
- below all storage shelves in the back of the facility
- below/behind all refrigeration units and the ice machine in the back storage room
- throughout the small storage close in the back of the facility

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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52. PERMIT SUSPENSION

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 ACTIVITY 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 and #34.
- 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. Refer to the cockroach informational bulletin left on site this date.

NOTE: Violations number FM 36, #3 must be corrected prior to the reinspection that will be scheduled after this facility has been reopened.

Violation Description: An enforcement officer may suspend or revoke the permit for non-compliance or for interference in the performance of the duty of the enforcement officer. (114405, 114409, 114411)

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.ocalhealthinfo.com/eh/>.



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NAME: K. Gursoy
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 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.