



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>ATOMIC PIZZA</b>		FACILITY ADDRESS <b>1111 W WHITTIER BLVD, LA HABRA, CA 90631</b>	
MAILING ADDRESS <b>1111 W WHITTIER BLVD LA HABRA, CA 90631</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>ATOMIC FOODS INC</b>		RESULT <b>REINSPECTION DUE-PASS</b>	
FACILITY ID <b>FA0046252</b>	RELATED ID <b>PR0053925</b>	SERVICE: <b>F03 - REINSPECTION</b>	INSPECTION DATE <b>11/14/2019</b>
PROGRAM DESCRIPTION <b>0111 - RESTAURANT UNDER 31 PERSONS - NON-COMPL</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>None on File</b>	REINSPECTION DATE: <b>11/21/2019</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 is at the request S. Donovan in response to a facility closure for rodent droppings. On this date old droppings were observed in the following areas: underneath the shelving at the front counter, on the floor of the back door, and shelving at the back door. The owner disposed of the remaining droppings and sanitized the affected areas. No further activity was observed in the facility. The holes noted in the report were observed covered. Address the remaining violations noted in this report. The health permit has been reinstated on 11/14/2019. A one week reinspection has been scheduled to verify that all rodent activity has been eliminated from the facility.

**34. NONFOOD-CONTACT SURFACES CLEAN - OUT OF COMPLIANCE**

Inspector Comments: Remove the food debris from the counter top area located underneath the soda machine.

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

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

Inspector Comments: Seal the hole observed in the ceiling panel near the back door.

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:

Clean to remove the remaining residue in the following areas:

- the drains located underneath the soda storage area at the front counter
- floors underneath the drainboard of the 3 compartment sink
- floors underneath the prep sink in front of the walk-in cooler
- dust from the ceilings
- floors underneath/behind the prep table next to the fryer

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)

**SIGNATURE(S) OF ACKNOWLEDGEMENT**

NAME:  
TITLE:



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LOCATION <b>1111 W WHITTIER BLVD, LA HABRA, CA 90631</b>	RELATED ID <b>PR0053925</b>

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

INSPECTOR:

D TENORIO  
ENVIRONMENTAL HEALTH SPEC I  
(714) 483-1850  
DTenorio@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).



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FACILITY NAME ATOMIC PIZZA	DATE 11/14/2019
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**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.