

REGULATORY/MEDICAL HEALTH SERVICES ENVIRONMENTAL HEALTH

RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME			FACILITY ADDRESS			
RUBYS DINER			13102 NEWPORT AVE, TUSTIN, CA 92780			
MAILING ADDRESS				IDENTIFIER		
PO BOX 52230 IRVINE, CA 92619				None		
C/O - OWNER				RESULT		
DIMITRIS RESTAURANT PARTNERS LTD				PASS		
FACILITY ID	RELATED ID	SERVICE:	•	INSPECTION DATE		
FA0004745	PR0004745	F03 - REINSPECTION		8/10/2020		
PROGRAM DESCRIPTION			FOOD MANAGER CERTIFICATE	/ EXPIRATION DATE	REINSPECTION DATE:	
0134 - RESTAURANT 101-150 PERSONS - COMPLEX			J. Miranda 3/22/23		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

This report supercedes the handwritten report left at this facility.

This visit is at the request of M. Trejo in response to a permit suspension for no hot water. On this date, hot water measured greater than 120F at the 2 compartment sink.

The health permit has been reinstated and the pass seal is posted on this date.

SIGNATURE(S) OF ACKNOWLEDGEMENT

NAME: M. Trejo TITLE: manager

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

INSPECTOR:

M CASSEDY, REHS ENVIRONMENTAL HEALTH SPEC I (714) 659-0452 mcassedy@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.