



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME PITA HOT		FACILITY ADDRESS 1343 E CHAPMAN AVE, FULLERTON, CA 92831	
MAILING ADDRESS 1343 E CHAPMAN AVE FULLERTON, CA 92831		IDENTIFIER None	
C/O - OWNER NJOY FOODS INC		RESULT CLOSED	
FACILITY ID FA0022251	RELATED ID PR0022251	SERVICE: A10 - ON-SITE INSPECTION ACTIVITY	INSPECTION DATE 6/25/2019
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE A. Liddawi / 11-6-23	REINSPECTION DATE: N/A

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 is a follow-up visit to the foodborne illness complaint investigation conducted on 6-19-19 for foodborne illness complaints (reference numbers: CO0070927, CO0070928, CO0070937) received by this Agency. Refer to the Continuation of Illness Investigation report dated 6-25-19.

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: On-going Foodborne Illness

The following action items must be completed. Upon completion, contact a representative of Orange County Environmental Health to request a reinspection.

- 1) Complete the required cleaning and disinfection protocol as outlined in Attachment D - Recommendations for the Control of Suspected Viral Gastroenteritis (in particular, Norovirus) Outbreaks in Restaurant Employees. Provide a receipt of the cleaning and disinfection.
- 2) Discard all open or unsealed ready-to-eat foods, any single-use articles such as napkins, take-out food containers, straws, and cups that have been handled by ill employees.
- 3) Review of standard hygiene practices, including hand washing, glove use, and employee health screening at the beginning of each work shift.
- 4) Remove all employees with symptoms of vomiting and/or diarrhea for at least 72 hours after resolution of symptoms.
- 5) An enforcement hearing must be attended by the responsible party of this food facility
- 6) All facility employees must attend a Food Worker Education class provided by this Agency.

The following informational bulletins were provided to the person-in-charge on this date:

- "Attachment D - Recommendations for the Control of Suspected Viral Gastroenteritis (in particular, Norovirus) Outbreaks in Restaurant Employees"
- "Prevent Foodborne Illness Outbreaks"



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3. COMMUNICABLE DISEASE; REPORTING, RESTRICTIONS & EXCLUSIONS - MAJOR

Inspector Comments: An ill employee who was having symptoms of acute gastrointestinal illness, was reported to have worked on 6-22-19.

*Ill employees with symptoms of acute gastrointestinal illness shall be excluded from the food facility and preparation or service of food.

Violation Description: Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.1, 113949.2, 113949.5, 113950, 113950.5, 113975)

51. NOTICE OF VIOLATION - HEARING

Inspector Comments: A compliance hearing is scheduled for Thursday, 6/27/19 at 10 am, at Orange County Environmental Health located at 12 41 E. Dyer Rd., Ste. 120; Santa Ana CA 92705.

Violation Description: A permit suspension hearing has been scheduled for the owner/operator to provide an opportunity to present evidence as to why the facility's permit should not be suspended. (114411)

52. PERMIT SUSPENSION

Inspector Comments: *** SEE OPENING COMMENTS***

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)

53. VOLUNTARY CONDEMNATION & DESTRUCTION (VC&D)

Inspector Comments: Open or unsealed ready-to-eat food products and single-use articles were discarded. Approximately 300 pounds total. (See Attachment)

Violation Description: Food, equipment, or utensils that are found to be unsanitary or in disrepair may be Voluntarily Condemned and Destroyed by the person in charge. (111890, 111895)

SIGNATURE(S) OF ACKNOWLEDGEMENT

A copy of this report was left at the facility on this date. Additional information can be found at <http://www.ochealthinfo.com/eh/>.

NAME: Abeer Liddawi
TITLE: Person-In-Charge

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

INSPECTOR:

T TSENG, REHS
ENVIRONMENTAL HEALTH SPEC II
(714) 433-6076
htseng@ochca.com



REGULATORY/MEDICAL HEALTH SERVICES
ENVIRONMENTAL HEALTH

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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.