



RETAIL FOOD FACILITY INSPECTION REPORT

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|---|--------------------------------|---|---|-------------------------------------|----------------------------------|
| FACILITY NAME CRESCENT ELEMENTARY SCHOOL | | | FACILITY ADDRESS 5001 E GERDA DR, ANAHEIM, CA 92807 | | |
| MAILING ADDRESS 726 W COLLINS AVE ORANGE, CA 92867 | | | IDENTIFIER None | | |
| C/O - OWNER ORANGE UNIFIED SCHOOL DISTRICT | | | RESULT CLOSED | | |
| FACILITY ID FA0011193 | RELATED ID PR0011193 | SERVICE: A01 - ROUTINE INSPECTION | | INSPECTION DATE 4/11/2019 | |
| PROGRAM DESCRIPTION 0191 - PUBLIC SCHOOL - LIMITED OPEN FOOD FEE EXEMPT | | | FOOD MANAGER CERTIFICATE / EXPIRATION DATE N/A | | 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 | EMPLOYEE KNOWLEDGE | COS |
|---|-----|-----|-----|-----|---|-----|
| ● | | | | | 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 | PROTECTION FROM CONTAMINATION | COS |
|---|-----|-----|-----|-----|--|-----|
| ● | | | | | 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 | SUPERVISION | COS |
|---|--|-----|
| | 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 | EQUIPMENT/UTENSILS/LINENS | COS |
|----------------------------|--|-----|
| | 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 | PERMANENT FOOD FACILITIES | COS |
|-----------------------------------|---|-----|
| ● | 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

The purpose of this visit is to conduct a routine inspection. This facility's Health Permit was suspended due to rodent activity in critical areas. See item 50.

THIS REPORT SUPERSEDES THE PREVIOUS INSPECTION REPORT

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

Inspector Comments: Rodent droppings were observed in the following critical areas of the facility:

MAIN PREPARATION ROOM

- Beneath the electrical area of the two upright ovens used to reheat prepackaged foods
- On the floor beneath the upright ovens & racks next to the large, unused mixer
- Inside and above the unused stove oven
- On the floor beneath the mixer/unused stove oven

WAREWASHING ROOM

- On the floor beneath the storage rack(s)
- Beneath the sink(s) and drain boards including, but not limited to, around the plumbing lines beneath the dish machine

JANITORIAL CLOSET

- Floors throughout the room

INOPERABLE WALK-IN FREEZER

- Floors at the entrance
- Floors beneath the equipment in the freezer

EQUIPMENT STORAGE ROOM

- On the unused mixer and shelves directly adjacent
- Urine was observed beneath the rice cookers on the two lower shelves
- On the shelves and surrounding area where the clear plastic food-grade buckets are located
- On the lower, bent shelf located across the speed rack
- On the floor and directly on the dunnage rack located next to the rear exit of the equipment room/kitchen area
- On the vinyl wrapped shelves & adjacent shelving

Eliminate the infestation/activity of rodents/vermin 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.

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)

41. PLUMBING; PROPER BACKFLOW DEVICES - OUT OF COMPLIANCE

Inspector Comments: Observed there to be a leak on the hot water knob in the employee restroom. Ensure that the plumbing is in good repair.

Violation Description: The potable water supply shall be protected with a backflow protection device, as required by applicable plumbing codes. All plumbing, plumbing fixtures, and grease interceptors shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (14171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)



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

Inspector Comments: Observed there to be miscellaneous food equipment stored at this facility. Remove miscellaneous items that are unnecessary to the operation or maintenance of this 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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN - OUT OF COMPLIANCE

Inspector Comments: Observed the wall next to the employee restroom handwashing sink to be in disrepair. Make the necessary repairs to ensure the wall is smooth, non absorbent and easily cleanable.

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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50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD

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 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: Rodent activity in critical areas

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 rodent activity from this facility using approved pest control methods (refer to #24).
- 2) Clean and sanitize all surfaces to eliminate rodent contamination, including, but not limited to, all prep tables, food equipment, food containers, shelves, and floors.
- 3) Properly eliminate/seal potential points of entry such as holes and gaps in the walls, basecoves, ceiling, and under all exterior doors to prevent vermin entrance.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409)



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SIGNATURE(S) OF ACKNOWLEDGEMENT

NAME:
TITLE:

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

INSPECTOR:

J VALDEZ
ENVIRONMENTAL HEALTH SPEC I
(714) 823-7732
jvaldez@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.