



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME ST JUSTIN MARTYR CHURCH		FACILITY ADDRESS 2050 W BALL RD, ANAHEIM, CA 92804	
MAILING ADDRESS 2050 W BALL ROAD ANAHEIM, CA 92804		IDENTIFIER None	
C/O - OWNER LAURA SARDAGNA-ROMAN CATHOLIC BISHOP OF ORANGE, THE		RESULT CLOSED	
FACILITY ID FA0078348	RELATED ID PR0113994	SERVICE: A10 - ON-SITE INSPECTION ACTIVITY	INSPECTION DATE 6/7/2019
PROGRAM DESCRIPTION 0181 - PRIVATE SCHOOL - NON-COMPLEX FOOD PREP		FOOD MANAGER CERTIFICATE / EXPIRATION DATE None on File	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 REPORT SUPERSEDES THE PREVIOUSLY HAND WRITTEN REPORT LEFT ON SITE WITH THE EVENT COORDINATOR.****

24. NO RODENTS, INSECTS, BIRDS, OR ANIMALS - OUT OF COMPLIANCE

Inspector Comments: The following was observed:

- Multiple live nymph german cockroaches on the floor behind the white freezer chest located next to the wolf cooking station.
- Multiple dead nymph german cockroaches inside the cabinet drawers.
- Multiple dead nymph german cockroaches on the floor behind the freezer chest located next to the wolf cooking station.

Remove all evidence of cockroach activity. Thoroughly clean and sanitize all affected surfaces to eliminate cockroach contamination.

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)



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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: Cockroach Activity in critical areas.

Prior to calling for a reinspection the following must be corrected:

- 1) Eliminate all cockroach activity from this facility using approved pest control methods (refer to #24).
- 2) Clean and sanitize all surfaces to eliminate cockroach 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.
- 4) 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 inspection will not occur.
- 5) Enter your facility only after it is safe to do so. Clean and sanitize all food contact surfaces that were exposed to the spotting, live or dead cockroaches, and pesticides.

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:

T JUAREZ
ENVIRONMENTAL HEALTH SPECIALIST
(714) 380-1525
TJuarez@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.