

### RETAIL FOOD FACILITY INSPECTION REPORT

ESTABLISHMENT NAME Disneyland^	ESTABLISHMENT ADDRESS 1313 S Harbor Blvd Anaheim CA 92802-2309
IDENTIFIER GUIDE 2	OWNER Walt Disney Parks And Resorts US Inc
ESTABLISHMENT TYPE MARKET	RECORD ID PR0088059
MAILING ADDRESS PO Box 3232 TDA MC 319A Anaheim CA, 92803	SERVICE Routine Inspection
	INSPECTION DATE 11/07/2023
	RESULT PASS
	REINSPECTION DATE

Based on an inspection this day, the compliance status (IN, MAJ, MIN, OUT, N/A, N/O, 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 & Safety code sections and the general requirements that correspond to the violation(s) noted below.

IN = In Compliance MAJ = Major MIN = Minor OUT = Out of Compliance N/A = Not Applicable N/O = Not Observed COS = Corrected on Site

### CRITICAL RISK FACTORS

IN	MAJ	MIN	N/A	N/O	EMPLOYEE KNOWLEDGE	COS
<input checked="" type="radio"/>					1. Demonstration of knowledge	
<input checked="" type="radio"/>					2. Food manager certification; food handler cards	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						
<input checked="" type="radio"/>					3. Communicable disease; reporting, restrictions & exclusions	
<input checked="" type="radio"/>					4. No discharge from eyes, nose, & mouth	
<input checked="" type="radio"/>					5. Proper eating, tasting, drinking, or tobacco use	
<b>PREVENTING CONTAMINATION BY HANDS</b>						
<input checked="" type="radio"/>					6. Hands clean and properly washed; gloves used properly	
<input checked="" type="radio"/>					7. Adequate handwashing facilities supplied & accessible	
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>						
			<input checked="" type="radio"/>		8. Proper hot & cold holding temperatures	
			<input checked="" type="radio"/>		9. Time as a public health control; procedures & records	
			<input checked="" type="radio"/>		10. Proper cooling methods	
			<input checked="" type="radio"/>		11. Proper cooking time & temperatures	
			<input checked="" type="radio"/>		12. Proper reheating procedures for hot holding	

IN	MAJ	MIN	N/A	N/O	PROTECTION FROM CONTAMINATION	COS
<input checked="" type="radio"/>					13. Returned & reservice of food	
<input checked="" type="radio"/>					14. Food in good condition, safe & unadulterated	
<input checked="" type="radio"/>					15. Food contact surfaces: clean & sanitized	
<b>FOOD FROM APPROVED SOURCES</b>						
<input checked="" type="radio"/>					16. Food obtained from approved source	
			<input checked="" type="radio"/>		17. Compliance with shell stock tags, condition, display	
			<input checked="" type="radio"/>		18. Compliance with Gulf Oyster Regulations	
<b>ADDITIONAL CRITICAL RISK FACTORS</b>						
			<input checked="" type="radio"/>		19. Compliance with variance, specialized process, & HACCP	
			<input checked="" type="radio"/>		20. Consumer advisory provided for raw or undercooked foods	
			<input checked="" type="radio"/>		21. Licensed health care facilities/public & private schools: prohibited foods not offered	
<input checked="" type="radio"/>					22. Hot & cold water available	
<input checked="" type="radio"/>					23. Sewage & wastewater properly disposed	
<input checked="" type="radio"/>					24. No rodents, insects, birds, or animals	

### GOOD RETAIL PRACTICES

OUT	SUPERVISION	COS
	25. Person in charge present & performs duties	
	26. Personal cleanliness & hair restraints	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
	27. Approved thawing methods used, frozen food	
	28. Food separated & protected	
	29. Washing fruits & vegetables	
	30. Toxic substances properly identified, stored, used	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>		
	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 & linens; storage & use	
	38. Adequate ventilation & lighting; designated areas, use	
	39. Thermometers provided & accurate	
	40. Wiping cloths: properly used & stored	
<b>PHYSICAL FACILITIES</b>		
	41. Plumbing; proper backflow devices	
	42. Garbage & refuse properly disposed; facilities maintained	
	43. Toilet facilities: properly constructed, supplied, cleaned	
	44. Premises; personal/cleaning items; vermin-proofing	

OUT	PERMANENT FOOD FACILITIES	COS
<input checked="" type="radio"/>	45. Floors, walls, ceilings: built, maintained, & clean	
	46. No unapproved private homes/living or sleeping quarters	
<b>SIGNS/REQUIREMENTS</b>		
	47. Signs posted; last inspection report available	
	48. Plan review	
	49. Health Permit	
<b>COMPLIANCE &amp; ENFORCEMENT</b>		
	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	



# Public Health Services

## Environmental Health Division

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#### 45. Floors, walls and ceilings: built, maintained, and clean - OUT

Inspector Comments: Observed an accumulation of debris on the floor under the shelves and near the electrical panel. Clean to remove the accumulation.

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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The purpose of this visit is to conduct a routine inspection.



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It was agreed that a copy of this report will be sent to the e-mail address provided. The person in charge was directed to call this office if the report is not received within 2 business days. Additional information can be found at <http://www.ochcahealthinfo.com/eh>

Name: A. Amin

Title: Senior Safety Professional

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

Inspector:

T. NGUYEN

Environmental Health Specialist I

(714) 980-2663

[tranguyen@ochca.com](mailto:tranguyen@ochca.com)

Did you know that effective January 1, 2021, 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 [ocfooinfo.com](http://ocfooinfo.com) or [wastenotoc.org](http://wastenotoc.org).

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DA10046172

[www.ochcahealthinfo.com/eh](http://www.ochcahealthinfo.com/eh)

(714) 433-6000