Public Health Services
Environmental Health Division

health CARE AGENCY

RETAIL FOOD FACILITY INSPECTION REPORT

ESTABLISHMENT NAME	ESTABLISHMENT ADDRESS	
DISNEYLAND^	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	RESULT CLOSED
	INSPECTION DATE 07/29/2022	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
●					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, & 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 & TEMPERATURE RELATIONSHIPS	
●					8. Proper hot & 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 & reservice of food	
●					14. Food in good condition, safe & unadulterated	
			●		15. Food contact surfaces: clean & 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	
			●		20. Consumer advisory provided for raw or undercooked foods	
			●		21. Licensed health care facilities/public & private schools: prohibited foods not offered	
●					22. Hot & cold water available	
●					23. Sewage & wastewater properly disposed	
	●				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	
	GENERAL FOOD SAFTEY REQUIREMENTS	
	27. Approved thawing methods used, frozen food	
	28. Food separated & protected	
	29. Washing fruits & 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 & linens; storage & use	
	38. Adequate ventilation & lighting; designated areas, use	
	39. Thermometers provided & accurate	
	40. Wiping cloths: properly used & stored	
	PHYSICAL FACILITIES	
	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
	45. Floors, walls, ceilings: built, maintained, & 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 & 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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24. No rodents, insects, birds, or animals - MAJ

Inspector Comments: Observed rodent droppings in the following critical areas:
-on the floor of the storage room below the electrical panel box located to the left of the bottle beverage storage
-on the floor of the storage room in the back left corner behind the recycling/trash cans
-inside the merchandise cardboard trays on the storage shelving in the storage room
-on the base coving located at the far end of the front sales area behind the step-ladder.

Eliminate the infestation/activity of rodents 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.
The person in charge directed employees to remove all prepacked food items including case lot beverages with the exception of the glass door cooler that was sealed off at the time of this inspection with indication to discontinue sales of food/beverage.
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)

36. Equipment/Utensils - approved; installed; good repair; capacity - OUT

Inspector Comments: -Observed debris and dead insects inside the candy display units on the front sales counter. Clean and sanitize the equipment.
Observed debris and a dead insect inside a Lexan container labeled "lollipops" in the back storage room. No food was observed in the container at the time of this inspection. Ensure the container is washed, rinsed and sanitized prior to restoring use.
-Observed excessive retail merchandise boxes stored directly on the floor. Provide shelving to allow visibility and cleaning for the floor surfaces.
Violation Description: All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

44. Premises: personal/cleaning items; vermin-proofing - OUT

Inspector Comments: 1) Eliminate/seal entry points throughout the facility including but not limited to:
-gap to the right of the weather stripping below the front entry door
-gap in the wall located to the right of the curtain track
 located behind the electrical panel in the storage room
-seal the gap around the electrical conduit line located in the back left corner of the storage room.
Ensure all gaps/cracks greater than 1/4 inch are sealed to prevent rodent intrusion.
2) Observed excessive dust and debris on the floor surfaces throughout the back storage room, including below the glass door cooler. Removed dust and debris, clean and sanitize all floor surfaces.
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)

50. Permit Suspension - Imminent Health Hazard - OUT

Inspector Comments: IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

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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 on this report, 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) 433-6419 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, 2022 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

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, including, but not limited, to those listed in #44 & #45.

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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1241 EAST DYER ROAD, SUITE 120, SANTA ANA, CA 92705-5611
www.ochealthinfo.com/eh
(714) 433-6000

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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.ochealthinfo.com/eh



Name: L. Kirschman

Title: Senior Stage Manager

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

Inspector:

J. MACE

Environmental Health Specialist II

(714) 380-2741

jmace@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 you 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 is 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 or wastenotoc.org.