



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
 OFFICE: CAMPS AND SCHOOLS PROGRAM ♦ CHIEF: TATEVIK SAHAKIAN
 1435 WEST COVINA PKWY WEST COVINA, CA 91790 - Phone: (626) 813-3428
WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



Facility Name: GRANADA HILLS CHARTER HIGH SCHOOL			Inspection Date: 10/9/2024		
Owner/Permittee: GRANADA HILLS CHARTER			Re-inspection Date: 10/23/2024		
Program Identifier: GRANADA HILLS CHARTER HIGH SCHOOL		Time In: 07:15 AM		Time Out: 08:30 AM	
Facility Address: 10535 ZELZAH AVE City/State/Zip: GRANADA HILLS, CA 91344			Service: ROUTINE INSPECTION		
FA: FA0163343 PR: PR0151533 PE: 1671			Result: CORRECTIVE ACTION / FOLLOW UP REQUIRED		
			Action: REINSPECTION REQUIRED		

Facility Status
Score: N/A
Grade: N/A

- ✓ IN = In compliance ✓ N/A = Not applicable ✓ N/O = Not observed ✎ COS = Corrected on-site
- ⊖ Out = Items not in compliance ⚠ MAJ = Major Violation ⚠ MIN = Minor Violation

CRITICAL RISK FACTORS						
The following pose a threat to public health and must be corrected immediately.						
EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE	IN	N/A	N/O	COS	OUT	
					Maj	Min
1a. Demonstration of knowledge	✓					2
1b. Food safety certification	✓					2
2. Communicable disease; reporting, restrictions & exclusions	✓				4	
3. No discharge from eyes, nose and mouth	✓					2
4. Proper eating, drinking, or tobacco use	✓					2
PREVENT CONTAMINATION BY HANDS						
5. Hands clean and properly washed; proper glove use	✓				4	2
6. Adequate hand washing facilities: supplied and accessible	✓					2
TIME AND TEMPERATURE RELATIONSHIP						
7. Proper hot and cold holding temperatures	✓				4	2
8. Time as a public health control; procedures & records			✓		4	2
9. Proper cooling methods			✓		4	2
10. Proper cooking time and temperature			✓		4	
11. Proper reheating procedures for hot holding			✓		4	
PROTECTION FROM CONTAMINATION						
12. Returned and re-service of food			✓			2
13. Food in good condition, safe and unadulterated	✓				4	2
14. Food contact surface; clean and sanitized	✓				4	2
FOOD FROM APPROVED SOURCES						
15. Food obtained from approved source	✓				4	2
16. Compliance with shell stock tags, condition, display		✓				2
17. Compliance with Gulf Oyster Regulations		✓				2
ADDITIONAL CRITICAL RISK FACTORS						
18. Compliance with variance, specialized process & HACCP		✓				2
19. Consumer advisory provided for raw/undercook food		✓				2
20. Licensed health care facilities/public & private schools: prohibited foods not offered	✓				4	
21a. Hot water available	✓				4	2
21b. Water available	✓				11	
22. Sewage and wastewater properly disposed	✓				11	2
23. No insect, rodent, birds or animals present	✓				11	2

GOOD RETAIL PRACTICES	
Preventive measures that can reduce food borne illness.	
SUPERVISION	OUT
24. Person in charge present and performs duties	1
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored and used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self service	1
32. Food properly labeled & honestly presented	1
EQUIPMENT/UTENSILS/LINENS	
33. Nonfood-contact surfaces clean	1
34. Warewash facilities: installed, maintained, used; test equipment	1
35. Equipment/utensils approved; installed; good repair; capacity	1
36. Equipment, utensils and linens: storage and use	1
37. Adequate ventilation and lighting; designated areas, use	⚠
38. Thermometers provided and accurate	1
39. Wiping cloths; properly used and stored	1
PHYSICAL FACILITIES	
40. Plumbing; fixtures, backflow devices, drainage	⚠
41. Garbage and refuse properly disposed; facilities maintained	1
42. Toilet facilities: properly constructed, supplied, cleaned	1
43. Premises; personal/cleaning items; vermin proofing	1
44. Floors, walls and ceiling: properly built, maintained and clean	1
45. No unapproved sleeping quarters	1
SIGNS/REQUIREMENTS	
46. Signs posted; last inspection report available	1
47. Permits available	1

COMPLIANCE & ENFORCEMENT			
			OUT
48. Plan review			
49. Samples Collection			
			OUT
50. Impoundment/VC&D			
51. Permit Suspension			
52. Multiple Major Critical Risk Violations / Increased Risk to Public Health			3

E-mail

PIC/Owner Signature

DAVID MARANAN

EHS Signature

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CRITICAL VIOLATIONS

GOOD RETAIL PRACTICE VIOLATIONS

1	<p>Violation: # 37. Adequate ventilation and lighting; designated areas, use - 114149, 114149.1</p> <p>Violation Text: Exhaust hoods and proper ventilation shall be provided in the facility and approved by the local building department. Adequate lighting shall be provided in all areas of food facility, and with light shields in food prep and utensil washing area. California Health & Safety Code §§ 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1</p> <p>Corrective Action: Provide adequate light to all areas where foods are prepared, stored, processed, and utensils/equipment are cleaned and stored.</p> <p>OBSERVED 2 OUT OF THE 3 LIGHTING FIXTURES IN THE WALK-IN FREEZER WERE NONFUNCTIONAL AT THE TIME OF THE INSPECTION.</p>
1	<p>Violation: # 40. Plumbing: Plumbing in good repair, proper backflow devices - 114171, 114189.1</p> <p>Violation Text: All plumbing and plumbing fixtures 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. California Health & Safety Code §§ 114171, 114189.1, 114190, 114192, 114192.1, 114193, 114193.1, 114199, 114201, 114269</p> <p>Corrective Action: Provide air gap between the flood level rim of the floor sinks and the end of all drain pipes.</p> <p>OBSERVED NO AIR GAP BETWEEN THE FLOOD LEVEL RIM OF THE FLOOR SINK AND THE END OF THE DRAIN PIPE OF THE ICE MACHINE; THE END OF THE DRAIN PIPE WAS INSERTED IN THE FLOOR SINK AT THE TIME OF THE INSPECTION.</p>

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MEASURED OBSERVATIONS

Line #	Item Description	Location	Measurement	Unit of Measure	Comment
1	Water	2 Handwashing sinks (restrooms)	115.00	Fahrenheit	Adjustable
2	Milk (sealed/unopened)	2 Speede Serv refrigerators	40.00	Fahrenheit	Serving line
3	Sausage, egg & cheese sandwich	2 Utility hot holding units	150.00	Fahrenheit	Food preparation area
4	Chicken nuggets, sausage patties	3 Utility refrigerators	30.00	Fahrenheit	Food preparation area
5	Chicken salad sandwiches	Drop-in refrigerated cold well	40.00	Fahrenheit	Faculty serving line
6	Water	Handwashing sink (kitchen)	120.00	Fahrenheit	Adjustable
7	Prepackaged burritos	Hatco GloRay food warmer	150.00	Fahrenheit	Serving line
8	Prepackaged burritos	Hatco heated well	148.00	Fahrenheit	Faculty serving line
9	Chicken salad sandwiches	Turbo Air refrigerator	40.00	Fahrenheit	Serving line
10	Turkey, ham & cheese wraps	Turbo Air refrigerator	36.00	Fahrenheit	Serving line
11	Chicken patties	Utility refrigerator	35.00	Fahrenheit	Storage room
12	Diced chicken	Utility refrigerator	38.00	Fahrenheit	Storage room
13	Turkey sandwiches	Utility refrigerator	36.00	Fahrenheit	Faculty serving line
14	Turkey, ham & cheese wraps	Utility refrigerator	37.00	Fahrenheit	Storage near kitchen restroom
15	Raw chicken breast	Utility refrigerator (behind salad bar not in use)	32.00	Fahrenheit	Serving line
16	Chicken patties	Walk-in refrigerator	32.00	Fahrenheit	
17	Water	Warewashing sink	125.00	Fahrenheit	

OVERALL INSPECTION COMMENTS

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

The violations noted on this report are based on the California Retail Food Code.

Certified Food Protection Manager (CFPM): Vanda McLaughlin
 Expiration Date: 09/13/2029

The re-inspection date listed on the front page is the first possible date that an inspector will return to determine if you are in compliance with the violations listed on this report. If the operator/owner's representative would like to be present for the re-inspection, please contact the inspector at the phone number listed at the top of the report to confirm the re-inspection date.

The Official Inspection Report (OIR) was discussed with the CFPM, Vanda McLaughlin, and will be sent to the e-mail address on file.

For questions or concerns pertaining to this report, please contact EHS III David Maranan at (323) 303-4547.

Note: Additional re-inspections resulting from continued noncompliance will result in additional fees. Requests for re-inspections on a weekend or holiday will also result in an additional fee.

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It is improper and illegal for any County officer, employee or inspector to solicit bribes, gifts or gratuities in connection with performing their official duties. Improper solicitations include requests for anything of value such as cash, free services, paid travel or entertainment, or tangible items such as food or beverages. Any attempt by a County employee to solicit bribes, gifts or gratuities for any reason should be reported immediately to either the County manager responsible for supervising the employee or the Fraud Hotline at (800) 544-6861 or www.lacountyfraud.org. **YOU MAY REMAIN ANONYMOUS.**

Posting of the final Score/Grade is required in those cities that have adopted County Ordinance 97-0071

1. Failure to correct the violations by the compliance date may result in additional fee for each additional re-inspection.
2. Your signature on this form does not constitute agreement with its contents. You may discuss this content of this report or your grade with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the content of this report and the grade shall remain in effect.
3. If you are not satisfied with your score or grade on this report, you may be eligible for an Owner Initiated Inspection, which may result in a change in your grade. Contact your Environmental Health office indicated on the front page of this report within 3 business days for eligibility determination and fee information.

By signing below the Person in Charge/Owner understands the above noted violations and statements.

E-mail

 PIC/Owner Signature

DAVID MARANAN

 EHS Signature

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