



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			Inspection Date: 8/15/2024	
Owner/Permittee: GRANADA HILLS CHARTER			Re-inspection Date: N/A	
Program Identifier: GRANADA HILLS CHARTER		Time In: 07:10 AM	Time Out: 08:00 AM	
Facility Address: 17081 DEVONSHIRE ST		Service: ROUTINE INSPECTION		
City/State/Zip: NORTHRIDGE, CA 91325		Result: CORRECTIVE ACTION NOT REQUIRED		
FA: FA0251589	PR: PR0200750	PE: 1671	Action: NO FURTHER ACTION 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	1
38. Thermometers provided and accurate	1
39. Wiping cloths; properly used and stored	1
PHYSICAL FACILITIES	
40. Plumbing; fixtures, backflow devices, drainage	1
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	OUT
48. Plan review		
49. Samples Collection		
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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MEASURED OBSERVATIONS

Line #	Item Description	Location	Measurement	Unit of Measure	Comment
1	Water	Handwashing sink (kitchen restroom)	101.00	Fahrenheit	
2	Water	Handwashing sink (near kitchen entrance)	101.00	Fahrenheit	
3	Water	Handwashing sink (near warewashing sink)	121.00	Fahrenheit	Adjustable
4	Milk (sealed/unopened)	Speedline refrigerators	38.00	Fahrenheit	
5	Breakfast sandwiches/burritos	Utility hot holding unit (cook line)	137.00	Fahrenheit	
6	Chicken salad sandwiches	Utility refrigerator (nearest to serving area entrance)	38.00	Fahrenheit	
7	Milk (sealed/unopened)	Utility refrigerator (serving line)	38.00	Fahrenheit	
8	Chicken salad sandwiches	Walk-in refrigerator	39.00	Fahrenheit	
9	Water	Warewashing sink	128.00	Fahrenheit	

OVERALL INSPECTION COMMENTS

The purpose of this visit is to conduct a routine inspection and determine compliance with the California Retail Food Code.

No significant health code violations observed at the time of the inspection.

Certified Food Protection Manager (CFPM): Catherine Lyons
 Expiration Date: 04/20/2025

The Official Inspection Report (OIR) was discussed with the CFPM, Catherine Lyons, and with the Food Service Manager, David Katzberg. OIR 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: Inspection revealed all the previous outstanding violations noted in the Food Official Inspection Report (FOIR) dated 05/17/2024 have been abated.

E-mail

PIC/Owner Signature

DAVID MARANAN

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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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