



RETAIL FOOD FACILITY ROUTINE INSPECTION REPORT

Environmental Health Division

2120 Diamond Boulevard, Suite 200, Concord, CA 94520

(925) 692-2500 FAX (925) 692-2502 (www.cchealth.org/eh)



DBA/Name:	CHINA WALL BUFFET	Risk Category:	3	Date:	06/21/2018						
Address:	1673 WILLOW PASS RD	City/Zip:	CONCORD, 94520	Program Record #:	PR0014643						
Owner/Operator:	CHINA WALL BUFFET INC	Person in Charge:	Chang Hong Lin	Phone #:	9258279398						
Current Health Permit:	[] Yes [X] No	Program Element:	0612	Service:	002	Time In:	10:10 am	Time Out:	2:50 pm	Comply-by Date (On/Before):	07/05/2018
Food Safety Certified Person:	Chang Hong Lin	Exam Provider:	ServSafe	Cert #:	13488521	Date Expired:	4/6/2021				

A \$ 174/hr (1hr minimum) fee may be charged for verified complaints, to reopen facilities ordered closed, re-placard inspections or when violations noted during an inspection are not corrected prior to the re-inspection date. Any or all violations may be posted on the Contra Costa Environmental Health Website.

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	
					Major	Minor
1. Demonstration of knowledge						X
2. Communicable disease; reporting, restrictions & exclusions	X					
3. No discharge from eyes, nose and mouth	X					
4. Proper eating, tasting, drinking or tobacco use	X					
PREVENT CONTAMINATION BY HANDS						
5. Hands clean and properly washed; proper glove use				X	X	
6. Adequate hand washing facilities: supplied and accessible				X		X
TIME AND TEMPERATURE RELATIONSHIP						
7. Proper hot and cold holding temperatures				X	X	
8. Time as a public health control; procedures & records				X	X	
9. Proper cooling methods				X	X	
10. Proper cooking time and temperature	X					
11. Proper reheating procedures for hot holding	X					
PROTECTION FROM CONTAMINATION						
12. Returned and re-service of food	X					
13. Food in good condition, safe and unadulterated	X					
14. Food contact surfaces: clean and sanitized				X	X	
FOOD FROM APPROVED SOURCES						
15. Food obtained from approved source	X					
16. Compliance with shell stock tags, condition, display				X	X	
ADDITIONAL CRITICAL RISK FACTORS						
17. Compliance with variance, specialized processes & HACCP Plan		X				
18. Consumer advisory provided		X				
19. Licensed health care facilities/public & private schools: prohibited foods not offered		X				
20. Hot and cold water available	X					
21. Sewage and wastewater properly disposed						X
22. No insects, rodents, birds or animals present						X

GOOD RETAIL PRACTICES

Preventive measures that can reduce food borne illness.

SUPERVISION	IN	N/A	N/O	OUT
23. Food safety certification and food handler cards: valid, available for review	X			
24. Person in charge present and performs duties	X			
25. Personal cleanliness and hair restraints	X			
GENERAL FOOD SAFETY REQUIREMENTS				
26. Approved thawing methods in use				X
27. Food separated and protected				X
28. Washing fruits and vegetables			X	
29. Toxic substances properly identified, stored and used	X			
FOOD STORAGE/DISPLAY/SERVICE				
30. Food storage; food storage containers identified	X			
31. Consumer self service	X			
32. Food properly labeled & honestly presented	X			
EQUIPMENT/UTENSILS/LINENS				
33. Nonfood contact surfaces clean				X
34. Ware wash facilities: installed, maintained, used; test equipment	X			
35. Equipment/utensils-approved; installed; clean; good repair; capacity (e.g. prep sinks, refrigerators)				X
36. Equipment, utensils and linens: storage & use (e.g. CO ₂)				X
37. Adequate ventilation and lighting: designated areas, use				X
38. Thermometers provided and accurate				X
39. Wiping cloths; properly used and stored				X
PHYSICAL FACILITIES				
40. Plumbing; fixtures, back flow devices, drainage	X			X
41. Garbage/refuse properly disposed; facilities maintained	X			
42. Toilet facilities: properly constructed, supplied, cleaned				
43. Premises; personal/cleaning items; vermin proofing				X
44. Floors, walls and ceiling: built, maintained and clean				X
45. No unapproved sleeping quarters	X			
SIGNS/REQUIREMENTS				
46. Signs posted; last inspection report available	X			
47. Plan review		X		
48. Permit available				X

Legal Actions: <input checked="" type="checkbox"/> [17] V C & D <input type="checkbox"/> [14] Samples <input type="checkbox"/> [80-91] Closure <input type="checkbox"/> [07] Impoundment <input type="checkbox"/> [10] Referred to Hearing <input type="checkbox"/> [22] Change of Ownership not approved <input type="checkbox"/> [36] Photo Documentation Obtained	Food/Equipment Temperatures: SEE END OF REPORT Sanitizer: Water Temperature: KEY: IN=In compliance N/A=not applicable N/O=not observed COS=corrected on site OUT=out of compliance Major = major violation Minor = minor violation	Facility Status: <input type="checkbox"/> PASS <input checked="" type="checkbox"/> CONDITIONAL PASS <input type="checkbox"/> CLOSE <input type="checkbox"/> PLACARD PENDING There are 6 Major violation(s) issued.
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Specialist: AMY LEECH Phone: (925) 692-2552

Received by:

Amy Leech

Chang Hong Lin

Chang Hong Lin

Captured: 6/21/2018 2:50:41PM



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Violation Comments

01. Demonstration of knowledge

Minor

Observations: Employees unable to demonstrate food safety knowledge applicable to assigned duties including:

- a) Proper procedures for employee hand washing
- b) Proper hot and cold holding temperatures of perishable foods.
- c) Proper cooling methods for cooked foods
- d) Proper storage of in-use wiping cloths and procedures to clean/sanitize food contact surfaces and utensils.

Educate employees. Educational handouts provided in English & Chinese and translation services were provided during the inspection.

Please advise if you require translation services to assist with review of this report. Contact Amy Leech at 925-692-2552 or email amy.leech@hsd.cccounty.us

Corrective Action:

All food employees shall have adequate knowledge of & be trained in food safety as it relates to their assigned duties (113947, 113947.1b).

05. Hands clean and properly washed; proper glove use

Major

Observations: A) Observed employee rinse spatula at the food prep sink and moved on to handle ready-to-eat food item without hand washing.
B) Observed employee rinse wiping cloth at the food prep sink and moved on to handle raw meat without hand washing.

- This Division intervened prior to food handling and instructed employee to wash hands before returning to food prepping.

C) Employee grabbed a piece of food and put it into mouth while dispensing egg rolls from refrigerator into container.

Employee shall not eat in kitchen while working.

COS: Instructed employee to properly wash hands at hand sink before continuing to dispense egg rolls.

Corrective Action:

Employees are required to wash their hands using soap, warm water (10-15 seconds), paper towel or air dryer: before beginning work; handling food/equipment/utensils; using an approved antiseptic topical application; donning gloves; as often as necessary during food preparation to remove soil & contamination; when switching tasks; after using toilet room; using tobacco; touching body parts; or any time when contamination may occur. Gloves shall be worn if employee has cuts, wounds, rashes, embellished rings, uncleanable devices or fingernails that are: artificial, polished or are not: clean, smooth, neatly trimmed. Gloves shall be changed, replaced or washed as often as hand washing is required & used for only one task & discarded when damaged, soiled, or when interruptions in food handling occur (single-use gloves shall not be washed). Minimize bare hand contact (113952, 113953.3, 113953.4c, 113961, 113973).

06. Adequate hand washing facilities: supplied and accessible

Minor

Observations: A) Missing paper towel at the wall mounted dispenser at the hand sink next to 3 compartment ware washing sink.

- Provide paper towel at the wall mounted dispenser.

B) Multiple hand sink had buildup of food debris on faucet handles.

-Clean and maintain.

Corrective Action:

Adequate facilities shall be provided for hand washing with soap & towels or drying device provided in dispensers; dispensers shall be maintained in good repair (113953, 113953.1, 113953.2).

07. Proper hot and cold holding temperatures

Major



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Observations: A) Observed pooled eggs stored in ambient temperature on cook line measured at 70F.
B) Large tub of cooked noodles stored in the ambient temperature on the cook line measured at 50F.
C) Large tub of cooked mussels in the walk-in cooler measured at 51-54F. Employee advised that mussels were kept thawing the ambient temperature an hour ago in the kitchen push cart.

Per employee, items were removed from the refrigerator an hour ago. Instructed employee to keep all items in temperature control at/below 41F or at/above 135F. Employee cooked the eggs immediately after instructed, and relocated noodles to the refrigeration unit.

D) Multiple food items at 47-48F (raw meats at 48F; cooked shrimp at 48; oysters at 48F; cooked stir fry at 48F, margarine at 47F, etc) stored inside the far right walk-in refrigerator. Employee advised the refrigerator was at 40F earlier this morning.

Adjust/repair the far right refrigerator so that perishable cold foods are maintained at/below 41F.

Note: Perishable foods at/above 50F for more than 2 hours must be disposed and perishable food held between 42-49F for more than 4 hours must be disposed.

Corrective Action:

Potentially hazardous foods shall be held at/below 41°F or at/above 135°F. Raw shell eggs, live unshucked shellfish, sealed pasteurized milk products, salad bars & serving lines held for 12 hours or less shall be held at/below 45°F (113982a3, 113996, 113998, 114035c, 114037).

08. Time as a public health control; procedures & records

Major

Observations: A) ~10 lbs. sushi rice at 86-95F stored in containers in sushi prep area. 1 container had a date label indicating 6/21/18. Employee advised sushi rice was prepared 1 hour prior.

Attached labels with date AND time on each container of food that is under the Time as Public Health Control (TPHC) program.

B) Multiple items perishable food items (sushi rolls at 75-78F, dim sum items at 90-114F, fried shrimps and chicken <135F) stored in customer self-serve buffet area with no time to discard labels. Employee advised they are using Time as Public Health Control (TPHC) and showed a list of food items but list had no date or time to discard next to the food items.

Attached labels with date AND time on each container of food that is under the Time as Public Health Control (TPHC) program.

COS: Instructed employees to attached date/time to discard labels to each food container. Time indicated must be 4 hour after food was cooked or otherwise removed from temperature control

C) No Time as Public Health Control (TPHC) Written Procedures were available during the inspection.

Review and complete Time as Public Health Control (TPHC) Written Procedures handout provided during the inspection.

Corrective Action:

When time only, rather than time & temperature, is used as a public health control, records & documentation must be maintained (114000).

09. Proper cooling methods

Major



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Observations: ~30 lbs of steamed rice at 78-80F stored in deep plastic container covered in plastic wrap inside the walk-in refrigerator. ~200 lbs of fried/breaded cooked chicken pieces at 50-52F stored in deep plastic tubs covered in plastic wrap and stacked on top of each other stored inside the walk-in refrigerator. Employee advised the rice was cooked yesterday and the chicken was cooked on 6/19/18.

Use rapid cooling methods to properly cool foods from 135-70F within 2 hours and then from 70-41F within 4 hours including:

- *Use shallow stainless steel pans large enough to spread food out so it is less than 2 inches deep.
- *Use ice, ice bath, and/or ice sticks.
- *Stir food during rapid cooling process and/or store on speed rack in shallow stainless steel pans inside walk-in refrigerator uncovered after food is below 70F.
- *Monitor food temperatures.
- *Adjust thermostat of refrigeration units colder (as required) if foods in the cooling process are stored inside the unit.
- *Keep uncovered and in shallow pans until at/below 41F
- *Do not cover or seal in plastic until food is at/below 41F.

Review "Safe Ways to Cool" handout.

COS: Employee discarded this food into the garbage -- see NOV form

Corrective Action:

Potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, then from 70°F to 41°F within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath & stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer (114002, 114002.1).

14. Food contact surfaces: clean and sanitized

Major

- Observations: A) Observed employee rinse spatula at food prep sink without using soap and sanitizer.
- Instructed employee to rewash spatula at 3 compartment sink by following wash, rinse, and sanitize procedure.
- B) Observed employee wash dishes at 3 compartment sink with chlorine sanitizer measured less than 100 ppm. Sanitizer compartment temperature was measured above 120F.
- Instructed employee to set up the sanitizer compartment with cold/warm water with chlorine sanitizer at a minimum of 100 ppm.

Corrective Action:

All food contact surfaces of utensils & equipment shall be clean & sanitized. Utensils must be washed with cleaning agent (100°F or as per manufacturer specifications), rinsed in clear water, then immersed in sanitizing solution (113984d, 114097, 114099.1-114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115, 114117, 114125b).

16. Compliance with shell stock tags, condition, display

Major

- Observations: Missing shell tag on multiple containers of raw shell oysters in the walk-in cooler.
- Instructed employee to keep shell tag with each batch of oysters and retain the shell tag for at least 90 days.

Corrective Action:

Shell stock shall have complete certification tags & shall be properly stored, displayed, & fit for human consumption (114029, 114039-114039.5).

21. Sewage and wastewater properly disposed

Minor

- Observations: Observed standing water on the floor throughout kitchen.
- Investigate source of water on floor, repair any leaks as required, and clean/sanitize the floor.

Corrective Action:

All liquid waste must drain to an approved fully functioning sewage disposal system (114197).



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22. No insects, rodents, birds or animals present

Minor

Observations: Observed approximately 10-15 flies throughout kitchen. Last pest control service was completed on 5/23/2018 by Orkin. Sprayed liquid residual under kitchen equipment for cockroaches, no pest activity was reported. Facility was recommended for daily cleaning for food debris and install door sweep at the rear entrance.

- Eliminate flies. Seal all gaps and holes at the rear entrance. Maintain routine pest control service, and ensure service report available.

Corrective Action:

Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches & flies. No live animal shall be kept or allowed in a food facility with the exception of a patrol/service animal & animals for consumption (114259.1, 114259.4, 114259.5).

26. Approved thawing methods in use

Observations: Observed raw chicken, raw shrimp thawing in ambient temperature.

- Use approved thawing methods.

Corrective Action:

Food shall be thawed under refrigeration; submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process (114018, 114020).

27. Food separated and protected

Observations: Multiple food items including egg rolls were not covered inside the refrigerator.

After proper cooling if required, store foods covered to protect from contamination.

Corrective Action:

Food must always be protected from contamination. Open air BBQs must be separated from public access (113984a-f, 113986, 114060, 114077, 114089.1c, 114143c).

33. Nonfood contact surfaces clean

Observations: A) Buildup on sink faucet handles and refrigeration door handles throughout kitchen.
B) Buildup on the light switches in the dry storage room and 2nd floor supply area.

- Clean and maintain.

Corrective Action:

Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, & other debris (114115c, 114130.4).

Observations:

35. Equipment/utensils-approved; installed; clean; good repair; capacity (prep sinks, refrigerators)



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Observations: A) Food was above 41F in far right walk-in refrigerator -- see item #7.

Repair adjust the far right refrigerator so that food temperatures can be maintained at/below 41F.

Advised owner to contact refrigeration technician immediately to repair unit.

B) Excessive buildup on can opener.

-Clean/sanitize and maintain.

C) Rusted shelving in the walk-in refrigeration units.

Repair or replace with ANSI/NSF approved Metro shelving approved for cold storage of food.

D) Grease buildup on the side of the deep fryer.

- Clean and maintain.

E) Bowls used as scoop at ice machine and ingredient containers.

- Use scoops with handles.

F) Insulated containers used to store sushi rice are cracked.

-Replace with ANSI/NSF approved food storage containers and maintain in good repair.

G) Milk and produce crates re-used to store foods used throughout facility.

-Remove milk/produce crates from facility and REPLACE with ANSI/NSF approved dunnage racks; Metro shelving; and/or approved food storage containers.

H) Walk-in refrigerator and freezer door gaskets are deteriorated.

Repair/replace.

I) Deteriorated door gaskets and rusted shelving inside the 3-door reach-in refrigerator located left of the back side cook line.

Repair/replace gaskets and shelving.

Corrective Action:

All utensils & equipment shall be fully operative & in good repair. All utensils & equipment shall be approved, installed properly & meet applicable standards. Food prep sink shall be provided, properly installed, kept clean & clear at all times (114130, 114130.1-114130.5, 114132, 114133, 114137, 114139, 114153, 114163-114169, 114175, 114177, 114180, 114182).

36. Equipment, utensils and linens: storage and use (CO2 tanks)

Observations: a) Knives stored in wood block with buildup of debris on shelf near ware wash sink.

Remove wood knife block and REPLACE and store knives in ANSI/NSF approved knife rack or approved container.

b) Ice scoops improperly stored in ice at serving stations.

Store ice scoops in clean container so handles are not in contact with ice.

Corrective Action:

Utensils, equipment & linens shall be handled & stored to be protected from contamination (114074, 114081, 114083, 114119, 114121, 114161, 114178, 114179, 114185, 114185.2-114185.5).



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37. Adequate ventilation and lighting; designated areas, use

Observations: a) Excessive grease buildup on the baffle filters.

- Clean and maintain.

b) Ceilings throughout kitchen and ware wash areas had buildup of black/grey debris (soot?).

-Have a licensed hood ventilation contractor inspect/service and repair hood ventilation system as required.

Provide a Air Balance Report to this Office for review -- email report to amy.leech@hsd.cccounty.us

Corrective Action:

Mechanical exhaust ventilation equipment shall be provided over all cooking equipment to effectively remove cooking odors, smoke, steam, grease, heat & vapors. All areas of facility shall have sufficient ventilation to provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by screened open window, an air shaft, or light-switch activated exhaust fan in compliance with the local building codes (114149-114149.3). Adequate lighting shall be provided in all areas to facilitate cleaning & inspection. Light fixtures in areas where open food is stored, served, prepared, & where utensils are washed shall be of shatterproof construction or protected with light shields (114252, 114252.1)

38. Thermometers provided and accurate

Observations: Inaccurate thermometer at the far right walk-in cooler.

- Replace/ repair.

Corrective Action:

An accurate, easily readable, metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2°F shall be provided for each hot & cold holding unit of potentially hazardous foods & high temperature ware-washing machines (114099.5, 114099.7, 114157, 114159).

39. Wiping cloths; properly used and stored

Observations: Observed multiple unused wiping cloths stored on food prep table and food prep sink.

- Store wiping cloths in the sanitizer bucket when not in use.

Corrective Action:

Wiping cloths used to wipe food contact surfaces shall be used only once unless kept in clean water with sanitizer. All clean & soiled linens must be properly stored (114185.1).

40. Plumbing; fixtures, back flow devices, drainage

Observations: Water built up on floors throughout facility making the floors excessively slippery.

-Investigate cause and repair any leaking plumbing fixtures as required.

Corrective Action:

All plumbing & plumbing fixtures shall be installed in compliance with local plumbing codes & ordinances, shall be maintained to prevent contamination, shall be kept clean, fully operative & in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored & used for no other purpose. Potable water supply shall be protected with backflow or back siphonage protection devices, &/or indirect connections/air gaps, as required by applicable plumbing codes (113715, 114190-114193.1, 114269).

43. Premises; personal/cleaning items; vermin proofing

Observations: Observed gaps along the rear entrance.

- Seal all gaps and holes to prevent vermin infestation.

Corrective Action:

The premises of each food facility shall be kept clean, vermin proof, free of litter & debris (114257, 114257.1, 114259, 114259.2, 114259.3). A separate area away from food shall be provided for the storage of cleaning equipment & supplies. A janitorial sink or mop basin shall be provided for general cleaning purposes & for the disposal of mop bucket wastes & other liquid wastes (114279-114282). A separate room, or designated area away from food, food storage, & toilet rooms shall be provided for employees to change & store clothing & personal items (114256-114256.4).

44. Floors, walls and ceiling: built, maintained and clean



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Observations: A) Dust buildup on ceilings above the cook line and food prep area and ceiling tiles stained throughout kitchen and ware wash areas.

-Clean ceiling tiles or replace as required with non-absorbent tiles. Do NOT paint ceiling tiles.

B) Walls had buildup of debris and/or were deteriorated behind the cook line, kitchen, ware wash, and dry storage areas.

-Clean walls and repair deteriorated walls to render them smooth, durable and non-absorbent so they are easy-to-clean and to prevent vermin entry.

C) Rusted wall and damaged cove base on the outside along the walk-in coolers and freezer.

Repair wall and install prefabricated stainless steel cove base at floor wall juncture.

D) Damaged quarry tile cove base tiles throughout facility.

Repair/replace.

E) Missing grout between quarry tiles throughout facility including cook line; ware wash room; and walk-in refrigerators.

Have a licensed commercial floor contractor repair/replace missing grout and properly seal as required.

F) Metal floor inside walk-in freezer has lost the anti-slip surface.

Have a walk-in refrigeration fabricator repair walk-in freezer floor so it is easy-to-clean/maintain but is not a slipping hazard.

Corrective Action:

Floors/walls/ceilings surfaces, other than customer service area, shall be constructed of durable, smooth, nonabsorbent, easily cleanable materials & shall be kept clean & in good repair. Approved base coving shall be provided in all areas, except for customer areas & areas where food is stored in its original unopened packaged or containers (114257, 114266, 114268, 114268.1, 114269, 114271, 114272).

48. Permit available

Observations: Facility does not have a State license for the soft-serve machine located in the buffet area.

Obtain a license to operate the soft serve machine from the State Department of Agriculture Milk & Dairy Branch.

Corrective Action:

A food facility shall not be open for business without a valid permit. A valid permit shall be posted in a conspicuous place. Permits are non-transferable (114381, 114387).

General Inspection Observations

Joint Inspection conducted by Amy Leech and Sheena Hui who provided translations services to employees and owner.

A Re-Inspection will be conducted on/after 6/21/17 to confirm the walk-in refrigerator to the far right has been repaired.

Two or more major violations were observed during this routine inspection resulting in a Conditional Pass (Yellow) Placard. A re-placarding inspection will be conducted within the next 10 business days.

For more information the Contra Costa Environmental Health Placarding Program and to view resources on "How to Get a Green" (offered in English, Spanish, Vietnamese, and Chinese), please visit

<http://cchealth.org/eh/retail-food/placard.php#simpleContained5>



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The posted placard is property of Contra Costa Environmental Health (CCEH) and shall not be removed, copied, defaced, or otherwise altered in any way. Tampering or hiding of the placard is strictly prohibited. If the placard is removed, defaced, or otherwise altered in any way, the owner/PIC shall immediately (within 24 hours) inform CCEH to request a new placard. The current hourly fee will be invoiced for 2 or more required placard replacements in a permit year.

Temperature/Sanitizer Observations

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
egg rolls and raw chicken/3-door reach-in refrigerator	40.0 F	macaroni salad - 6/20/center, walk-in refrigerator	38.0 F	stir fry noodles/buffet steam table	138.0 F
hot water/3 compartment sink	125.0 F	raw chicken/top insert/ cook line	40.0 F	raw shrimp/top insert/ cook line	39.0 F
fried chicken/deep fryer	173.0 F	marinated beef/3 door upright refrigerator	41.0 F	fried rice/buffet steam table	143.0 F
cooked ribs - 6/19/center, walk-in refrigerator	41.0 F	soups/buffet steam table at/above	135.0 F	sanitizer(chlorine)/3 compartnet sink	100.0 PPM
raw tuna/3-door prep refrigerator - sushi prep area	41.0 F	sanitizer(chlorine)/dish machine	50.0 PPM		

COMPLIANCE CONFERENCE

Now that your food facility has received three consecutive yellow placards issued during routine inspections you are required to attend a compliance conference with a Supervising Environmental Health Specialist at the Contra Costa Environmental Health (CCEH) office within 30 days. The intent of the compliance conference is for you to leave with an actionable plan to correct the major violations contributing to your prior yellow placards. A supervisor will be reaching out to you within 7-10 days to schedule the compliance conference and you will receive confirmation of your scheduled date and time via email.

Failure to attend your scheduled compliance conference OR to demonstrate to your inspector that you are effectively implementing the prescribed corrective actions will result in a yellow placard being posted until all major violations contributing to your prior yellow placards have been abated. In addition, administrative fines will apply. A fee of \$100 dollars will accrue daily until the compliance conference requirement has been satisfied.