



FOOD FACILITY ROUTINE INSPECTION REPORT

Environmental Health Division

2120 Diamond Boulevard, Suite 100, Concord, CA 94520
(925) 608-5500 FAX (925) 608-5502 (www.cchealth.org/eh)



DBA/Name: HIMALAYAN CURRY HOUSE	Risk Category: 3	Date: 11/04/2022
Address: 1740 MONUMENT BLVD	City/Zip: CONCORD, 94520	Program Record #: PR0011170
Owner/Operator: PATHIVARA ENTERPRISE INC	Person in Charge: Ray Kumar	Phone #: 5106864442
Current Health Permit: []Yes [X]No	Program Element: 0609	Service: 002
	Time In: 2:05 pm	Time Out: 4:00 pm
Food Safety Certified Person: Provide	Exam Provider: Provide	Cert #: Provide
		Date Expired: 11/07/2022

A \$ 199/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.

CLOSURE

Violation Comments

01. Demonstration of knowledge

Minor

Observations: Employees lack knowledge in the following areas

- how to set up sanitizer buckets
- proper hot holding temperatures.
- Utensils washing frequencies

Educate staff on food safety

- 1 gallon of water for one ounce of chlorine
- hot holding 135F and above
- wash all in use utensils that come in contact with ready to eat foods at room temperature every 4 hours.

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).

07. Proper hot and cold holding temperatures

Minor

Observations: A) Cooked and chopped chicken noted on top of the prep table at 63F. Maintain at below 41F

B) Cooked curry noted at 90-120F left of the stove not under any temperature control. Place back on the stove to maintain at above 135F

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).

09. Proper cooling methods

Corrected On Site

Major

Observations: A) Potatoes actively cooling in a bus tub under a prep table. Cooked potatoes are the same temperature as the kitchen (70-78F). Immediately place in the walk in unit too cool within the 6 hour time frame.

B) Cooked and subsequently cooling chicken noted on the prep table cooling in a large bucket. Separate into smaller portions (place on a sheet pan) and place in the walk in unit to properly cool. Cooked chicken is the same temperature as the kitchen (67-78F).

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

Minor

Observations: A) Build up of debris on various utensils in the kitchen. Clean and sanitize utensils.

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).



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22. No insects, rodents, birds or animals present

Major

Observations: A) Multiple rodent dropping 300 plus noted throughout the entire facility, Droppings were noted below the dishmachine, below the 3 compartment sink, in BOTH dry storage rooms, on shelving in the dry storage rooms, on top of ingredient containers in the dry storage room, near the kitchen hand sink, under the ice machine in the server area, on the shelving in the server area, the back private dining area, below the prep table in the server area, in the unused bar, etc. Dead rat noted under the ice machine.

Immediately clean and sanitize all affected areas. have pest control out immediately. Facility is closed due to rodent infestation.

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).

27. Food separated and protected

Observations: A) Cooling lamb noted on the drainboard of the dishmachine next to soiled dishes. Discontinue. Do not store food on dishmachine drainboard.

B) Employee was going to conduct ready to eat cooked rice preparation next to the thawing raw chicken at the 2 comp prep sink. Separate out ready to eat food preparation from raw meat prep.

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) Build up on refrigerator door handles in kitchen. 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).

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

Observations: A) Build up on shelving throughout the kitchen. Clean and maintain.

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).

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

Observations: Build up on the flooring throughout the kitchen, server area, etc. Clean and maintain.

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).

General Inspection Observations

Facility is closed. Call / email this Division for a reinspection.

Temperature/Sanitizer Observations

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
walk in unit/kitchen	39.0 F	hot water/facility	120.0 F		
all refrigerators/facility	41.0 F	dishamchine/kitchen chlorine	50.0 PPM		



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Specialist: JOSHUA SLATTENGREN Phone: (925) 608-5564

Received by:

Raj

Captured: 11/4/2022 3:47:38PM

CLOSURE DIRECTIVE

As authorized by the California Health and Safety Code (CHSC) Sections 114405, 114409, and 114411, the above referenced food facility is hereby ordered cease and desist operation(s), effective immediately.

Violation(s) which constitute an immediate danger to public health or safety have been observed. As a result, the permit to operate is being temporarily suspended, and this facility is ordered to remain closed until written authorization to reopen and resume operations has been granted by an authorized representative of Contra Costa Environmental Health (CCEH).

As specified in CHSC Section 114405, you have the right to a hearing to show cause why the permit suspension is not warranted. If a hearing is desired, a written request for the hearing must be made by you within 15 calendar days after receipt of this notice. A failure to request a hearing within 15 days of the receipt of this notice shall be deemed a waiver of the right to a hearing. If you request a hearing, the hearing will be scheduled within 15 calendar days of CCEH's receipt of the request, and you will be notified in writing of the hearing date. When circumstances warrant, the hearing officer may order a hearing at any reasonable time within this 15-day period to expedite the permit suspension or revocation process.

Please contact your inspector (925) 608-5564 or the CCEH office at (925) 608-5500 to request a re-inspection when you feel the violation(s) necessitating abatement have been adequately addressed.



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Before requesting an Environmental Health reinspection, the following items must be completed:

1. Provide a report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated. It is highly recommend that the report indicate that no live vermin have been observed after treatment.
2. Eradicate all live rodents and insects from the facility.
3. Remove all droppings, dead insects, rodents, rodent rub marks
4. Clean and sanitize the affected area(s) and equipment.
5. Dispose of all food items that have been adulterated/contaminated.
6. Seal holes (e.g., in walls and ceilings, repair cove base) and entryways (e.g., weather-stripping around doors); keep exterior doors closed; screen openable windows.
7. Eliminate harborage inside and outside of the facility (e.g., remove junk, cast-offs, contributory vegetation, etc.).
8. Eliminate food and water sources inside and outside the facility (e.g., clean the facility and maintain a clean condition) and repair any water leaks.
9. Properly store items (e.g., at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
10. Properly store and dispose of garbage and other wastes (e.g., bag wastes, keep dumpster lids closed, frequent removal).

*** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with a pest control company for guidance on eliminating harborage, entryways, and food/water sources.

After all applicable corrections are completed, contact the Environmental Health Division for a reinspection appointment. Environmental Health will require verification that these items have been completed before the facility is authorized to resume business or operation. This facility is not to reopen until written authorization is provided by Environmental Health that the suspended health permit has been reinstated.



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Operator Advisory for Food Donations:

California state food law allows for the donation of surplus foods that are still fit for human consumption. Donating surplus wholesome food instead of throwing it in the trash can feed hungry people, save space in our landfills, and prevent the emission of harmful greenhouse gases. The California Good Samaritan Food Donation Act (AB 1219) and the Federal Bill Emerson Good Samaritan Food Donation Act provides liability protections for businesses that make good faith donations of surplus food. Please see the links below for more information:

California Good Samaritan Food Donation Act (AB 1219)

https://leginfo.legislature.ca.gov/faces/billTextClient.xhtml?bill_id=201720180AB1219

Federal Bill Emerson Good Samaritan Food Donation Act

<https://www.congress.gov/congressional-report/104th-congress/house-report/661/1>

General Food Donation Information

<https://cchealth.org/eh/food/donation.php>

Please assist us in improving our customer service by completing a short survey: <https://forms.office.com/g/tDJ77GPgQa>

