OFFICIAL INSPECTION REPORT

Facility: FA0209745 - THE UNIQUE CUISINE
Program: PR0301050 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11
Inspection Date: 12/11/2019

Owner: THE UNIQUE LLC
Inspected By: HELEN DINH
Consent By: ROMERO & JACLYN

Placard Color & Score: GREEN N/A

Comments and Observations

Major Violations
Cited On: 12/10/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 12/11/2019

Minor Violations
N/A

Measured Observations
N/A

Overall Comments:
Upon follow up inspection, found NO presence of rodent activity, observed new traps set up. Facility received pest control treatment from Orkin on 12/10/19 and will continue to have approved pest control services on a weekly basis for approximately 1 month and will gradually change to bi-weekly.

Consulted with Michael Cervantes

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 12/25/2019. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:
[CA] Corrective Action
[COS] Corrected on Site
[N] Needs Improvement
[NA] Not Applicable
[NO] Not Observed
[PBI] Performance-based Inspection
[PHF] Potentially Hazardous Food
[PIC] Person in Charge
[PPM] Part per Million
[S] Satisfactory
[SA] Suitable Alternative
[TPHC] Time as a Public Health Control

Received By: Jaclyn Nguyen
Owner

Signed On: December 11, 2019