Major Violations

Cited On: 10/02/2018
K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 10/10/2018

Cited On: 10/02/2018
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 114037, 114343(a)

Compliance of this violation has been verified on: 10/10/2018

Minor Violations

Cited On: 10/02/2018
K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Compliance of this violation has been verified on: 10/10/2018

Cited On: 10/02/2018
K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Compliance of this violation has been verified on: 10/10/2018

Cited On: 10/02/2018
K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

This violation found not in compliance on 10/10/2018. See details below.

Cited On: 10/02/2018
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Compliance of this violation has been verified on: 10/10/2018

Cited On: 10/02/2018
K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

This violation found not in compliance on 10/10/2018. See details below.

Cited On: 10/02/2018
K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

This violation found not in compliance on 10/10/2018. See details below.

Cited On: 10/02/2018
K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

This violation found not in compliance on 10/10/2018. See details below.
This violation found not in compliance on 10/10/2018. See details below.

### Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>shelled eggs</td>
<td>2 door prep unit</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>tofu</td>
<td>2 door prep unit</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>milk</td>
<td>2 door prep unit</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>ambient air temperature</td>
<td>2 door prep unit</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

### Overall Comments:

Follow-up inspection for conditional pass on 10/02/2018 due to improper holding temperatures and inadequate handwash stations.

The following violations have been corrected:

**K06M - INADEQUATE HANDWASH FACILITIES**
- Handwash station in the kitchen area now accessible and supplied with hand soap and paper towels.
- Left side of prep sink to be used as main handwash station at the front counter.
- Ensure food is not stored in the path where paper towel dispenser is placed.

**K07M - IMPROPER HOLDING TEMPERATURES**
- Measured raw shelled eggs at 41F, milk at 40F, and tofu at 41F in the 2 door reach in refrigerator.
- Measured ambient air temperature of 2 door reach in refrigerator at 37F.

**K35 - EQUIPMENT NOT IN GOOD REPAIR**
- 2 door prep unit repaired and measured with ambient air temperature at 37F.

The following violations have not been corrected:

**K45 - FLOORS, WALLS, CEILINGS**
- Accumulated food debris has not been cleaned from underneath equipment at the cook line.

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 **10/24/2018**. 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: Lam Ha  
Owner  
Signed On: October 10, 2018