OFFICIAL INSPECTION REPORT

Major Risk Factors and Interventions Violations:

Cited On: 05/30/2018
K06M - 8 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s): 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The only handwash sink in kitchen does not have paper towels

[CA] - Maintain ALL handwash sinks fully stocked with soap and paper towels inside dispensers.
[COS] - Sink restocked

Corrected on 05/30/2018

Cited On: 05/30/2018
K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s): 114259.1, 114259.4, 114259.5

Inspector Observations: Found 6 live cockroaches inside glue traps on table next to cookline/prep area. No other cockroaches, dead or alive found in kitchen/food prep area
Found 3 dead and 3 live cockroaches on glue trap on floor under tea/water station
Found dry/old rodent droppings on stairway and on floor in upstairs storage area (near photos and tall white refrigerator)

[CA] - Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Eliminate all evidence of vermin, including dead bodies and droppings.
[COS] - Cockroaches on glue traps were discarded in trash, this area was cleaned and sanitized

For follow up inspection:
- Eliminate all food, water and shelter sources for vermin
- Contact Orkin for another treatment ASAP, provide service report at follow up inspection
- Look for entryways and harborage areas for vermin and eliminate
- Clean the entire area below tea/water station, remove standing water
- Clean and remove all rodent droppings and broken bottles upstairs.
- Ensure all surfaces are clean and sanitized (use water and small amount of bleach)

Corrected on 05/30/2018

Minor Risk Factors and Interventions Violations:
N/A

Good Retail Practices Violations:
N/A

Performance Based Inspection Questions:
N/A

Measured Observations:
N/A

Overall Comments:
Follow up inspection

- Handwash stations are fully stocked and accessible
- Facility received treatment from Orkin, also signed up for bimonthly treatments
- No cockroaches or other vermin observed at time of inspection
- Floors under tea/beverage station has been cleaned. Repair drain line to ice machine. Provide a rigid pipe within minimum one inch air gap over floor drain. Secure pipe so it does not move around.
- Continue to clean all floors in upstairs storage area

- Observed cooked foods such as chicken, wontons, beef, pork stored out of temperature. Per manager they will discard after lunch.
  Ensure hot foods are maintained at 135°F or above to use all day. Otherwise, must be discarded after 4 hours

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 6/20/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Betty Tsai
Signed On: June 06, 2018