Major Violations

N/A

Minor Violations

Cited On: 04/03/2019
K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Compliance of this violation has been verified on: 04/04/2019

Cited On: 04/03/2019
K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 04/04/2019

Cited On: 04/03/2019
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, 114155, 114163, 114165, 114167, 114175, 114177, 114180, 114182

This violation found not in compliance on 04/04/2019. See details below.

Cited On: 04/03/2019
K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114266, 114268, 114268.1, 114271, 114272

This violation found not in compliance on 04/04/2019. See details below.

Cited On: 04/03/2019
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 04/04/2019. See details below.

Measured Observations

N/A

Overall Comments:

A follow up inspection to the routine inspection conducted on 4-3-19

The 5 violations noted and observed on 4-3-19 have been corrected at this time

K23-The food prep area has been cleaned and sanitized/ the rat droppings have been removed from under the food prep tables and cold holding units
the pest control company provided service on 3-22-19

K01-Employees have food handler cards

K44/45/35 have been corrected at this time
the floors, facility and equipment have been cleaned and sanitized at this time
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 4/18/2019. 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: Meeryung Cho
Owner
Signed On: April 04, 2019