Comments and Observations

Major Violations
N/A

Minor Violations
N/A

Measured Observations
N/A

Overall Comments:

THE FOLLOWING VIOLATION WAS CORRECTED AS NOTED ON COMPLIANCE LETTER:

K14M - UNCLEAN AND UNSANITIZED FOOD CONTACT SURFACES
- Observed non-functioning ice machine by the front counter is clean and sanitized.
- Per operator, ice machine is regularly maintained every two to three weeks.
- Observed accumulation of water in compartment above ice stored in ice machine. Remove standing water from ice machine to prevent any form of contamination.

THE FOLLOWING VIOLATIONS HAVE NOT BEEN CORRECTED AS NOTED ON COMPLIANCE LETTER:

K06M - INADEQUATE HANDWASH FACILITIES
- Observed handwash sink in the kitchen area is accessible and supplied with a container of hand soap.
- Handwash station lacking paper towels in paper towel dispenser.
- Ensure hand soap and paper towels are provided in their respective dispensers at the handwash station at all times.

K45 - FLOORS AND WALLS NOT MAINTAINED
- Observed accumulation of food debris behind the cookline on floor and wall has not been cleaned.
- Observed black accumulation on the flooring in the kitchen area has not been cleaned.
- Ensure floors are cleaned and maintained.

THE FOLLOWING VIOLATIONS HAVE NOT BEEN CORRECTED:

K23 - VERMIN ACTIVITY
- Observed cockroach feces on the right side of the cookline in corner of shelving.
- Observed cockroach feces on the left ceiling corner above the ice machine.
- Clean and sanitize all areas with cockroach activity.
K30 - IMPROPER FOOD STORAGE

- Observed and open bag of rice stored on the floor of the facility.
- Observed food is stored on the floor in the kitchen area, and dry storage area.
- Ensure all food is stored at least 6" off the floor on approved shelving.
- All open bags of dry bulk food shall be transferred to a food grade container, fitted with a lid, and labeled as to contents.

**Contact district inspector to conduct re-inspection by 11/5/2019. Continued non-compliance may result in further enforcement and fees.**

**Next follow-up inspection to be charged at rate of $219.00 per hour.**

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 **11/5/2019**. 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: LAM HA
Owner
Signed On: October 22, 2019