



Food Facility - Full Prep OFFICIAL INSPECTION REPORT

Humboldt County Dept of Health and Human Services Division of Environmental Health 100 H Street, Suite 100, Eureka, CA 95501 Phone: 707-445-6215 - Fax: 707-441-5699 Toll Free: 800-963-9241 envhealth@co.humboldt.ca.us			Inspection Date : 04/06/2017		Inspection Number: DAUVOJMX3	
			Purpose of Inspection : 002 - Reinspection		Beg Time : 10:00 am End Time : 3:15 pm Total Time : 315 Minutes	
Facility ID: FA0001285	Facility Name Gonsea Restaurant		Inspector : EE0000036 - RAY SMITH		Inspector Phone: (707) 268-2232	
Address 2335 4th St			City/State Eureka, CA		Zip Code 95501	
Permit # PT0001558	Permit Holder CZ Gonsea Inc	SR ID:	Program Food Est - Full Prep		Total Violations:	19

An inspection of your facility revealed the following violations. Please note the required corrections and Comply By date. Thank you for your cooperation.

Designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN= In compliance OUT= Not In compliance N/O= Not observed N/A= Not applicable COS= Corrected on-site during inspection R= Repeat violation

MAJOR VIOLATIONS

1. IN NO NA OUT COS MAJ R

Violation Description: **Comply by 6/5/2017** **Not In Compliance**

01. Demonstration of knowledge; food safety certification.

Regulation Description:

Food employees shall have adequate knowledge of food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1)

Condition Observed and Required Correction:

Observed an overall lack of food safety knowledge by practices observed: improper thawing, unsanitary food contact surfaces, improper food storage. Current FSM Zhen Guo exp. 1/20/19 must retake the FSM class and obtain a new certification and be able to demonstrate food safety knowledge and transfer that knowledge to all foodhandlers by 6/5/17.

EMPLOYEE HEALTH AND HYGIENIC PRACTICES PREVENTING CONTAMINATION BY HANDS

5. IN NO NA OUT COS MAJ R

Violation Description: **Comply by 4/9/2017** **Not In Compliance**

05. Hands clean and properly washed; gloves used properly.

Regulation Description:

Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. (113952, 113953.3, 113953.4) Employees shall minimize bare hand contact with nonprepackaged ready-to-eat food. Single-use gloves shall be used for only one task and shall be discarded when damaged or soiled, or when interruptions in the food handling occur. Gloves shall be changed as often as handwashing is required. Slash-resistant gloves may be used with ready-to-eat food if the gloves have a smooth, durable, nonabsorbent surface, or are covered with a single-use glove. (113961, 113973 (b,c,e))

Condition Observed and Required Correction:

Observed employees not washing hands prior to food prep; handling raw poultry and then cross-contaminating other food contact surfaces and utensils. Employees must wash their hands prior to food prep, when changing tasks, and as often as necessary to prevent cross-contamination. Retrain employees on proper handwashing frequency and technique.



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MAJOR VIOLATIONS

TIME AND TEMPERATURE RELATIONSHIPS

7. IN NO NA OUT COS MAJ R

Violation Description: **Comply by 4/9/2017** **Not In Compliance**

07. Proper hot and cold holding temperatures.

Regulation Description:

Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

Condition Observed and Required Correction:

Measured sauces on cart next to cookline to be 64F, pork in Selfservice frig 53F, tofu on prep table 50F. COS - operator discarded foods. Foods must be held below 41F or above 135F at all times.

PROTECTION FROM CONTAMINATION

13. IN NO NA OUT COS MAJ R

Violation Description: **Comply by 4/9/2017** **Not In Compliance**

13. Food in good condition; safe and unadulterated.

Regulation Description:

Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. (113967, 113976, 113980, 113988, 113990, 114035, 114167, 114254.3)

Condition Observed and Required Correction:

Observed open bag of chicken thawing in tub set upon open 5 gallon bucket of granular detergent under a fly strip. Store foods in covered containers separate from chemicals to prevent potential adulteration. All foods that were not in the original manufacturers' packaging and under proper temperature control were discarded. This included prepped produce, meats, sauces, sushi bar, prep tables.



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MAJOR VIOLATIONS

14. IN NO NA OUT COS MAJ R

Comply by 4/9/2017 **Not In Compliance**

Violation Description:
14. Food contact surfaces: clean and sanitized.

Regulation Description:
Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the washing solution shall be maintained at least 100F or at the temperature specified by the manufacturer's label. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine or 200 ppm quaternary ammonium. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111) Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (114113, 114115, 114117, 114125(b), 114141)

Condition Observed and Required Correction:
Observed visibly soiled two-compartments of three-compartment sink being used to improperly thaw chicken. Food contact surfaces must be cleaned and sanitized when changing tasks such as working with raw meat followed by prepping produce, when visibly soiled, and as necessary to prevent cross-contamination.
Observed visibly soiled knives stored along wall of prep table. Food contact surfaces must be cleaned and sanitized when visibly soiled and as often as necessary to prevent cross-contamination.
Observed "to go" food containers not contained in outer packaging stored on top of one-door upright freezer. Food containers should be stored in boxes or bags to protect from contamination/adulteration.

FOOD FROM APPROVED SOURCES
CONFORMANCE WITH APPROVED PROCEDURES
CONSUMER ADVISORY
HIGHLY SUSCEPTIBLE POPULATIONS
WATER, HOT WATER
LIQUID WASTE DISPOSAL
VERMIN

23. IN NO NA OUT COS MAJ R

Comply by 4/9/2017 **Not In Compliance**

Violation Description:
23. No rodents, insects, birds, or animals.

Regulation Description:
A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. (114259, 114259.1, 114259.4, 114259.5)

Condition Observed and Required Correction:
Observed numerous flies in dry storage area, sushi bar, bathroom. Increase pest control measures to eliminate flies from the facility.

MINOR VIOLATIONS
SUPERVISION
PERSONAL CLEANLINESS



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MINOR VIOLATIONS

GENERAL FOOD SAFETY REQUIREMENTS

26.	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> MAJ	Violation Description: 26. Approved thawing methods used; frozen food.	Not In Compliance
Regulation Description: Frozen foods shall be stored or displayed in their frozen state unless being thawed in the following manner: under refrigeration, completely submerged under cold running water with sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)			
Condition Observed and Required Correction: <i>Observed chicken and beef thawing at room temperature. Thawing must be done under refrigeration, running tepid water, or by microwave if followed by immediate food prep.</i>			
27.	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> MAJ	Violation Description: 27. Food separated and protected.	Not In Compliance
Regulation Description: Food shall be protected from contamination during transportation, storage, preparation, holding and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Open-air barbecues shall be separated from public access. (113984 (a-f), 113986, 114060, 114067, 114069, 114077, 114089.1 (c), 114143 (c-e))			
Condition Observed and Required Correction: <i>Observed food in walk-in cooler improperly stored; not separated, raw meats above ready to eat foods. Foods must be stored separate and according to final internal temperature: ready to eat foods over eggs, over beef, over ground meats, over chicken. Observed uncovered containers in all refrigeration units. Foods must be covered to prevent contamination.</i>			
29.	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> MAJ	Violation Description: 29. Toxic substances properly identified, stored, used.	Not In Compliance
Regulation Description: All poisonous substances, detergents, sanitizers, and cleaning compounds shall be stored to prevent contamination of food, equipment, utensils, linens and single use articles. Only pesticides that are necessary and specifically approved for use in a food facility may be used. Containers of poisonous or toxic materials shall have a legible manufacturer's label or if taken from bulk supplies shall be clearly and individually identified with the common name of the material. (114254-114254.3)			
Condition Observed and Required Correction: <i>Observed Windex bottle holding clean, yellowish liquid sitting on top of Hobart mixer. Observed unlabeled spray bottle containing purple liquid on table with clean dishes. Store chemicals separate from food storage and prep areas. Do not refill chemical containers with a different product. Label all chemicals containers to prevent potential adulteration and employee injury.</i>			



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MINOR VIOLATIONS FOOD STORAGE, DISPLAY, SERVICE

30.	<input type="checkbox"/> IN	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> MAJ				
Violation Description:							Not In Compliance		
30. Food storage; food storage containers identified.									
Regulation Description:									
Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of its packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b)) Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)									
Condition Observed and Required Correction:									
Observed 5 gallon buckets of soy sauce stored directly on floor of dry storage area. Store all foods at least 6" off the ground.									

EQUIPMENT, UTENSILS, LINENS

33.	<input type="checkbox"/> IN	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> MAJ				
Violation Description:							Not In Compliance		
33. Non-food-contact surfaces clean.									
Regulation Description:									
Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Interior premises of a food facility shall be kept clean. (114115 (b), 114257)									
Condition Observed and Required Correction:									
Observed multiple non-food contact surfaces visibly soiled: handles of equipment, rice cooker, Hobart mixer. Clean and sanitize all non-food contact surfaces on a regular frequent schedule at least daily to prevent cross-contamination.									

35.	<input type="checkbox"/> IN	<input type="checkbox"/> NO	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> OUT	<input type="checkbox"/> MAJ				
Violation Description:							Not In Compliance		
35. Equipment / Utensils approved; installed, clean, good repair, capacity.									
Regulation Description:									
Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180, 114182)									
Condition Observed and Required Correction:									
Observed heavy build-up in floor sinks, floor drains, cookline debris catch, and cookline equipment. Clean regularly to minimize build-up.									



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MINOR VIOLATIONS

36. IN NO NA OUT MAJ

Violation Description: **Not In Compliance**

36. Equipment, utensils and linens: storage and use.

Regulation Description:

Clean equipment, utensils, linens and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114121, 114161, 114172, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

Condition Observed and Required Correction:

Observed handles of scoops covered/buried in bulk dry storage containers. Keep scoop handles up and out of foods to prevent cross-contamination.

39. IN NO NA OUT MAJ

Violation Description: **Not In Compliance**

39. Thermometers provided and accurate.

Regulation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. A thermometer +/- 2 F shall be provided for all refrigerators, hot and cold holding units and high temperature warewashing machines. (114157, 114159)

Condition Observed and Required Correction:

Thermometers were not observed in refrigeration units or on the cook line. Obtain thermometers for all refrigeration units and locate in warmest part of the unit in such a way to be easily readable. Obtain thermometers for cookline to ensure proper final internal temperatures for foods are reached.

PHYSICAL FACILITIES

41. IN NO NA OUT MAJ

Violation Description: **Not In Compliance**

41. Plumbing: proper backflow devices.

Regulation Description:

Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. Plumbing and plumbing fixtures shall be maintained so as to prevent contamination, shall be kept clean, fully operative and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)

Condition Observed and Required Correction:

Observed leaking pot filling faucets on cookline. Repair leaks.



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MAJOR VIOLATION

53. IN NO NA OUT MAJ

Violation Description: **Not In Compliance**

53. Permit Suspension - Facility Closed

Regulation Description:

If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed. (114405, 114409)

Condition Observed and Required Correction:

Based on the numerous recurring major violations observed, this facility has been closed and the permit suspended by Humboldt County Division of Environmental Health. At any time within 15 calendar days after this issuance, the permit holder may request in writing a hearing before a hearing officer to show cause why the permit suspension is not warranted. The hearing shall be held within 15 calendar days of the receipt of a request for a hearing.

MEASURED OBSERVATIONS

Item/Location	Units	Item/Location	Units	Item/Location	Units
sauce/prep table bottom	37.0 F	chicken/cookline prep bottom	40.0 F	various sauces/cookline cart sauces were discarded	64.0 F
shrimp/walk-in freezer	17.0 F	carrot/sushi bar	30.5 F	tofu/prep table	50.0 F
shrimp/cookline prep bottom	37.5 F	shrimp/cookline prep top	30.5 F	pork/Selfserve upright frig	53.0 F
fish/Arctic Air upright freezer	8.5 F	shrimp/sushi bar	29.0 F	wonton/cookline Arctic Air freezer	5.0 F
chlorine/mechanical warewash	50.0 PP	pork/walk-in frig	35.0 F	water/warewash sprayer	121.0 F
pooled eggs/walk-in frig	36.0 F	wontons/upright freezer	0.0 F		

Overall Inspection Comments:

Any above major violations must be corrected by the Comply By date shown. A reinspection may be conducted and a reinspection fee may be assessed, as authorized by current County ordinance. This fee may be waived if a mailed or faxed receipt or other satisfactory documentation showing proof of the correction or repair is received prior to the compliance date. The local building official may require a permit for above corrections. Please contact the appropriate office for assistance.



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On site for billable reinspection and complaint CO0019859 alleging a beetle was found at the bottom of soup. The following major violations were observed:

- lack of adequate demonstration of food safety knowledge*
- lack of employee handwashing*
- food not safe/unadulterated*
- unclean and unsanitized food contact surfaces*
- fly infestation*

Operator contacted Jean Woo for aid in translation.

All foods that were not in the original manufacturers' packaging and under proper temperature control were discarded. This included prepped produce, meats, sauces, sushi bar, prep tables.

Based on the numerous recurring major violations observed, this facility has been closed and the permit suspended by Humboldt County Division of Environmental Health. At any time within 15 calendar days after this issuance, the permit holder may request in writing a hearing before a hearing officer to show cause why the permit suspension is not warranted. The hearing shall be held within 15 calendar days of the receipt of a request for a hearing.

04/06/2017

Cheng Zheng
Owner

Date