



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 : 04/11/2017		Inspection Number: DAA070YB3		
			Purpose of Inspection : 002 - Reinspection		Beg Time : 11:00 am End Time : 2:00 pm Total Time : 180 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: 0	

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

EMPLOYEE HEALTH AND HYGIENIC PRACTICES
PREVENTING CONTAMINATION BY HANDS
TIME AND TEMPERATURE RELATIONSHIPS
PROTECTION FROM CONTAMINATION
FOOD FROM APPROVED SOURCES
CONFORMANCE WITH APPROVED PROCEDURES
CONSUMER ADVISORY
HIGHLY SUSCEPTIBLE POPULATIONS
WATER, HOT WATER
LIQUID WASTE DISPOSAL
VERMIN

MINOR VIOLATIONS

SUPERVISION
PERSONAL CLEANLINESS
GENERAL FOOD SAFETY REQUIREMENTS
FOOD STORAGE, DISPLAY, SERVICE
EQUIPMENT, UTENSILS, LINENS
PHYSICAL FACILITIES
PERMANENT FOOD FACILITIES
SIGNS, REQUIREMENTS
COMPLIANCE, ENFORCEMENT
MAJOR VIOLATION

MEASURED OBSERVATIONS

Item/Location	Units	Item/Location	Units	Item/Location	Units
Hot water/3 compartment sink	120.0 F	3 door refrigerator/sushi bar	33.5 F	Prep table left/cook line	38.0 F
Freezer/walk-in	6.0 F	Self serve fridge/service station	35.0 F	Arctic Air freezer/service station	9.5 F
Hot water/handwash sink service station	120.0 F	Hot hold 2/service station	147.0 F	Chlorine/dishwasher	100.0 PP
Prep table right/cook line	33.0 F	Ice cream freezer/service station	12.0 F	Hot hold 1/service station	142.0 F
Hot water/prep sink cook line	120.0 F	Chlorine/sanitizer bucket	200.0 PP	Refrigerator/walk-in	35.0 F
Arctic Air freezer/cook line	-6.5 F				

Overall Inspection Comments:



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

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.

Onsite for inspection to reinstate food facility permit.

Observations:

All temperatures for cold hold units in compliance.

All temperatures for hot hold units in compliance.

Active handwashing procedure in compliance.

Work surfaces cleaning and sanitizing procedure in compliance.

Utensils sanitizing procedure (warewashing machine) in compliance.

Food storage in compliance.

Thawing procedure in compliance, observed designated shelving for thawing in walk-in refrigerator.

Cooling procedure in compliance, observed designated shelving for cooling in walk-in freezer.

Facility is clean and well organized. Written procedures required by DEH provided by operator. All employees have new Food Handler Cards and were provided.

Eminent health hazards observed during last inspection have been corrected. Your permit to operate this food facility has been reinstated.

04/11/2017

Cheng Zheng
Owner

Date