



# Food Facility - Full Prep OFFICIAL INSPECTION REPORT

<b>Humboldt County Dept of Health and Human Services Division of Environmental Health</b> 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 : 08/29/2017		Inspection Number: DATGZXKVD	
			Purpose of Inspection : 002 - Reinspection		Beg Time : 9:40 am End Time : 11:00 am Total Time : 80 Minutes	
Facility ID: FA0000618	Facility Name China One Buffet		Inspector : EE0000081 [REDACTED]		Inspector Phone: (707) [REDACTED]	
Address 1835 4th St			City/State Eureka, CA		Zip Code 95501	
Permit # PT0000154	Permit Holder Yun Lan Chen	SR ID:	Program Food Facility - 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**

**MINOR VIOLATIONS**

**MEASURED OBSERVATIONS**

No Temperature Observations

**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 reinspection with [REDACTED]  
 Met with Jing Huang (Phoebe) and Guang Li from China One Buffet and Joe Bean from Pressure Cleaning Services.

Obtained service invoice from Humboldt Pest control: first treatment administered 8/25/17; second treatment administered 8/29/17. Pest control treatments will continue each Tuesday and Friday of every week. Send service invoices to DEH until there are 4 consecutive reports showing no evidence of vermin. Keep pest control service invoices on file for review by DEH during routine inspections.

Observed cockroach bait traps located throughout facility. Observed cockroaches on sticky traps under buffet line. Did not observe any cockroach activity on food contact surfaces or food storage surfaces.  
 Clean and sanitize all food contact surfaces and food storage surfaces daily, prior to any food preparation.

Observed entire parameter of building is free of foliage.  
 Observed both outside storage cages are free of debris.

Observed ingress points in rear corner adjacent to True fridge and in employee restroom have been covered.

Observed cookline and hood baffles are clean and free of grease and food debris.  
 Observed floor sinks are clean and free of debris.

Observed all refrigeration units are clean and are not currently storing food; all refrigeration units are holding below 41F.

The violations observed 8/8/17 and 8/11/17 have been addressed to where the immediate risk to health and safety has been eliminated. This facility may resume operation.

As per "Requirements for Permit Reinstatement" letter, you are required to create, maintain current, and make available at times of routine inspections, the following documentation:

- Proper handwash training and procedures
- Cleaning/sanitation training and procedures
- Thawing of frozen foods training and procedures
- Food Safety Manager Certification for person in charge of front end and person in charge of kitchen. A person in charge must be present at all times of operation.
- Food handler's training course and certification for all employees
- Temperature logs for all refrigeration units
- Temperature logs for all hot hold units
- Cleaning/sanitizing logs for all food preparation surface locations
- Cleaning/sanitizing logs for clean in place equipment
- Exclusion/control of rodents and cockroaches. Submit all pest reports to this department weekly until there are 4 consecutive reports showing no evidence of vermin.

The Humboldt County Division of Environmental Health will increase the frequency of routine inspections until your food facility demonstrates continuous operational compliance to the California Retail Food Code requirements. The additional routine inspections conducted will be billed to your food facility at the rate of \$129.00.

If the permit holder fails to abide by the requirements set forth in the "Requirements for Permit Reinstatement" letter, the permit to operate this food facility may be suspended or revoked by this department.

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*Guang Li*

08/29/2017

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Guang Li  
Owner

Date