



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 : 03/29/2018		Inspection Number: DASPYQRGM	
			Purpose of Inspection : 102 - Billable Reinspection		Beg Time : 9:00 am End Time : 10:30 am Total Time : 90 Minutes	
Facility ID: FA0001005	Facility Name Bristol Rose Restaurant		Program Food Est - Full Prep-Bristol			
Address 518 7th St			City/State Eureka, CA		Zip Code 95501	
Permit # PT0006015	Permit Holder Libo Zhu	SR ID:	Inspector : EE0000081		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**

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 with M Cook for billable reinspection to assess conditions for reinstatement of permit to operate.

- Observed open food containers have been removed from facility.*
- Observed food contact surfaces are clean and sanitized. No rodent tracks or sign were observed.*
- Observed no signs of rodent feces, urine, hair or track marks.*
- Observed foods and utensils stored in sanitary containers with tight fitting lids.*
- Observed bulk food container lids have been replaced and are not cracked or broken.*
- Observed rodent traps in place and on-going pest-control. No rodenticide was observed on the floor or any food contact surfaces.*
- Observed all ingress holes have been repaired.*
- Observed unused equipment and utensils have been removed from facility.*
- Observed personal items have been removed from facility.*
- Observed floor surfaces are clean and sanitized.*

Continue professional pest control services: every 2 weeks for 6 months or until professional deems this frequency is no longer necessary. Please send pest control service invoices to this office.

Discard all rusty canned foods.

Wash, rinse, sanitize and cover canned foods.

Wash, rinse and sanitize utensils and works surfaces before use each day.

Monitor Hobart freezer for water leak. Repair if necessary to remove standing water from facility.

Keep all canned drinks and condiments from the Palm Lounge in covered containers.

Separate ice from soda lines in Palm Lounge.

Send plan checks and applications for any proposed remodeling/changes to facility, Palm Lounge, Rib Room, downstairs Bar and breakfast kitchen prior to commencing work.

Discontinue use of breakfast kitchen, including warewashing until plans are submitted and approved by DEH.

The conditions that prompted the permit suspension no longer exist. DEH is reinstating the permit to operate a food facility, effective immediately. Contact ABC to reinstate your liquor license.

03/29/2018

Oliver Pedro
Business Consultant

Date