

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 : 07/10/2018		Inspection Number: DA1TVIGJG	
Facility ID: FA0000619			Facility Name Chinese Gourmet Express		Program Food Est - Full Prep	
Address 3300 Broadway # 604			City/State Eureka, CA		Zip Code 95501	
Permit # PT0000560		Permit Holder Sam Sim		SR ID:		Inspector : EE0000083
				Total Violations:		9

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.	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> MAJ <input type="checkbox"/> R	
Violation Description: Comply by 9/8/2018 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: <i>Person in charge demonstrates a lack of knowledge for food safety practices.</i>		

**EMPLOYEE HEALTH AND HYGIENIC PRACTICES
PREVENTING CONTAMINATION BY HANDS
TIME AND TEMPERATURE RELATIONSHIPS**

7.	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS <input checked="" type="checkbox"/> MAJ <input type="checkbox"/> R	
Violation Description: Comply by 7/13/2018 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: <i>Potentially hazardous food found inside of walk-in refrigerator. Product temperature between 53.4F-53.6 Fahrenheit. Product VC&D.</i> <i>Walk-in unit holding a temperature of 52 Degrees Fahrenheit.</i> <i>Photo taken.</i> <i>Items VC&D'd:</i> <i>100 lbs chicken, 6 boxes raw broccoli (20lbs), 2 boxes mushrooms (20lbs), 1 case sliced onion, 3 cases sliced zucchini, 1 bag sliced carrots, 1 box raw chicken (40 lbs) 3 boxes of steamed egg noodles (30lbs), 2 cases green onions, 1 case raw beef and 1 case of celery (40 lbs).</i>		

9.	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS <input checked="" type="checkbox"/> MAJ <input type="checkbox"/> R	
Violation Description: Comply by 7/13/2018 Not In Compliance 09. Proper cooling methods.		
Regulation Description: Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)		
Condition Observed and Required Correction: <i>Cooked chicken in its broth found in a bin, covered and at room temperature, holding a temperature of 168.2. Upon questioning product was cooling to later heat on grill. Product VC&D</i> <i>Photo taken.</i>		

PROTECTION FROM CONTAMINATION

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MAJOR VIOLATIONS

13. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☒ MAJ ☐ R

Violation Description:

13. Food in good condition; safe and unadulterated.

Comply by 7/13/2018

Not In Compliance

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:

Found moldy broccoli, rotten green onions, boxes of thawed chicken blood leaking onto walk-in refrigerator floor. Other cut and sliced vegetables in an ambient air of 52 degrees Fahrenheit. Unable to determine length of food product exposed to temperature abuse.

Observed a bag of potatoes setting next to cutting board where potatoes are processed.

All above product Voluntarily Condemned and Destroyed.

Photo taken.

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

26. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ 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:

On this day, per employee, chicken thawed overnight at room temperature. Product to be removed from serving menu, voluntarily condemned and destroyed. Photo taken.

FOOD STORAGE, DISPLAY, SERVICE

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MINOR VIOLATIONS EQUIPMENT, UTENSILS, LINENS

33. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ MAJ

Violation Description:

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:

Undercounter refrigerator found unclean. Please clean and sanitize prior to storing food product inside.

Back kitchen area, cookline surfaces found unclean. Please deep clean between cooking equipment and cooking surfaces.

Not In Compliance

35. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ MAJ

Violation Description:

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:

Found walk-in refrigerator holding a temperature of 52 degrees Fahrenheit. Please repair or replace. Prior to storing food products unit shall hold a temperature at or below 41 degrees Fahrenheit.

Cookline undercounter refrigerator is holding a temperature of 49.5 degrees Fahrenheit. Please repair/replace. Prior to storing any food products inside, unit shall hold a temperature at or below 41 degrees Fahrenheit.

Not In Compliance

PHYSICAL FACILITIES PERMANENT FOOD FACILITIES

45. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ MAJ

Violation Description:

45. Floor, walls, and ceilings: built, maintained, clean.

Regulation Description:

Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

Condition Observed and Required Correction:

Walk-in refrigerator has a foul smell. Floors are unclean. Please clean and sanitize.

Not In Compliance

SIGNS, REQUIREMENTS COMPLIANCE, ENFORCEMENT

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MINOR VIOLATIONS

51. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ MAJ

Violation Description:

Not In Compliance

51. 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)

MEASURED OBSERVATIONS

Item/Location	Units	Item/Location	Units	Item/Location	Units
raw meat/insert at cookline	36.7 F	ambient air/two door undercounter refrigerator cookline	49.5 F	minced hydrated garlic/room temp at cookline	75.9 F
1st reading		all products above and below VC&D		VC&D	
2nd reading 51.5		minced hydrated garlic/bin inside walk-in refrigerator	55.0 F	ambient air/walk-in refrigerator unit	52.0 F
bin of raw chicken/in walk-in refrigerator	53.6 F	cooked rice/steam table	166.7 F	cooked chicken in broth/one large bin at room temperature	168.2 F
2nd bin at 53.7		VC&D		VC&D	
grilled chicken/charbroiler	208.0 F	hot water/at steam table wells	144.2 F	chicken with veggies/steam table	141.8 F
VC&D		highest 144.2 lowest 139.6		Product VC&D	
chicken/steam table	160.8 F	Discussed provide higher temp for steam table wells.			
Product VC&D					

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.

Due to the observation of temperature abuse of potentially hazardous food and the lack of cold holding units in good working order, that has lead to an imminent health hazard, please be advised that you are hereby given notice to immediately cease and desist to store, prepare or serve all types of food product. .

Pursuant to Chapter 13.Article3. Section 114405 & 114409. Food facility operations have been suspended and shall remain closed until your permit ihas been reinstated. You have a right to a hearing, you 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 the request for a hearing. A failure to request a hearing within 15 calendar days shall be deemed a waiver of the right to a hearing.

Prior to opening, all refrigerator units shall have a holding temperature at or below 41 degrees Fahrenheit. We recommend provide a temperature log for cold holding units and record temperatures in am , and pm to monitor efficiency of units. Please call this office for a re-inspection.

Note: observed all food products, voluntarily condemned and destroyed at Mall trash bins.



07/10/2018

Yudi Koestoyo
Manager

Date