



# Food Facility - Full Prep OFFICIAL INSPECTION REPORT

<b>Humboldt County Dept of Health and Human Services</b> 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 : 07/11/2018		Inspection Number: DASW8NDGL	
			Purpose of Inspection : 102 - Billable Reinspection		Beg Time : 3:30 pm End Time : 4:30 pm Total Time : 60 Minutes	
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:	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.

*This is a re-inspection. Refrigerator walk-in holding a temperature below 41 degrees Fahrenheit. Undercounter refrigerator holding a temperature below 41 degrees Fahrenheit. Units have been clean and sanitized. You may now stock the units. Thank you for complying. Permit may be re-instated.*

07/11/2018

Yudi  
Manager

Date