



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 : 08/30/2019		Inspection Number: DAVG0WF9S	
			Purpose of Inspection : 002 - Reinspection		Beg Time : 12:30 pm End Time : 2:05 pm Total Time : 95 Minutes	
Facility ID: FA0000618	Facility Name China Woks 88		Program Food Facility - Full Prep			
Address 1835 4th St			City/State Eureka, CA		Zip Code 95501	
Permit # PT0000154	Permit Holder Jing Jing Huang	SR ID:	Inspector : EE0000081		Total Violations:	6

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, NO, 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

24. IN NO NA OUT COS MAJ R

Violation Description:

Not In Compliance

24. No rodents, insects, birds, or animals.

Regulation Description:

A food facility shall be kept free of vermin. Live animals are prohibited from food facilities except as specified in 114259.5. Food facility employees shall not care for or handle animals that may be present in the food facility. Food facility employees are required to wash their hands after handling or caring for fish in an aquarium and/or shellfish, or crustacea, in display tanks and as specified in 114259.4. (114259.1, 114259.4, 114259.5)

Condition Observed and Required Correction:

Observed approximately 15 live cockroaches (adults, juveniles, and nymphs) through out the kitchen. Observed live cockroaches under the rear 3-compartment sink, between tiles under the prep tables; observed 5 active cockroaches on/in the bottom of the Arctic fridge; observed cockroach climbing up the wall behind the mop sink; observed two to three cockroaches in the corner below the dishwasher. Observed dead cockroach in the failed flashing of the defunct 2-door fridge in the dining room. Please work with your licensed professional pest control provider to eliminate cockroaches from the facility. Submit all pest control service invoices for review by DEH. See #52 below.

MINOR VIOLATIONS

- SUPERVISION
- PERSONAL CLEANLINESS
- GENERAL FOOD SAFETY REQUIREMENTS
- FOOD STORAGE, DISPLAY, SERVICE



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**MINOR VIOLATIONS
EQUIPMENT, UTENSILS, LINENS**

34. IN NO NA OUT COS MAJ R

Violation Description: **Not In Compliance**
 34. 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. (114115(b))

Condition Observed and Required Correction:
Observed excessive greasy build-up between woks and fryers. Observed grease pooling behind and around grease trap in center of kitchen. Observed yellow staining on walls in walkin area. Remove grease. Clean and sanitize impact services.

36. IN NO NA OUT COS MAJ R

Violation Description: **Not In Compliance**
 36. 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 or classified for sanitation by an ANSI accredited certification program. Electrical appliances must meet UL standards. Single-use articles shall not allow migration of deleterious substances or impart colors, odors, or tastes to food. Multi-use food contact surfaces must be smooth, free of breaks, chips, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; be accessible for cleaning and inspection. Unless specified, wood and wood wicker may not be used as a food-contact surface. Unless specified, copper and copper alloys such as brass may not be used in contact with a food that has a pH below six or for a fitting between a backflow preventer and a carbonator. Beverage tubing and cold-plate beverage cooling devices cannot be installed in contact with stored ice intended to be used as food. Equipment that is not movable must be installed to allow for cleaning in place. Cutting or piercing parts of can openers must be readily removable. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Reservoirs that supply water to produce foggers must be cleaned and maintained. 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, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

Condition Observed and Required Correction:
Observed excessive build-up on/around motor in non-operational 2-door UC fridge in dining room. Showed observations to Permit Holder. Remove all defunct equipment from the facility (per applicable laws). Maintain equipment in good condition.



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**MINOR VIOLATIONS
PHYSICAL FACILITIES**

41.	<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		Not In Compliance
Violation Description: 41. Plumbing: proper backflow devices.			
Regulation Description: Steam tables, ice machines, ice bins, food preparation sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall drain into a floor sink with an air gap or other approved type of receptor. All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, maintained so as to prevent any contamination, kept clean, fully operative, and in good repair. The potable water supply shall be protected with a backflow or back siphonage protection device. Any hose used for potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. Liquid drain lines shall not pass through an ice machine or an ice storage bin. (114171, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269)			
Condition Observed and Required Correction: <i>Observed leak below middle buffet line. Observed water pooling under Pepsi soda fountain. Identify and correct source of leak. Observed clogged floor drains behind ice machine and below Imperial oven. Clean/repair drains to be operational.</i>			

PERMANENT FOOD FACILITIES

45.	<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		Not In Compliance
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 covered 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: <i>Observed wall finish behind mop sink has failed. Observed gaps/damaged tiles in floor below shelves in dry storage area. Observed grout to be failing under the prep tail on the cookline. Repair walls and floors to be smooth, durable, clean, and free of harborage.</i>			

**SIGNS, REQUIREMENTS
COMPLIANCE, ENFORCEMENT**



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MINOR VIOLATIONS

52. IN NO NA OUT COS MAJ R

Violation Description: **Not In Compliance**
 52. Permit Suspension - Facility Closed

Regulation Description:

A permit may be suspended or revoked by a local enforcement officer for a violation of this part. Any food facility for which the permit has been suspended shall close and remain closed until the permit has been reinstated. Any food facility for which the permit has been revoked shall close and remain closed until a new permit has been issued. If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

Condition Observed and Required Correction:

Based on observed cockroach infestation, this facility has been closed and the permit suspended by Humboldt County Division of Environmental Health (DEH). At any time within 15 days after this issuance, the permit holder may request in writing a hearing before a hearing officer to show cause why this permit suspension is not warranted. The hearing shall be held within 15 days of receipt of the written request for a hearing. The facility may not reopen or prepare food until the permit is reinstated by DEH.

MEASURED OBSERVATIONS

Item/Location	Units	Item/Location	Units	Item/Location	Units
sliced melon/Artic Air fridge	41.0 F				

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.

With Inspector EE0000073 today for a reinspection of major violation #24. See violations above. Your permit to operate a food facility is suspended. The facility shall remained closed until your permit to operate is reinstated by DEH.

08/30/2019

Jing Huang
Permit Holder

Date