



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 : 09/10/2019		Inspection Number: DAENC5ANN	
			Purpose of Inspection : 002 - Reinspection		Beg Time : 10:15 am End Time : 11:15 am Total Time : 60 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:	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 for reinspection of major violation #24: No rodents, insects, birds or animals - that was observed during routine inspection conducted on 8/29/19 and during the reinspection conducted on 8/30/19.

Obtained service invoice from Woods Pest Control, Inc; Pest control was on site to perform an assessment on 9/5/19, first treatment administered 9/9/19. Pest control treatments will continue each Tuesday of every week for the next 2 weeks, then will continue monthly. Submit pest control service invoices to this office until there are 4 consecutive reports showing no evidence of vermin. Keep pest control service invoices on file for review during routine inspections.

Observed cockroach bait traps located throughout facility. Observed one live juvenile cockroach on wall behind Master Bilt freezer and 2 live adult cockroaches in floor sink behind ice machine. Did not observed 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.
Transfer all stored foods into rigid food-grade containers with tight fitting lids.
Remove food debris on exterior of food storage containers and on floors in dry storage room.*

*Remove styrofoam tray under Master Bilt freezer.
Provide rigid containers with lids for storage of clean and sanitized utensils.
Clean interior electrical void space inside cookline prep table.
Remove grease from non-food contact surfaces of cookline equipment.
Remove 1 fryer from cookline.
Remove standing water from drain behind ice machine.
Repair/replace broken interior piece of ice machine.
Repair holes in wall adjacent to water heater.
Repair missing/damaged floor tiles in dry storage room.*

*Observed floor sinks are clean and free of debris.
Observed FRP replaced behind mop sink.
Observed all refrigeration units are clean and are holding cold temperatures below 41F.*

The violations observed 8/29/19 and 8/30/19 have been addressed to where the immediate risk to health and safety has been eliminated. Your permit to operate has been reinstated and you may now open for service.

The Humboldt County Division of Environmental Health may increase the frequency of routine inspections until your food facility demonstrates continuous operational compliance to the California Retail Food Code requirements.

Discussed future change of ownership with current operator.

09/10/2019

Jing Huang (Phoebe)
Permit Holder

Date