



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 : 08/12/2021	Inspection Number: DASWYC9YW
Purpose of Inspection : 001 - Routine Inspection			Beg Time : 11:00 am End Time : 12:30 pm Total Time : 90 Minutes	
Facility ID: FA0001881	Facility Name Pho Thien Long	Program Food Facility - Full Prep		
Address 307 4th St		City/State Eureka, CA	Zip Code 95501	
Permit # PT0000015	Permit Holder Sonny Nguyen	SR ID:	Inspector : EE0000008	
			Total Violations: 7	

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

**FOOD HANDLER TRAINING
EMPLOYEE HEALTH AND HYGIENIC PRACTICES
PREVENTING CONTAMINATION BY HANDS**

7. IN NO NA OUT COS MAJ R

Violation Description: **Comply by 8/16/2021** **Not In Compliance**

07. Adequate handwash facilities supplied and accessible.

Regulation Description:

Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single use towels in approved dispensers. Dispensers shall be maintained in good repair. A handwashing facility shall not be used for purposes other than handwashing. (113953, 113953.1, 113953.2, 114067(f))

Condition Observed and Required Correction:

One of the two cookline handwash station lacked hot water at beginning of inspection. Valve had been turned off due to a leak-valve was turned back on during inspection. Repair this valve so as to not leak and keep this station operational at all times.

TIME AND TEMPERATURE RELATIONSHIPS

9. IN NO NA OUT COS MAJ R

Violation Description: **Comply by 8/16/2021** **Not In Compliance**

09. Time as public health control; procedures and records.

Regulation Description:

When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four hour time limit. Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request, that ensure compliance with this section and section 114002, for food that is prepared, cooked, and refrigerated before time is used as a public health control. Time only may not be used in Licensed health care facilities, public school cafeterias, or private school cafeterias. (114000)

Condition Observed and Required Correction:

Facility observed utilizing time as a public health control (TPHC) without an effective mechanism to indicate the time that this food should be used or discarded. Develop a method of labeling all TPHC foods for disposal and discard when time exceeded.

PROTECTION FROM CONTAMINATION



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MAJOR VIOLATIONS

15. IN NO NA OUT COS MAJ R

Violation Description: 15. Food contact surfaces: clean and sanitized.	Comply by 8/16/2021	Not In Compliance
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Regulation Description:
 Food-contact surfaces and utensils shall be clean to sight and touch. Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. Precleaning may be required. Manual sanitization shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine, 200 ppm quaternary ammonium, or another approved sanitizer. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine, 200 ppm quaternary ammonium, or another approved sanitizer. After cleaning and sanitizing, equipment and utensils shall be air dried. Mechanical warewash machines must be approved and installed and operated according to manufacturer's specifications. Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, and any time during the operation when contamination may have occurred. Warewash sinks used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after these uses. Equipment, food contact surfaces, and utensils must be cleaned and sanitized throughout the day at least every four hours or as needed to prevent contamination. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115(a,c), 114117, 114125(b), 114141)

Condition Observed and Required Correction:
Mechanical warewash machine observed dispensing 0ppm Cl- sanitizer solution. A new concentrate was added and machine primed and rerun. The Cl- concentration was then measured at 50 ppm.
No in use sanitizer buckets for sanitizing food contact surfaces was available for use today. A bucket was mixed during inspection and measured at over 200 ppm.
Food contact surfaces must be sanitized at least every four hours and when contaminated. Keep in use sanitizer solution available and add a procedure for sanitizing food contact surfaces to your food handling training.

FOOD FROM APPROVED SOURCES
CONFORMANCE WITH APPROVED PROCEDURES
CONSUMER ADVISORY
HIGHLY SUSCEPTIBLE POPULATIONS
WATER, HOT WATER
LIQUID WASTE DISPOSAL



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MAJOR VIOLATIONS

VERMIN

24 IN NO NA OUT COS MAJ R

Violation Description: **Comply by 8/15/2021** **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:

Mouse feces and chew marks observed throughout the facility. Example of locations include on countertops, behind dining booths, on server drinks station counter, on windowsills, inside cabinets, in and around janitorial sink, on hot water heater, and around front reach in refer units. Dislodged wall insulation, feces, rub and chew marks observed under front counter sink in cabinet. Also observed was an active cockroach infestation as evidenced by live adults, nymphs, empty egg cases, full egg cases, and dead adult and nymphs. Evidence of bodies and eggs noted in most kitchen and front areas. Live adults and feces observed in janitorial cubby.

Required corrections:

- Using licensed pest control, treat both cockroach and mouse infestation to remove from facility.*
- Wash rinse and sanitize all affected surfaces and food utensils.*
- Discard any food exposed to potential mouse and cockroach activity.*
- Have building envelope inspected for mouse ingress points. This includes perimeter and door thresholds. Make necessary structural repairs to exclude rodents.*
- Repair and close all wall penetrations that are allowing mouse and cockroach harborage, especially around decaying janitorial sink cubby.*
- Pull front reach in coolers out and clean around and behind to remove any mouse contamination. Close all wall and cabinet penetrations in this area to remove harborage and egress/ingress.*
- Pull booths away from wall and clean mouse feces and materials from these areas.*
- Make any and all corrections recommended by your licensed pest control professional and supply these reports to this department upon request.*

These corrections must be made to the satisfaction of this department before your permit will be reinstated.

MINOR VIOLATIONS

SUPERVISION

PERSONAL CLEANLINESS

GENERAL FOOD SAFETY REQUIREMENTS



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MINOR VIOLATIONS

30. IN NO NA OUT COS MAJ R

Violation Description: **Not In Compliance**
 30. Toxic substances properly identified, stored, used.

Regulation Description:
 Only those insecticides, rodenticides, and other pesticides that are necessary, bear a legible manufacturer's label, and are specifically approved for use in a food facility may be used in a food facility in accordance with the manufacturer's instructions. Containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Poisonous or toxic materials shall be stored or displayed to prevent contamination of food, equipment, utensils, linens, and single-use articles. (114254, 114254.1, 114254.2)

Condition Observed and Required Correction:
Household pesticides and boric acid for cockroach control observed in facility. Only pesticides approved for food facilities and applied per the label may be used. Discontinue using these unapproved products.

FOOD STORAGE, DISPLAY, SERVICE EQUIPMENT, UTENSILS, LINENS PHYSICAL FACILITIES

44. IN NO NA OUT COS MAJ R

Violation Description: **Not In Compliance**
 44. Premises; personal/cleaning items; vermin-proofing.

Regulation Description:
 All premises of a food facility shall be kept clean, fully operative, and in good repair. The premise of a food facility shall be free of litter and items unnecessary to the operation of the facility. Areas designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. Personal items shall be stored in a designated area to prevent contamination of food or utensils. Food prep sinks, warewashing sinks, and handwashing sinks shall not be used for the cleaning or maintenance of tools or cleaning supplies or to dispose of mop water and similar liquid wastes. A dedicated janitorial sink with a drain shall be provided and conveniently located. A separate room, area, or cabinet shall be provided for cleaning supplies. The facility shall be kept vermin proof. Insect electrocution devices shall retain the insect within the device and shall not be located over food or utensil handling areas. (114123, 114143(a, b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Condition Observed and Required Correction:
*Observed many open wall penetrations, rodent and cockroach harborage points and damaged wall area around janitorial sink cubby.
 See violation comments for #24 for details on building repairs required to correct these deficiencies.*

PERMANENT FOOD FACILITIES SIGN, 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 an imminent health hazard due to mouse and 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
Cl- sanitizer/Second check warewash machine	50.0 PP	Cl- sanitizer/first check warewash machine	0.0 PP	Cl- sanitizer/sanitizer bucket	200.0 PP

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.

Onsite for routine inspection as well as to investigate a complaint- see CO0021813.

Facility permit suspended due to imminent health hazard due to mouse and cockroach infestations. See violation #24 for details.

Date