



RETAIL FOOD FACILITY OFFICIAL INSPECTION REPORT

Environmental Health Division

**2120 Diamond Boulevard, Suite 200, Concord, CA 94520
(925) 692-2500 FAX (925) 692-2502 (www.cchealth.org/eh)**



DBA/Name:		Risk Category: 1 2 3		Date:	
Address:		City/Zip:		Program Record #:	
Owner/Operator:		Person In Charge :		Phone #:	
Current Health Permit: <input type="checkbox"/> Yes <input type="checkbox"/> No	Program Element:	Service Code:	Time In:	Time Out:	Re-inspection Date (on or after):
Food Safety Certified Person:		Exam Provider:	Certification #:		Date Expired:

A \$_____/hr (1hr minimum) fee will be charged for verified complaints, to reopen facilities ordered closed, re-inspections for change of ownership or when violations noted during inspection are not corrected prior to the re-inspection date. Any or all violations may be posted on the Contra Costa Environmental Health Website.

CRITICAL RISK FACTORS

The following pose a threat to public health and must be corrected immediately.

EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE	IN	N/A	N/O	COS	OUT	
					Major	Minor
					1. Demonstration of knowledge	
2. Communicable disease; reporting, restrictions & exclusions					4	
3. No discharge from eyes, nose and mouth					8	
4. Proper eating, tasting, drinking or tobacco use						2
PREVENT CONTAMINATION BY HANDS						
5. Hands clean and properly washed; proper glove use					8	4
6. Adequate hand washing facilities: supplied and accessible						4
TIME AND TEMPERATURE RELATIONSHIP						
7. Proper hot and cold holding temperatures					8	4
8. Time as a public health control; procedures & records					4	2
9. Proper cooling methods					8	4
10. Proper cooking time and temperature					8	4
11. Proper reheating procedures for hot holding					4	
PROTECTION FROM CONTAMINATION						
12. Returned and re-service of food						4
13. Food in good condition, safe and unadulterated					8	4
14. Food contact surfaces: clean and sanitized					8	4
FOOD FROM APPROVED SOURCES						
15. Food obtained from approved source					8	
16. Compliance with shell stock tags, condition, display					4	2
ADDITIONAL CRITICAL RISK FACTORS						
17. Compliance with variance, specialized processes & HACCP Plan					4	2
18. Consumer advisory provided						2
19. Licensed health care facilities/public & private schools: prohibited foods not offered					4	
20. Hot and cold water available					4	2
21. Sewage and wastewater properly disposed					8	4
22. No insects, rodents, birds or animals present					8	4

GOOD RETAIL PRACTICES

Preventive measures that can reduce food borne illness.

SUPERVISION	IN	N/A	N/O	OUT
24. Person in charge present and performs duties				1
25. Personal cleanliness and hair restraints				1
GENERAL FOOD SAFETY REQUIREMENTS				
26. Approved thawing methods in use				1
27. Food separated and protected				1
28. Washing fruits and vegetables				1
29. Toxic substances properly identified, stored and used				1
FOOD STORAGE/DISPLAY/SERVICE				
30. Food storage; food storage containers identified				1
31. Consumer self service				1
32. Food properly labeled & honestly presented				1
EQUIPMENT/UTENSILS/LINENS				
33. Nonfood contact surfaces clean				1
34. Ware wash facilities: installed, maintained, used; test equipment				1
35. Equipment/utensils-approved; installed; clean; good repair; capacity (e.g. prep sinks, refrigerators)				1
36. Equipment, utensils and linens: storage & use (e.g. CO ₂)				1
37. Adequate ventilation and lighting; designated areas, use				1
38. Thermometers provided and accurate				1
39. Wiping cloths; properly used and stored				1
PHYSICAL FACILITIES				
40. Plumbing; fixtures, back flow devices, drainage				1
41. Garbage/refuse properly disposed; facilities maintained				1
42. Toilet facilities: properly constructed, supplied, cleaned				1
43. Premises; personal/cleaning items; vermin proofing				1
44. Floors, walls and ceiling: built, maintained and clean				1
45. No unapproved sleeping quarters				1
SIGNS/REQUIREMENTS				
46. Signs posted; last inspection report available				1
47. Plan review				1
48. Permit available				1

Legal Actions:	Food/Equipment Temperatures:	Facility Status:
<input type="checkbox"/> [17]C & D		<input type="checkbox"/> Pass
<input type="checkbox"/> [14]Samples		<input type="checkbox"/> Conditional Pass
<input type="checkbox"/> [12]Closure		<input type="checkbox"/> Closure
<input type="checkbox"/> [07]Impoundment	Sanitizer:	Total points: /150
<input type="checkbox"/> [10]Hearing Requested	Water Temperature:	
<input type="checkbox"/> [22]Change of Ownership not approved	KEY: IN=In compliance N/A=not applicable N/O=not observed COS=corrected on site OUT=out of compliance	
<input type="checkbox"/> [26]Change of Ownership approved	Other Action: <input type="checkbox"/> [36]Photo Documentation Obtained	

Specialist Phone #: _____ Specialist: _____ Received by: _____

Excerpts from the California Retail Food Code (10-2011) corresponding to the violations listed on the front of this form.

This page lists the general requirements for each item and may not include all applicable codes; the division may cite additional sections as applicable.

EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE

1. All food employees shall have adequate knowledge of & be trained in food safety as it relates to their assigned duties (113947, 113947.1b).
2. Employees with a communicable disease shall be excluded from the food facility/preparation of food. The permit holder shall require food employees to report incidents of illness or injury & comply with all applicable restrictions (113949-113950, 113950.5).
3. Employees experiencing sneezing coughing or runny nose shall not work with exposed food, clean equipment, utensils or linens (113974).
4. Employee shall not eat, drink or smoke in any work area (113977).

PREVENT CONTAMINATION BY HANDS

5. Employees are required to wash their hands using soap, warm water (10-15 seconds), paper towel or air dryer: *before* beginning work; handling food/equipment/utensils; using an approved antiseptic topical application; donning gloves; as often as necessary during food preparation to remove soil & contamination; when switching tasks; *after* using toilet room; using tobacco; touching body parts; or any time when contamination may occur. Gloves shall be worn if employee has cuts, wounds, rashes, embellished rings, uncleanable devices or fingernails that are: artificial, polished or are *not*: clean, smooth, neatly trimmed. Gloves shall be changed, replaced or washed as often as hand washing is required & used for only one task & discarded when damaged, soiled, or when interruptions in food handling occur. Minimize bare hand contact (113952, 113953.3, 113953.4c, 113961, 113973).
6. Adequate facilities shall be provided for hand washing with soap & towels or drying device provided in dispensers; dispensers shall be maintained in good repair (113953, 113953.1, 113953.2).

TIME & TEMPERATURE RELATIONSHIP

7. Potentially hazardous foods shall be held at/below 41°F or at/above 135°F. Raw shell eggs, live unshucked shellfish, sealed pasteurized milk products, salad bars & serving lines held for 12 hours or less shall be held at/below 45°F (113982a3, 113996, 113998, 114035c, 114037).
8. When time only, rather than time & temperature, is used as a public health control, records & documentation must be maintained (114000).
9. Potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, then from 70°F to 41°F 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).
10. Vegetables cooked for hot holding shall be heated to 135°F. Single pieces of meat, fish or eggs for immediate service shall be heated to 145°F to 15 seconds. Comminuted meat, raw eggs, ratites, injected meats shall be heated to 155°F for 15 seconds. Poultry, comminuted poultry, or stuffed fish/meat/poultry/ratites shall be heated to 165°F for 15 seconds. Other temperature requirements may apply (114004, 114008, 114010).
11. Any potentially hazardous food cooked, cooled & subsequently reheated for hot holding shall be brought to a temperature of 165°F. If ready to eat food is taken from a commercially processed, hermetically sealed container it shall be reheated to 135°F for hot holding (114014, 114016).

PROTECTION FROM CONTAMINATION

12. After being served or sold & in the possession of a consumer, food that is unused or returned by the consumer shall not be offered as food for human consumption (114079).
13. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health (113967, 113976, 113980, 113988, 113990, 114035, 114254.3).
14. All food contact surfaces of utensils & equipment shall be clean & sanitized. Utensils must be washed with cleaning agent (100°F or as per manufacturer specifications), rinsed in clear water, then immersed in sanitizing solution (113984d, 114097, 114099.1-114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115, 114117, 114125b).

APPROVED SOURCE

15. All food shall be obtained from an approved source (113980, 114021-114035, 114041).
16. Shell stock shall have complete certification tags & shall be properly stored, displayed, & fit for human consumption (114029, 114039-114039.5).

ADDITIONAL CRITICAL RISK FACTORS

17. HACCP plan or variance must be available when required (114057, 114057.1, 114417-114417.6, 114419, 114419.1-114419.3).
18. Consumer advisory must be provided orally or in writing for ready-to-eat foods that are less than thoroughly cooked & in writing for unpackaged confectionary products that contain alcohol at greater than ½ of 1% by weight. Substitute pasteurized egg for raw shell egg for certain recipes (114093, 114093.1, 114012).
19. Time as a public health control may not be used for raw eggs in licensed health care facilities or school cafeterias. Raw, undercooked or unpasteurized foods may not be served in licensed health care facilities/schools. Food shall not be reserved once served to isolated individuals (114000b, 114091).
20. An adequate, protected, pressurized, potable supply of hot water & cold water shall be provided at all times (114163a3, 114189, 114192, 114192.1, 114195).
21. All liquid waste must drain to an approved fully functioning sewage disposal system (114197).
22. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches & flies. No live animal shall be kept or allowed in a food facility with the exception of a patrol/service animal & animals for consumption (114259.1, 114259.4, 114259.5).

SUPERVISION

23. 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. An individual involved in the preparation, storage or service of food in a food facility must obtain a food handler card (113790, 113947.1, 113948).
24. A person in charge shall be present & oversee operations at the facility during hours of operation (113945-113945.1, 113984.1, 114075).
25. All employees preparing, serving or handling food/utensils shall wear clean, washable outer garments/uniforms, wear hair restraints & maintain nails (113968-113971).

GENERAL FOOD SAFETY REQUIREMENTS

26. Food shall be thawed under refrigeration; submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process (114018, 114020).

27. Food must always be protected from contamination. Open air BBQs must be separated from public access (113984a-f, 113986, 114060, 114077, 114089.1c, 114143c).
28. Raw, whole produce shall be washed prior to preparation (113992).
29. Only those insecticides, rodenticides, & other pesticides that are necessary & specifically approved for use in a food facility may be used. All poisonous substances, detergents, bleaches, & cleaning compounds shall be stored separate from food, utensils, packing material, & food contact surfaces (114141, 114254-114254.3).

FOOD STORAGE/DISPLAY/SERVICE

30. All food must be stored in an approved area within a food facility. Food shall be protected from contamination & stored in approved containers labeled as to contents at least 6" above the floor on approved shelving. Approved storage of outdoor food. Food shall be transported in a manner that meets requirements (113982, 114047, 114049, 114051-114055, 114069).
31. Unpackaged food for customer self-service shall be labeled, displayed & dispensed in a manner that protects the food from contamination. Raw, nonprepackaged food of animal origin, such as beef, lamb, pork, poultry, & eviscerated fish, shall not be offered for consumer self-service, except for sushi/shellfish or when the food is to be cooked & consumed on premises (114063, 114065).
32. Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition & standard of identity has been established by regulation. Labels must include: 1. common name of food 2. ingredients 3. quantity 4. name & place of manufacture/packing/distribution (114087, 114089, 114089.1a, 114090)

EQUIPMENT/UTENSILS/LINENS

33. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, & other debris (114115c, 114130.4).
34. Food facilities that prepare food shall be equipped with ware-washing facilities. Ware washing equipment shall be provided with two integral metal drainboards of adequate size & construction. Testing equipment shall be provided to measure the applicable sanitization method. (114099, 114099.3, 114099.5, 114101-114103, 114107).
35. All utensils & equipment shall be fully operative & in good repair. All utensils & equipment shall be approved, installed properly & meet applicable standards. Food prep sink shall be provided, properly installed, kept clean & clear at all times (114130, 114130.1-114130.5, 114132, 114133, 114137, 114139, 114153, 114163-114169, 114175, 114177, 114180, 114182).
36. Utensils, equipment & linens shall be handled & stored to be protected from contamination (114074, 114081, 114083, 114119, 114121, 114161, 114178, 114179, 114185, 114185.2-114185.5).
37. Mechanical exhaust ventilation equipment shall be provided over all cooking equipment to effectively remove cooking odors, smoke, steam, grease, heat & vapors. All areas of facility shall have sufficient ventilation to provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by screened open window, an air shaft, or light-switch activated exhaust fan in compliance with the local building codes (114149-114149.3). Adequate lighting shall be provided in all areas to facilitate cleaning & inspection. Light fixtures in areas where open food is stored, served, prepared, & where utensils are washed shall be of shatterproof construction or protected with light shields (114252, 114252.1).
38. An accurate, easily readable, metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2°F shall be provided for each hot & cold holding unit of potentially hazardous foods & high temperature ware-washing machines (114099.5, 114099.7, 114157, 114159).
39. Wiping cloths used to wipe food contact surfaces shall be used only once unless kept in clean water with sanitizer. All clean & soiled linens must be properly stored (114185.1).

FACILITIES

40. All plumbing & plumbing fixtures shall be installed in compliance with local plumbing codes & ordinances, shall be maintained to prevent contamination, shall be kept clean, fully operative & in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored & used for no other purpose. Potable water supply shall be protected with backflow or back siphonage protection devices, &/or indirect connections/air gaps, as required by applicable plumbing codes (113715, 114190-114193.1, 114269).
 41. All refuse shall be kept in leak proof & rodent proof containers. Containers shall be covered as required. All waste must be removed & disposed of as often as necessary to prevent a nuisance. Outside storage of refuse shall be constructed of nonabsorbent material such as concrete or asphalt & shall be easily cleanable (114244-114245, 114245.1-114245.7).
 42. Toilet facilities shall be maintained clean, sanitary, & in good repair. Toilet facilities shall be separated with a well fitted self-closing door. Wall mounted toilet paper dispenser shall be permanently installed (114250, 114250.1, 114276).
 43. The premises of each food facility shall be kept clean, vermin proof, free of litter & debris (114257, 114257.1, 114259, 114259.2, 114259.3). A separate area away from food shall be provided for the storage of cleaning equipment & supplies. A janitorial sink or mop basin shall be provided for general cleaning purposes & for the disposal of mop bucket wastes & other liquid wastes (114279-114282). A separate room, or designated area away from food, food storage, & toilet rooms shall be provided for employees to change & store clothing & personal items (114256-114256.4).
 44. Floors/walls/ceilings surfaces, other than customer service area, shall be constructed of durable, smooth, nonabsorbent, easily cleanable materials & shall be kept clean & in good repair. Approved base coving shall be provided in all areas, except for customer areas & areas where food is stored in its original unopened packaged or containers (114257, 114266, 114268, 114268.1, 114269, 114271, 114272).
 45. Sleeping accommodations prohibited in any room where food is prepared, stored, or sold (114286).
- ### **SIGNS/REQUIREMENTS**
46. Facility shall post a notice advising patrons that a copy of the most recent routine inspection report is available for review upon request. Hand-washing signs shall be posted in employee restrooms. No smoking signs must be posted in food preparation, food storage, warewashing & utensil storage areas. Any food facility constructed before 1/1/2004 without public toilet facilities shall prominently post a sign in a public area stating that toilet facilities are not provided (113725.1, 113953.5, 113978, 114276f).
 47. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any retail food facility (114380).
 48. A food facility shall not be open for business without a valid permit. A permit shall be posted in a conspicuous place. Permits are non-transferable (114381, 114387).