



Date of Inspection: 3/8/16

Facility Name: Hong Kong Restaurant Phone Number 832-1458 PR ID # 161  
 Facility Site Address: 112 W Sierra City: Portola Zip 96122  
 Permit #: 16-140642 Exp Date: 2/1/17 Permit Holder: Chadler Chan Type of Inspection: Routine

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

In	N/O-N/A		COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>					
✓		1. Demonstration of knowledge: food safety certification			
Food Safety Cert Name: <u>Chadler Chan</u> Exp. Date: <u>7/30/20</u>					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
✓		2. Communicable disease; reporting, restrictions & exclusions			
✓		3. No discharge from eyes, nose, and mouth			
✓		4. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>					
✓		5. Hands clean and properly washed; gloves used properly			
✓		6. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
✓		7. Proper hot and cold holding temperatures			
✓		8. Time as a public health control; procedures & records			
✓		9. Proper cooling methods			
✓		10. Proper cooking time & temperatures			
✓		11. Proper reheating procedures for hot holding			
<b>PROTECTION FROM CONTAMINATION</b>					
✓		12. Returned and re-service of food			
✓		13. Food in good condition, safe and unadulterated			
✓		14. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>					
✓		15. Food obtained from approved source			
✓		16. Compliance with shell stock tags, condition, display			
✓		17. Compliance with Gulf Oyster Regulations			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
✓		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>CONSUMER ADVISORY</b>					
✓		19. Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
✓		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>					
✓		21. Hot and cold water available Temp <u>125F</u>			
<b>LIQUID WASTE DISPOSAL</b>					
✓		22. Sewage and wastewater properly disposed			
<b>VERMIN</b>					
✓		23. No rodents, insects, birds, or animals			

	OUT
<b>SUPERVISION</b>	
24. Person in charge present and performs duties	
<b>PERSONAL CLEANLINESS</b>	
25. Personal cleanliness and hair restraints	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>	
26. Approved thawing methods used, frozen food	✓
27. Food separated and protected	✓
28. Washing fruits and vegetables	✓
29. Toxic substances properly identified, stored, used	
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>	
30. Food storage: food storage containers identified	
31. Consumer self-service	
32. Food properly labeled & honestly presented	
<b>EQUIPMENT/ UTENSILS/ LINENS</b>	
33. Nonfood contact surfaces clean	
34. Warewashing facilities: installed, maintained, used; test strips	✓
35. Equipment/ Utensils approved; installed; clean; good repair; capacity	
36. Equipment, utensils and linens: storage and use	
37. Vending machines	
38. Adequate ventilation and lighting; designated areas, use	

	OUT
39. Thermometers provided and accurate	
40. Wiping cloths: properly used and stored	
<b>PHYSICAL FACILITIES</b>	
41. Plumbing: proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	
43. Toilet facilities: properly constructed, supplied, cleaned	
44. Premises: personal/cleaning items: vermin-proofing	
<b>PERMANENT FOOD FACILITIES</b>	
45. Floor, walls and ceilings: built, maintained, and clean	
46. No unapproved private homes/ living or sleeping quarters	
<b>SIGNS/ REQUIREMENTS</b>	
47. Signs posted; last inspection report available	
<b>COMPLIANCE &amp; ENFORCEMENT</b>	
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	

Received by (Print) Sue Chan Title \_\_\_\_\_  
 Received by (Signature) Sue Chan  
 Specialist (Print) Deborah Anderson Specialist (Signature) Deborah Anderson Re-inspection Date: Routine

## OBSERVATIONS AND CORRECTIVE ACTIONS

26 Thaw foods under running water or in refrigerator. Use food sink for thawing, not 3-compartment sink.

27 Cover foods stored in walk-in. Keep meats (raw) at lowest level of walk-in. Store any vegetables and other foods above raw meats.

28 Use food sink for washing vegetables. Discontinue using 3-compartment sink for vegetables. Disinfect food sink after prior to use.

35 Clean hood filters to remove accumulated grease.

Received by (Print)

Sue Chan

Title

Received by (Signature)

Sue Chan

Specialist (Print)

Deborah Anderson

Specialist (Signature)

Deborah Anderson

Re-inspection Date:

Routine