



Date of Inspection: 3/5/25

Facility Name: <u>CHESTER CUEKON</u>	Phone Number: <u>283-2717</u>	PR ID #: <u>105</u>
Facility Site Address: <u>225 MAIN</u>	City: <u>CHESTER</u>	Zip: <u>96020</u>
Permit #: <u>24-073</u>	Exp Date: <u>4/1/25</u>	Permit Holder: <u>HARVEST SUNDH</u>
		Type of Inspection: <u>Routine</u>

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																																																																																																																																																																																																																																																																																																																															
<table><tr><td>In</td><td>N/O-N/A</td><td>COS</td><td>MAJ</td><td>OUT</td></tr><tr><td colspan="5">DEMONSTRATION OF KNOWLEDGE</td></tr><tr><td></td><td>X</td><td></td><td></td><td></td></tr><tr><td colspan="5">1. Demonstration of knowledge; food safety certification</td></tr><tr><td colspan="5">Food Safety Cert Name: <u>Non-Pass</u> Exp. Date: _____</td></tr><tr><td colspan="5">EMPLOYEE HEALTH & HYGIENIC PRACTICES</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">2. Communicable disease; reporting, restrictions & exclusions</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">3. No discharge from eyes, nose, and mouth</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">4. Proper eating, tasting, drinking or tobacco use</td></tr><tr><td colspan="5">PREVENTING CONTAMINATION BY HANDS</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">5. Hands clean and properly washed; gloves used properly</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">6. Adequate handwashing facilities supplied & accessible</td></tr><tr><td colspan="5">TIME AND TEMPERATURE RELATIONSHIPS</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">7. Proper hot and cold holding temperatures</td></tr><tr><td></td><td>X</td><td></td><td></td><td></td></tr><tr><td colspan="5">8. Time as a public health control; procedures & records</td></tr><tr><td></td><td>X</td><td></td><td></td><td></td></tr><tr><td colspan="5">9. Proper cooling methods</td></tr><tr><td></td><td>X</td><td></td><td></td><td></td></tr><tr><td colspan="5">10. Proper cooking time & temperatures</td></tr><tr><td></td><td>X</td><td></td><td></td><td></td></tr><tr><td colspan="5">11. Proper reheating procedures for hot holding</td></tr><tr><td colspan="5">PROTECTION FROM CONTAMINATION</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">12. Returned and re-service of food</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">13. Food in good condition, safe and unadulterated</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">14. Food contact surfaces: clean and sanitized</td></tr></table>					In	N/O-N/A	COS	MAJ	OUT	DEMONSTRATION OF KNOWLEDGE						X				1. Demonstration of knowledge; food safety certification					Food Safety Cert Name: <u>Non-Pass</u> Exp. Date: _____					EMPLOYEE HEALTH & HYGIENIC PRACTICES					X					2. Communicable disease; reporting, restrictions & exclusions					X					3. No discharge from eyes, nose, and mouth					X					4. Proper eating, tasting, drinking or tobacco use					PREVENTING CONTAMINATION BY HANDS					X					5. Hands clean and properly washed; gloves used properly					X					6. Adequate handwashing facilities supplied & accessible					TIME AND TEMPERATURE RELATIONSHIPS					X					7. Proper hot and cold holding temperatures						X				8. Time as a public health control; procedures & records						X				9. Proper cooling methods						X				10. Proper cooking time & temperatures						X				11. Proper reheating procedures for hot holding					PROTECTION FROM CONTAMINATION					X					12. Returned and re-service of food					X					13. Food in good condition, safe and unadulterated					X					14. Food contact surfaces: clean and sanitized					<table><tr><td>In</td><td>N/O-N/A</td><td>COS</td><td>MAJ</td><td>OUT</td></tr><tr><td colspan="5">FOOD FROM APPROVED SOURCES</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">15. Food obtained from approved source</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">16. Compliance with shell stock tags, condition, display</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">17. Compliance with Gulf Oyster Regulations</td></tr><tr><td colspan="5">CONFORMANCE WITH APPROVED PROCEDURES</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan</td></tr><tr><td colspan="5">CONSUMER ADVISORY</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">19. Consumer advisory provided for raw or undercooked foods</td></tr><tr><td colspan="5">HIGHLY SUSCEPTIBLE POPULATIONS</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">20. Licensed health care facilities/ public & private schools; prohibited foods not offered</td></tr><tr><td colspan="5">WATER/HOT WATER</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">21. Hot and cold water available</td></tr><tr><td colspan="5">Temp _____ F</td></tr><tr><td colspan="5">LIQUID WASTE DISPOSAL</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">22. Sewage and wastewater properly disposed</td></tr><tr><td colspan="5">VERMIN</td></tr><tr><td>X</td><td></td><td></td><td></td><td></td></tr><tr><td colspan="5">23. No rodents, insects, birds, or animals</td></tr></table>					In	N/O-N/A	COS	MAJ	OUT	FOOD FROM APPROVED SOURCES					X					15. Food obtained from approved source					X					16. Compliance with shell stock tags, condition, display					X					17. Compliance with Gulf Oyster Regulations					CONFORMANCE WITH APPROVED PROCEDURES					X					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					CONSUMER ADVISORY					X					19. Consumer advisory provided for raw or undercooked foods					HIGHLY SUSCEPTIBLE POPULATIONS					X					20. Licensed health care facilities/ public & private schools; prohibited foods not offered					WATER/HOT WATER					X					21. Hot and cold water available					Temp _____ F					LIQUID WASTE DISPOSAL					X					22. Sewage and wastewater properly disposed					VERMIN					X					23. No rodents, insects, birds, or animals				
In	N/O-N/A	COS	MAJ	OUT																																																																																																																																																																																																																																																																																																																											
DEMONSTRATION OF KNOWLEDGE																																																																																																																																																																																																																																																																																																																															
	X																																																																																																																																																																																																																																																																																																																														
1. Demonstration of knowledge; food safety certification																																																																																																																																																																																																																																																																																																																															
Food Safety Cert Name: <u>Non-Pass</u> Exp. Date: _____																																																																																																																																																																																																																																																																																																																															
EMPLOYEE HEALTH & HYGIENIC PRACTICES																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
2. Communicable disease; reporting, restrictions & exclusions																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
3. No discharge from eyes, nose, and mouth																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
4. Proper eating, tasting, drinking or tobacco use																																																																																																																																																																																																																																																																																																																															
PREVENTING CONTAMINATION BY HANDS																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
5. Hands clean and properly washed; gloves used properly																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
6. Adequate handwashing facilities supplied & accessible																																																																																																																																																																																																																																																																																																																															
TIME AND TEMPERATURE RELATIONSHIPS																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
7. Proper hot and cold holding temperatures																																																																																																																																																																																																																																																																																																																															
	X																																																																																																																																																																																																																																																																																																																														
8. Time as a public health control; procedures & records																																																																																																																																																																																																																																																																																																																															
	X																																																																																																																																																																																																																																																																																																																														
9. Proper cooling methods																																																																																																																																																																																																																																																																																																																															
	X																																																																																																																																																																																																																																																																																																																														
10. Proper cooking time & temperatures																																																																																																																																																																																																																																																																																																																															
	X																																																																																																																																																																																																																																																																																																																														
11. Proper reheating procedures for hot holding																																																																																																																																																																																																																																																																																																																															
PROTECTION FROM CONTAMINATION																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
12. Returned and re-service of food																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
13. Food in good condition, safe and unadulterated																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
14. Food contact surfaces: clean and sanitized																																																																																																																																																																																																																																																																																																																															
In	N/O-N/A	COS	MAJ	OUT																																																																																																																																																																																																																																																																																																																											
FOOD FROM APPROVED SOURCES																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
15. Food obtained from approved source																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
16. Compliance with shell stock tags, condition, display																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
17. Compliance with Gulf Oyster Regulations																																																																																																																																																																																																																																																																																																																															
CONFORMANCE WITH APPROVED PROCEDURES																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan																																																																																																																																																																																																																																																																																																																															
CONSUMER ADVISORY																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
19. Consumer advisory provided for raw or undercooked foods																																																																																																																																																																																																																																																																																																																															
HIGHLY SUSCEPTIBLE POPULATIONS																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
20. Licensed health care facilities/ public & private schools; prohibited foods not offered																																																																																																																																																																																																																																																																																																																															
WATER/HOT WATER																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
21. Hot and cold water available																																																																																																																																																																																																																																																																																																																															
Temp _____ F																																																																																																																																																																																																																																																																																																																															
LIQUID WASTE DISPOSAL																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
22. Sewage and wastewater properly disposed																																																																																																																																																																																																																																																																																																																															
VERMIN																																																																																																																																																																																																																																																																																																																															
X																																																																																																																																																																																																																																																																																																																															
23. No rodents, insects, birds, or animals																																																																																																																																																																																																																																																																																																																															
<table><tr><td colspan="2">SUPERVISION</td><td>OUT</td></tr><tr><td colspan="2">24. Person in charge present and performs duties</td><td></td></tr><tr><td colspan="2">PERSONAL CLEANLINESS</td><td></td></tr><tr><td colspan="2">25. Personal cleanliness and hair restraints</td><td></td></tr><tr><td colspan="2">GENERAL FOOD SAFETY REQUIREMENTS</td><td></td></tr><tr><td colspan="2">26. Approved thawing methods used, frozen food</td><td></td></tr><tr><td colspan="2">27. Food separated and protected</td><td></td></tr><tr><td colspan="2">28. Washing fruits and vegetables</td><td></td></tr><tr><td colspan="2">29. Toxic substances properly identified, stored, used</td><td></td></tr><tr><td colspan="2">FOOD STORAGE/ DISPLAY/ SERVICE</td><td></td></tr><tr><td colspan="2">30. Food storage; food storage containers identified</td><td></td></tr><tr><td colspan="2">31. Consumer self-service</td><td></td></tr><tr><td colspan="2">32. Food properly labeled & honestly presented</td><td></td></tr><tr><td colspan="2">EQUIPMENT/ UTENSILS/ LINENS</td><td></td></tr><tr><td colspan="2">33. Nonfood contact surfaces clean</td><td></td></tr><tr><td colspan="2">34. Warewashing facilities: installed, maintained, used; test strips</td><td></td></tr><tr><td colspan="2">35. Equipment/ Utensils approved; installed; clean; good repair, capacity</td><td></td></tr><tr><td colspan="2">36. Equipment, utensils and linens: storage and use</td><td></td></tr><tr><td colspan="2">37. Vending machines</td><td></td></tr><tr><td colspan="2">38. Adequate ventilation and lighting; designated areas, use</td><td></td></tr></table>					SUPERVISION		OUT	24. Person in charge present and performs duties			PERSONAL CLEANLINESS			25. Personal cleanliness and hair restraints			GENERAL FOOD SAFETY REQUIREMENTS			26. Approved thawing methods used, frozen food			27. Food separated and protected			28. Washing fruits and vegetables			29. Toxic substances properly identified, stored, used			FOOD STORAGE/ DISPLAY/ SERVICE			30. Food storage; food storage containers identified			31. Consumer self-service			32. Food properly labeled & honestly presented			EQUIPMENT/ UTENSILS/ LINENS			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			<table><tr><td colspan="2"></td><td>OUT</td></tr><tr><td colspan="2">39. Thermometers provided and accurate</td><td></td></tr><tr><td colspan="2">40. Wiping cloths: properly used and stored</td><td></td></tr><tr><td colspan="2">PHYSICAL FACILITIES</td><td></td></tr><tr><td colspan="2">41. Plumbing: proper backflow devices</td><td></td></tr><tr><td colspan="2">42. Garbage and refuse properly disposed; facilities maintained</td><td></td></tr><tr><td colspan="2">43. Toilet facilities: properly constructed, supplied, cleaned</td><td></td></tr><tr><td colspan="2">44. Premises: personal/cleaning items; vermin-proofing</td><td></td></tr><tr><td colspan="2">PERMANENT FOOD FACILITIES</td><td></td></tr><tr><td colspan="2">45. Floor, walls and ceilings: built, maintained, and clean</td><td></td></tr><tr><td colspan="2">46. No unapproved private homes/ living or sleeping quarters</td><td></td></tr><tr><td colspan="2">SIGNS/ REQUIREMENTS</td><td></td></tr><tr><td colspan="2">47. Signs posted; last inspection report available</td><td></td></tr><tr><td colspan="2">COMPLIANCE & ENFORCEMENT</td><td></td></tr><tr><td colspan="2">48. Plan Review</td><td></td></tr><tr><td colspan="2">49. Permits Available</td><td></td></tr><tr><td colspan="2">50. Impoundment</td><td></td></tr><tr><td colspan="2">51. Permit Suspension</td><td></td></tr><tr><td colspan="2">52. SB1383 Food Diversion Program</td><td></td></tr><tr><td colspan="2">> Written contract with food recovery organizations</td><td></td></tr><tr><td colspan="2">> Monthly edible foods donation records</td><td></td></tr></table>							OUT	39. Thermometers provided and accurate			40. Wiping cloths: properly used and stored			PHYSICAL FACILITIES			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			PERMANENT FOOD FACILITIES			45. Floor, walls and ceilings: built, maintained, and clean			46. No unapproved private homes/ living or sleeping quarters			SIGNS/ REQUIREMENTS			47. Signs posted; last inspection report available			COMPLIANCE & ENFORCEMENT			48. Plan Review			49. Permits Available			50. Impoundment			51. Permit Suspension			52. SB1383 Food Diversion Program			> Written contract with food recovery organizations			> Monthly edible foods donation records																																																																																																																																																																																													
SUPERVISION		OUT																																																																																																																																																																																																																																																																																																																													
24. Person in charge present and performs duties																																																																																																																																																																																																																																																																																																																															
PERSONAL CLEANLINESS																																																																																																																																																																																																																																																																																																																															
25. Personal cleanliness and hair restraints																																																																																																																																																																																																																																																																																																																															
GENERAL FOOD SAFETY REQUIREMENTS																																																																																																																																																																																																																																																																																																																															
26. Approved thawing methods used, frozen food																																																																																																																																																																																																																																																																																																																															
27. Food separated and protected																																																																																																																																																																																																																																																																																																																															
28. Washing fruits and vegetables																																																																																																																																																																																																																																																																																																																															
29. Toxic substances properly identified, stored, used																																																																																																																																																																																																																																																																																																																															
FOOD STORAGE/ DISPLAY/ SERVICE																																																																																																																																																																																																																																																																																																																															
30. Food storage; food storage containers identified																																																																																																																																																																																																																																																																																																																															
31. Consumer self-service																																																																																																																																																																																																																																																																																																																															
32. Food properly labeled & honestly presented																																																																																																																																																																																																																																																																																																																															
EQUIPMENT/ UTENSILS/ LINENS																																																																																																																																																																																																																																																																																																																															
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																																																																																																																																																																																																																																																																																																																															
PHYSICAL FACILITIES																																																																																																																																																																																																																																																																																																																															
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																																																																																																																																																																																																																																																																																																																															
PERMANENT FOOD FACILITIES																																																																																																																																																																																																																																																																																																																															
45. Floor, walls and ceilings: built, maintained, and clean																																																																																																																																																																																																																																																																																																																															
46. No unapproved private homes/ living or sleeping quarters																																																																																																																																																																																																																																																																																																																															
SIGNS/ REQUIREMENTS																																																																																																																																																																																																																																																																																																																															
47. Signs posted; last inspection report available																																																																																																																																																																																																																																																																																																																															
COMPLIANCE & ENFORCEMENT																																																																																																																																																																																																																																																																																																																															
48. Plan Review																																																																																																																																																																																																																																																																																																																															
49. Permits Available																																																																																																																																																																																																																																																																																																																															
50. Impoundment																																																																																																																																																																																																																																																																																																																															
51. Permit Suspension																																																																																																																																																																																																																																																																																																																															
52. SB1383 Food Diversion Program																																																																																																																																																																																																																																																																																																																															
> Written contract with food recovery organizations																																																																																																																																																																																																																																																																																																																															
> Monthly edible foods donation records																																																																																																																																																																																																																																																																																																																															

Received by (Print) <u>JOE</u>	Title
Received by (Signature) <u>JS</u>	
Specialist (Print) <u>PAT SANDOZ</u>	Specialist (Signature) <u>[Signature]</u>
Re-inspection Date:	