



41. Plumbing in compliance

**Violation:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. (114171, 114189.1, 114190, 114193, 114192, 114192.1, 114193.1, 114195, 114199)

**Comments:** REPAIR THE LEAK AT THE UTNESIL SINK, CURRENTLY THE OPERATOR TURNS THE HOT WATER ON AND OFF BY THE VALVE UNDER THE SINK.

**Remedy:** Repair plumbing leak(s) in an approved manner and clean thoroughly. Ensure indirect waste receptors are readily accessible for cleaning & servicing, and waste piping has an appropriate air gap.

45. Floor, walls, and ceilings properly built, maintained and clean

**Violation:** Walls and ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

**Comments:** CLEAN THE FLOORS THROUGHOUT THE DAY TO REMOVE ACCUMUALTED DEBIS UNDER AND BEHIND THE KITCHEN EQUIPMENT TO INCLUDE ALL FLOOR SINKS.

**Remedy:** Floors, walls, and ceilings in food preparation and handling areas must be smooth, durable, easily cleanable, and meet all structural requirements.

49. Permit current and posted

**Violation:** A food facility shall not be open for business without a valid permit. A permit, once issued, is nontransferable. A permit shall be valid only for the person, location, type of food sales, or distribution activity and, unless suspended or revoked for cause, for the time period indicated. The health permit shall be posted in a conspicuous place in the food facility. (114381, 114387)

**Comments:** THIS FACILITY IS CLOSED DUE TO A VERMIN/COCKROACH INVESTATION AND MAY NOT REOPEN UNTIL WRITTEN APPROVAL FROM OUR OFFICE. CONTACT OUR OFFICE FOR A REINSPECTION ONCE VERMIN IS CONTROLLED AT 559-600-3357.

**Remedy:** Post current Environmental Health permit in visible location, or apply for, pay all fees and penalties, and obtain a permit to operate.

51. No imminent health hazard

**Violation:** 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 or cottage food operation immediately closed. (114405, 114409)

**Comments:** THIS FACILITY IS CLOSED DUE TO A VERMIN/COCKROACH INVESTATION AND MAY NOT REOPEN UNTIL WRITTEN APPROVAL FROM OUR OFFICE. CONTACT OUR OFFICE FOR A REINSPECTION ONCE VERMIN IS CONTROLLED AT 559-600-3357.

**Remedy:** Cease operation immediately until written approval to reopen is given by enforcement officer.

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<b>TEMPERATURE CONTROL:</b> Documentation required for all facilities with potentially hazardous food.					
Type of Food	Temp (F)	In	Out	Process/Holding Location	
1 VEGETABLES	41	☼	○	FOOD PREP REF	
2 FRUIT	40	☼	○	1 DOOR REF	
3 MILK	31	☼	○	REACH IN REF	

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**Observed and in Compliance:**

- 1a. Food safety certification(s) current and available
- 6. Adequate handwashing facilities supplied & accessible
- 7. Proper hot and cold holding temperatures maintained

13. Food in good condition, safe and unadulterated
14. Food contact surfaces clean and sanitized
15. Food obtained from approved source
21. Hot and cold water available
30. Packaged food storage meets requirements
33. Nonfood contact surfaces clean; cooking equipment is clean
34. Warewashing facilities installed, maintained, and used appropriately
35. Equipment approved, installed, clean, in good repair, with adequate capacity
36. Equipment, utensils and linens properly stored and used, pressurized cylinders secured
38. Adequate ventilation and lighting
39. Thermometers provided and accurate
40. Wiping cloths properly used and stored
43. Toilet facilities properly constructed, supplied, and cleaned

**General Comments:**

ROUTINE INSPECTION- THIS FACILITY IS CLOSED DUE TO A VERMIN/COCKROACH INVESTATION AND MAY NOT REOPEN UNTIL WRITTEN APPROVAL FROM OUR OFFICE. CONTACT OUR OFFICE FOR A REINSPECTION ONCE VERMIN IS CONTROLLED AT 559-600-3357.

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**NOTICE: Facilities with violations requiring reinspection(s) will be charged a fee for each reinspection based on the current Fee Schedule:** <https://www.fresnocountyca.gov/Departments/Public-Health/Environmental-Health>.

UPON AUTHORITY OF THE ENVIRONMENTAL HEALTH DIRECTOR, **THE ENVIRONMENTAL HEALTH PERMIT FOR THE BUSINESS IS IMMEDIATELY SUSPENDED** DUE TO THE ITEMS MARKED WITH AN ASTERISK (\*). **THE BUSINESS IS TO REMAIN CLOSED UNTIL ALL OF THE CORRECTIONS ARE COMPLETED AND WRITTEN AUTHORIZATION TO REOPEN IS ISSUED BY THIS OFFICE.** AN APPEAL OF THIS SUSPENSION MAY BE REQUESTED BY WRITING TO THE ENVIRONMENTAL HEALTH DIRECTOR.

**Received By:** THAI LEE, OWNER/OPERATOR

**Inspected By:** Amanda Salazar