## Food Safety Assessment Categories

<table>
<thead>
<tr>
<th>Category Code</th>
<th>Assessment Status</th>
<th>Violation Risk</th>
</tr>
</thead>
<tbody>
<tr>
<td>Category Code</td>
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</tr>
<tr>
<td>1 Food Source/Condition</td>
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<tr>
<td>2 Cooking Temperatures</td>
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<tr>
<td>3 Consumer Advisory</td>
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<tr>
<td>4 Reheating Temperatures</td>
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<tr>
<td>5 Cooling Food</td>
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<td>6 Hot Holding Temperatures</td>
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<td>7 Cold Holding Temperatures</td>
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</tr>
<tr>
<td>8 Facilities to Maintain Temperature</td>
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<tr>
<td>9 Date Marking of Food</td>
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<tr>
<td>10 Probe-Type Thermometers</td>
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<tr>
<td>11 Cross-Contamination Prevention</td>
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<td>12 Employee Health</td>
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<td>13 Employee Personal Hygiene</td>
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<td>14 Cleaning and Sanitization</td>
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<tr>
<td>15 Water Supply</td>
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<td>16 Waste Water Disposal</td>
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<tr>
<td>17 Plumbing</td>
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<tr>
<td>18 Handwashing Facilities</td>
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<td>19 Pest Management</td>
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<td>20 Toxic Items</td>
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<td>21 Certified Food Protection Manager</td>
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<tr>
<td>22 Demonstration of Knowledge</td>
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<tr>
<td>23 Contamination Prevention - Food, Utensils and Equipment</td>
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<tr>
<td>24 Fabrication, Design, Installation and Maintenance</td>
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</tr>
<tr>
<td>25 Toilet Room</td>
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</tbody>
</table>

### General Sanitation

<table>
<thead>
<tr>
<th>Assessment Status</th>
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<tr>
<td>S</td>
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<td>x</td>
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<tr>
<td>26 Garbage and Refuse</td>
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</tr>
<tr>
<td>27 Floors</td>
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</tr>
<tr>
<td>28 Walls and ceilings</td>
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<tr>
<td>29 Lighting</td>
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<tr>
<td>30 Ventilation</td>
<td>x</td>
</tr>
<tr>
<td>31 Dressing rooms and Locker rooms</td>
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<tr>
<td>32 General Premises</td>
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</tr>
<tr>
<td>33 Administrative</td>
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</tbody>
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# U.S. Centers for Disease Control and Prevention "high risk" for foodborne illness and establishment of priority of inspection

- Diamond Exceptional
- S - Satisfactory
- NO - Not Observed
- NA - Not Applicable
- V - Violation

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Client # 201901310001

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202401110012
Food Safety Assessment Report

Inspector Name: 115474
Start Time: 11:45:00 AM
End Time: 02:45:00 PM

**Inspection Details**

**1 Food Source/Condition**
- **Violation:** HIGH RISK***
  - Multiple (27) severely dented cans found throughout facility. Cans were removed from sales floor.
  - Indoor sewer line excavations and demolition occurring in rear storage room, boxes of food still present during excavation and demolition, products partially submerged in dirt from excavation.
  - Bags of bulk frozen squid, sausage, chicken feet, chicken livers also fresh beef, pork etc not labeled for retail (repeat violation).
  - Bag of Kimchi found in merchandiser cooler found expired with severe black mold-like growth.

**Corrective Action:** Discard/remove food that is not in sound condition or not from an approved source.

**Food Code Section(s):** 332

**8 Facilities to Maintain Temperature**
- **Violation:** LOW RISK
  - Merchandiser coolers in use holding temperature control for safety foods, no temperature violations.

**Corrective Action:** Provide enough conveniently located, approved, properly operating refrigeration units to assure the maintenance and cooling of foods at required temperatures.

**Food Code Section(s):** 332

**11 Cross-Contamination Prevention**
- **Violation:** HIGH RISK***
  - Raw pork and beef offered for customer self-service present in merchandiser cooler.

**Corrective Action:** Discontinue offering raw, unpackaged food of animal origin, such as beef, lamb, pork, poultry, or fish for consumer self-service.

**Food Code Section(s):** 334

**14 Cleaning and Sanitization**
- **Violation:** HIGH RISK***
  - Facility lacks a three-compartment sink for washing and sanitizing food contact surfaces (repeat violation).

**Corrective Action:** Provide 3 compartment sink or approved mechanical dishwasher.

**Food Code Section(s):** 311

**15 Water Supply**
- **Violation:** MEDIUM RISK**
  - No water supply currently in the facility, no restrooms or handwashing facilities.

**Corrective Action:** Close food facility

**Food Code Section(s):** 319
### Waste Water Disposal
- **Violation:** 16 Waste Water Disposal
- **Comments:** *MEDIUM RISK**
  - The sewer line has been excavated.
  - Plumbing work is actively in progress.

**Food Code Section(s):** 320 ; 321
**Corrective Action:**
- Close food facility
- Complete plumbing fixture repairs and upgrades.
- Have plumbing fixtures inspected by the ACHD Plumbing Program.

### Plumbing
- **Violation:** 17 Plumbing
- **Comments:** *LOW RISK*
  - Facility lacks a mop sink.

**Food Code Section(s):** 321
**Corrective Action:**
- Provide mop service sink.
- Complete plumbing construction.

### Handwashing Facilities
- **Violation:** 18 Handwashing Facilities
- **Comments:** *MEDIUM RISK**
  - Facility lacks a dedicated hand sink (repeat violation).

**Food Code Section(s):** 323
**Corrective Action:**
- Properly install and locate hand washing sinks

### Contamination Prevention - Food, Utensils and Equipment
- **Violation:** 23 Contamination Prevention - Food, Utensils and Equipment
- **Comments:** *LOW RISK*
  - Food stored on floor of walk-in cooler.
  - Food stored on floor near register and freezers.
  - Facility lacks a dedicated food preparation sink with indirect waste (repeat violation).

**Food Code Section(s):** 332
**Corrective Action:**
- Protect Food
- Provide approved food preparation sink with indirect waste
- Cover Foods

### Fabrication, Design, Installation and Maintenance
- **Violation:** 24 Fabrication, Design, Installation and Maintenance
- **Comments:** *LOW RISK*
  - Gaskets of true 2-door merchandiser cooler are in disrepair, torn.

**Food Code Section(s):** 308
**Corrective Action:**
- Repair / replace equipment

### Toilet Room
- **Violation:** 25 Toilet Room
- **Comments:** *LOW RISK*
  - Restroom for facility has been demolished.

**Food Code Section(s):** 321
**Corrective Action:**
- Provide restroom for employees.
### Floors

**Violation:** 27 Floors  
**Comments:**  *LOW RISK*  
- Floor tiles throughout the entire facility are cracked/broken.  
**Food Code Section(s):** 312  
**Corrective Action:** Provide smooth, durable, easily cleaned surface  
**Corrective Action:** Repair or replace

### Walls and ceilings

**Violation:** 28 Walls and ceilings  
**Comments:**  *LOW RISK*  
- Ceiling tiles near the register are stained with severe water damage.  
**Food Code Section(s):** 312  
**Corrective Action:** Repair or replace

### Administrative

**Violation:** 33 Administrative  
**Comments:**  - Facility is ordered to close.  
**Food Code Section(s):** 302  
**Corrective Action:** Do not conceal, remove or cover placard.  

**Other Assessment observations and comments:**

| 32 General Premises | Satisfactory |

**Exceptional Observations:**