



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Shanghai Garden
 Address: 520 Bogert City: _____

- Initial Routine Re-inspection Complaint Complaint Re-inspection Consultation Construction Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable
 COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN	SUPERVISION	MIN
1. Demonstration of knowledge; food safety certification			X	24. Person in charge present and performs duties	
Food Safety Cert Name: <u>Dingxiong Yu</u> Exp. Date: <u>2024</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusion				25. Personal cleanliness and hair restraints	
3. No discharge from eyes, nose, or mouth; no open wounds				26. Approved thawing methods used, frozen food	
4. Proper eating, tasting, drinking or tobacco use				27. Food separated and protected	
PREVENTING CONTAMINATION BY HANDS				28. Washing fruits and vegetables	
5. Hands clean and properly washed; gloves used properly				29. Toxic substances properly identified, stored, used	
6. Adequate handwashing facilities supplied & accessible				FOOD STORAGE/DISPLAY/SERVICE	
TIME AND TEMPERATURE RELATIONSHIPS				30. Food storage; food storage containers identified	X
7. Proper hot and cold holding temperatures				31. Consumer self-service	
8. Time as a public health control; procedures & records				32. Food properly labeled & honestly presented	
9. Proper cooling methods				EQUIPMENT/UTENSILS/LINENS	
10. Proper cooking time & temperatures				33. Nonfood contact surfaces clean	
11. Proper reheating procedures for hot holding				34. Warewashing facilities: installed, maintained, used; test strips	
PROTECTION FROM CONTAMINATION				35. Equipment/Utensils approved; installed; clean; good repair, capacity	X
12. Returned and reservice of food				36. Equipment, utensils and linens: storage and use	
13. Food in good condition: safe and unadulterated				37. Vending machines	
14a. Food contact surfaces: clean and sanitized			X	38. Adequate ventilation and lighting; designated areas, use	
14b. Proper warewashing and sanitizing procedures				39. Thermometers provided and accurate	
FOOD FROM APPROVED SOURCES				40. Wiping cloths: properly used and stored	
15. Food obtained from approved source				PHYSICAL FACILITIES	
16. Compliance with shellstock tags, condition, display				41. Plumbing: proper backflow devices	
17. Compliance with Gulf oyster regulations				42. Garbage and refuse properly disposed; facilities maintained	
CONFORMANCE WITH APPROVED PROCEDURES				43. Toilet facilities: properly constructed, supplied, cleaned	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44a. Premises kept free of debris and unnecessary equipment	
CONSUMER ADVISORY				44b. Appropriate use of equipment	
19. Raw, undercooked, and confectionary containing alcohol foods				44c. Janitorial area, provided maintained, and kept clean	
HIGHLY SUSCEPTIBLE POPULATIONS				44d. Employee personal items stored in approved location	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				44e. Facility is equipped to prevent vermin entrance/harborage	
WATER/HOT WATER				PERMANENT FOOD FACILITIES	
21. Adequate hot & cold water provided				45. Floor walls and ceilings: built, maintained, and clean	
LIQUID WASTE DISPOSAL				46. No unapproved private homes/living or sleeping quarters	
22. Sewage and wastewater properly disposed				SIGNS/REQUIREMENTS	
VERMIN				47. Signs posted; last inspection report available	
23. No rodents, insects, birds, or animals			X	COMPLIANCE & ENFORCEMENT	

See violation pages 2-3.

Green placard issued.

Owner/Operator: _____

REHS: Kent Form Updated 07/21/17
 Food Facility Inspection Report Forms_updated 7-2017.xls



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OBSERVATIONS AND CORRECTIVE ACTIONS

1- No CA Food Handler card available for employee working in kitchen. Provide and keep copy on site for inspection within 7 days.

14 - Cleaver stored in crack between prep refrigerator and steam table. Store in easily cleanable container/surface only.

23 - live cock roach on stainless table by fryer and cock roach carcasses under work (on floor). Call Pest Control Operator and ABATE IMMEDIATELY.

Large bag of beverage recycling and multiple open cardboard boxes used to store/organize miscellaneous items in facility. Remove beverage recycling EVERY DAY. Discard all cardboard boxes after they are opened. Empty beverage containers ATTRACT

Owner/Operator Init: QY

REHS Init: [Signature]



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION
 DEVELOPMENT SERVICES DEPARTMENT
 1130 Civic Center Boulevard, Suite A
 Yuba City, CA 95993
 Ph# (530) 822-7400 Fax# (530) 822-7220

Date 10.6.20
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OBSERVATIONS AND CORRECTIVE ACTIONS

Vermun and They can enter facility (and hide in boxes) in grooves of cardboard.

Note: Facility is TOO CLEAN to find/feel cockroaches. Remove all open cardboard boxes TODAY.

30 - Food stored in open tin (#10) cans. Place in approved containers once open.

35 - Reported prep and utensil sinks cleaned with sanitizer. Wash/rinse/sanitize sinks (and all other equipment and utensils) to clean.

Re-inspection on cockroaches, cardboard and recyclables to follow in 2+ days.

Owner/Operator Init: QR

REHS Init: [Signature]