

## INSPECTION REPORT

Facility Name: KUYAS ASIAN CUISINE, INC		Program Identifier:		Inspection Date: 08/05/2022		<b>FACILITY STATUS</b>  <b>PASS</b>
Address: 460 SAN MATEO AVE		City/Zip: SAN BRUNO, 94066		Suggested Re-Inspection Date: 12/17/2022		
Owner/Permitee: BAUTISTA, JOSEPH G		Person in Charge:		Phone #: 6505893805		
E-mail Address: eat@kuyasasiancuisine.com		Time In:		Time Out:		
Certified Food Manager: Salvacion Edang ( 18209422 )		Exam Provider: Servsafe		Date Expired: 8/1/2024 12:00		<b>Yellow</b>
Program Record ID: (PR,SR,CO): PR0042610		PE: 1514		Service: 001		
				Inspection Type: NONE		<b>Red</b>

A \$198.00 (1hour minimum) fee will be charged for verified complaints, to reopen facilities ordered closed, or when violations noted during inspection are not corrected prior to reinspection. Any or all violations may be posted at the Environmental Health web site.

IN=In compliance N/A=Not applicable N/O=Not observed COS=Corrected on-site OUT=Items not in compliance Maj=Major violation Min=Minor violation												
CRITICAL RISK FACTORS							GOOD RETAIL PRACTICES					
The following pose a threat to public health and must be corrected immediately.							Preventive measures that can reduce food borne illness.					
EMPLOYEE KNOWLEDGE/HEALTH & HYGIENE							SUPERVISION					
	IN	MAJ	MIN	COS	NO	NA		IN	OUT	COS	NO	NA
1a Demonstration of knowledge	x						24 Person in charge present and performs duties	x				
1b Original food safety certification and food handler cards; valid, available for review	x						25 Personal cleanliness and hair restraints	x				
2 Communicable disease; reporting, restrictions & exclusions	x						GENERAL FOOD SAFETY REQUIREMENTS					
3 No discharge from eyes, nose and mouth	x						26 Approved thawing methods in use	x				
4 Proper eating, tasting, drinking or tobacco use	x						27 Food separated and protected	x				
PREVENT CONTAMINATION BY HANDS							28 Washing fruits and vegetables	x				
5 Hands clean and properly washed; proper glove use	x						29 Toxic substances properly identified, stored and used	x				
6 Adequate hand washing facilities; supplied and accessible	x						FOOD STORAGE/DISPLAY/SERVICE					
TIME AND TEMPERATURE RELATIONSHIP							30 Food storage; food storage containers identified	x				
7 Proper hot and cold holding temperatures	x						31 Consumer self service	x				
8 Time as a public health control; procedures & records	x						32 Food properly labeled & honestly presented	x				
9 Proper cooling methods	x						EQUIPMENT/UTENSILS/LINENS					
10 Proper cooking time and temperature	x						33 Nonfood contact surfaces clean	x				
11 Proper reheating procedures for hot holding	x						34 Warewash facilities: installed, maintained, used; test strips	x				
PROTECTION FROM CONTAMINATION							35 Equipment/utensils-approved; installed; clean; good repair; capacity		x			
12 Returned and re-service of food	x						36 Equipment, utensils and linens; storage and use	x				
13 Food in good condition, safe and unadulterated	x						37 Vending Machine					x
14 Food contact surfaces: clean and sanitized		x		x			38 Adequate ventilation and lighting; designated areas, use	x				
FOOD FROM APPROVED SOURCES							39 Thermometers provided and accurate	x				
15 Food obtained from approved source	x						40 Wiping cloths; properly used and stored	x				
16 Compliance with shell stock tags, condition, display						x	PHYSICAL FACILITIES					
17 Compliance with Gulf Oyster Regulations						x	41 Plumbing; proper backflow devices	x				
ADDITIONAL CRITICAL RISK FACTORS							42 Garbage and refuse properly disposed; facilities maintained	x				
18 Compliance with variance, specialized processes & HACCP						x	43 Toilet facilities: properly disposed; facilities maintained	x				
19 Consumer advisory provided for raw or undercooked foods						x	44 Premises; personal/cleaning items; vermin proofing	x				
20 Licensed health care facilities/public & private schools: prohibited foods not offered						x	45 Floors, walls and ceiling: built, maintained and clean	x				
21 Hot and cold water available	x						46 No unapproved private homes/living or sleeping quarters	x				
22 Sewage and wastewater properly disposed	x						SIGNS/ REQUIREMENTS					
23 No insects, rodents, birds or animals present	x						47 Signs posted; last inspection report available	x				
							48 Permit available	x				
							49 Plan review					x
COMPLIANCE & ENFORCEMENT												
C1 - REFERRAL	C4 - CEASE/DESIST	C7 - POLYSTYRENE	E1 - PLACARD POSTED	E4 - RE-OPEN	E7 - CHANGE OF OWNERSHIP-DENIED							
C2 - VC&D	C5 - IMPOUNDMENT	C8 - STORMWATER	E2 - PHOTO DOCUMENTATION	E5 - TRANSFAT	E8 - CHANGE OF OWNERSHIP-APPROVED							
C3 - SAMPLES	C6 -IMPOUND RELEASED	C9 - PLASTIC BAG BAN	E3 - HEARING	E6 - MENU	E9 - CHANGE OF OWNERSHIP-PENDING							
C10 - DISHWASHER-YES			C11 - DISHWASHER-NO									

Received by:

Specialist: EDMOND TONG, REHS 650-372-6200

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### MEASUREMENTS

### DOCUMENTATION REQUIRED FOR ALL FACILITIES WITH PHF

### NO PHF

Item	Measurement	Comment
2 door preparation unit	38.00 F	
bitter melono	40.00 F	
refrigeraiton	39.00 F	
handwash station	109.00 F	
coffin freezer	17.00 F	
coffin freezer	12.00 F	
automatic dishwash unit	50.00 PPM	
Avanti produce refrigeration	42.00 F	
pork	39.00 F	
chicken - preparation	43.00 F	
hot water @ men's bathroom handwash station	120.00 F	
True	42.00 F	
slide refrigeration	35.00 F	
hot water @ women's bathroom handwash station	116.00 F	
2 door freezer	14.00 F	
shrimp	39.00 F	
spam	38.00 F	
pork knuckle	41.00 F	
oxtail	40.00 F	
hot water @ 3 compartment station	120.00 F	

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### OBSERVATIONS AND CORRECTIVE ACTIONS

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

No.	Violation Comment	Comply By Date
14.	14. Food contact surfaces: clean and sanitized  - OBSERVED CUTTING BOARDS WITH HEAVY STAINS & DEBRIS. Routinely clean and maintain all cutting boards to prevent contamination of foods. Soak boards overnight in solution. In the morning, scrub to remove stains & etched in black grimes in cut lines. Wash with detergent and sanitizer. Maintain all equipment in sanitary condition. If boards cannot be cleaned, replace with approved equipment.	Complied On Site
35.	35. Equipment/utensils-approved; installed; clean; good repair; capacity (prep sinks, refrigerators)  - OBSERVED MEAT SLICING UNIT WITH HEAVY STAINS & DEBRIS. Again, clean all equipment after each use. Wash all parts in contact with foods. Remove stains & grime buildup. Wash with detergent and sanitizer to prevent contamination of foods.  - OBSERVED COOKLINE EQUIPMENT WITH HEAVY STAINS. Concentrate cleaning interior of burners & sidewalls of equipment. Remove heavy grime and grease. Afterwards, wash with detergent and sanitizer. Maintain in sanitary condition.	8/31/2022

#### Overall Comments:

ROUTINE INSPECTION

REINSPECTION: NEXT ROUTINE

STATUS: PASS

- met with employees
- met with owner
- discussed rotation of foods
- discussed catering

**Safe Food Donations:** San Mateo County Environmental Health encourages all food facilities to participate in our Safe Surplus Food Donation Program. This is a statewide effort to get edible food out of the trash and to the families that are in need. Your business is protected by the Bill Emerson Good Samaritan Act and the California Retail Food Code 114433 that states any person, gleaner, or food facility that donates food as permitted by Section 114432 shall not be subject to civil or criminal liability. The county appreciates your business and contribution to the local community and environment. For more information regarding Safe Surplus Food Donations, please visit our website at <https://www.smchealth.org/fooddonation> or by phone at 650-692-6200.

**Please note:** Health permits are non-transferrable. In the event of a change of ownership, the new owner must apply for a new health permit. The placard is the property of San Mateo County Environmental Health Services. The placard shall remain posted as designated by the representative of San Mateo County. If removed the facility will be subject to a fine of \$500 per incident.

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