

INSPECTION REPORT

Facility Name: LITTLE SICHUAN RESTAURANT		Program Identifier:		Inspection Date: 01/07/2020		FACILITY STATUS PASS
Address: 168 E 4TH AVE		City/Zip: SAN MATEO, 94402		Suggested Re-Inspection Date: 05/07/2020		
Owner/Permitee: E M ULTRASELECT INC		Person in Charge:		Phone #: 6503459168		
E-mail Address: LITTLESICHUAN9168@GMAIL.COM		Time In:		Time Out:		
Certified Food Manager: FANG QING SONG		Exam Provider: ANSI		Date Expired: 4/2/2021 12:00		Service 001
Program Record ID: (PR,SR,CO): PR0000993		PE: 1516				

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	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 VIOLATION							47 Signs posted; last inspection report available	x				
COMPLIANCE & ENFORCEMENT							48 Permit available	x				
C1 - REFERRAL	C4 - CEASE/DESIST	C7 - POLYSTYRENE	E1 - PLACARD POSTED	E4 - RE-OPEN	E7 - CHANGE OF OWNERSHIP-DENIED		49 Plan review	x				
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:

YUNLEI MANAGER

Specialist: JUAN QUEVEDO, REHS 650-372-6200



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MEASUREMENTS

DOCUMENTATION REQUIRED FOR ALL FACILITIES WITH PHF

NO PHF

Item	Measurement	Comment
NOODLES/STOVE TOP	145.00 F	
2 COMPARTMENT FOOD PREP SINK/KITCHEN	90.00 F	PROVIDE MINIMUM 100F TO ALL SINKS IN KITCHEN
RICE/RICE WARMER	166.00 F	
RAW CHICKEN/KITCHEN 2 DOOR COOLER #1	35.00 F	
HANDWASH SINK/KITCHEN	90.00 F	PROVIDE MINIMUM 90F TO ALL SINKS IN KITCHEN
COOKED PORK/WALK IN COOLER	39.00 F	
CHLORINE DISH MACHINE/CLEANING AREA	125.00 F	
FISH/REACH DOWN FREEZER #1	3.00 F	
NOODLES/2 DOOR COOLER #3	40.00 F	
VEGETABLES/2 DOOR VEGETABLES COOLER	38.00 F	
RAW CHICKEN/1 DOOR COOLER #2	38.00 F	
VEGETABLES/PREP COOLER - SMALL	38.00 F	
RAW BEEF/COLD TOP REACH IN MAIN COOLER BOTTOM	35.00 F	
MEAT/REACH DOWN FREEZER #2	3.00 F	
CHLORINE DISH MACHINE/CLEANING AREA	0.00 PPM	REPAIR/REPLACE DISH MACHINE SO THAT IT DISPENSES MINIMUM 50PPM CHLORINE
PREPPED VEGETABLES/PREP COOLER BOTTOM - SMALL	38.00 F	
DUMPLINGS/KITCHEN 1 DOOR FREEZER #1	5.00 F	
RAW PORK/WALK IN FREEZER	1.00 F	
RAW CHICKEN/COLD TOP MAIN COOLER TOP	38.00 F	
EGGROLLS/REACH DOWN FREEZER #3	2.00 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
06.	06. Adequate hand washing facilities: supplied and accessible OBSERVATION: NO PAPER TOWELS AT HANDWASH SINK IN KITCHEN CORRECTIVE ACTION: MAINTAIN TOWELS IN DISPENSER AT ALL TIMES a) No soap or paper towels (or heated-air hand drying device) adjacent to the handwash sink in the kitchen (if other handwash sinks within a reasonable proximity are stocked, the violation may be classified as Minor Violation). Immediately re-stock and maintain soap or paper towels at dispensers.	Complied On Site
14.	14. Food contact surfaces: clean and sanitized OBSERVATION: NO CHLORINE IN DISH MACHINE FINAL RINSE CORRECTIVE ACTION: REPAIR/REPLACE DISH MACHINE SO MINIMUM 50PPM CHLORINE IS DISPENSED q) Sanitizer level in the final sanitizing rinse is below 50 ppm for Chlorine, below 200 ppm for Quaternary Ammonia, or below required concentration as indicated on the manufacturer's data plate during active mechanical warewashing. Repair dishmachine to dispense final sanitizing rinse levels of at least 50 ppm for Chlorine, 100 ppm for Quaternary Ammonia, or as indicated on the manufacturer's data plate. CORRECTED ON SITE; FACILITY WILL MANUALLY SANITIZE FOOD CONTACT SURFACES	Complied On Site
21.	21. Hot and cold water available OBSERVATION: HOT WATER AT 90F AVAILABLE AT 2 COMPARTMENT FOOD PREP AND HANDWASH SINK FARTHEST AWAY FROM DISH MACHINE/WAREWASH SINK CORRECTIVE ACTION: PROVIDE MINIMUM 100F TO ALL HANDWASH SINKS; h) Hot water from the faucet throughout the facility (including the warewashing sink) is between 110°F - 119°F. Provide at least 120°F water throughout the facility.	1/10/2020
23.	23. No insects, rodents, birds or animals present OBSERVATION: DEAD BUGS IN THE BACK STORAGE ROOM ON THE FLOOR CORRECTIVE ACTION: CLEAN AND MAINTAIN THIS AREA FREE OF DEAD BUGS k) Old dead cockroaches and/or fecal spots with no evidence of active infestation. Remove dead cockroaches from facility and clean fecal spots.	1/10/2020
30.	30. Food storage; food storage containers identified OBSERVATION: FOODS ARE INSIDE OF MAYONNAISE CONTAINERS LABELED MAYONNAISE BUT THERE IS DIFFERENT FOOD INSIDE CORRECTIVE ACTION: DISCONTINUE REUSING MAYONNAISE JARS TO STORE FOOD f) Working food containers, such as those located at the rear storage area, are missing labels that identify the food by common name (except food that can be easily identified, such as rice or pasta). Identify and label all working containers.	1/21/2020
33.	33. Nonfood contact surfaces clean OBSERVATION: GREASE AND FOOD DEBRIS ON SIDE ON ALL COOKING EQUIPMENT CORRECTIVE ACTION: CLEAN AND MAINTAIN COOKING EQUIPMENT FREE OF GREASE c) Grease accumulation on sides of deep fryer. Clean grease accumulation on sides of deep fryer and maintain clean.	1/21/2020
38.	38. Adequate ventilation and lighting; designated areas, use OBSERVATION: BLACK GREASE DROPLETS HANGING FROM CEILING DIRECTLY ABOVE COOKING FOOD AND COOKING EQUIPMENT CORRECTIVE ACTION: CLEAN THE HOOD AND PREVENT GREASE FROM FALLING DOWN ONTO THE FOOD UNDERNEATH e. Grease regularly drips from hood to floor. Clean and maintain hood to prevent cross-contamination of food, food-contact surfaces, equipment or utensils. h. Hood (exterior/interior) has an accumulation of grease and/or dust or is not functioning properly (does not effectively remove smoke, odors, grease, etc.). Clean and maintain hood for hood efficiency.	1/21/2020
45.	45. Floors, walls and ceiling: built, maintained and clean OBSERVATION: GREASE AND FOOD DEBRIS ACCUMULATING ON THE FLOOR UNDERNEATH THE COOKING AND PREP AREAS CORRECTIVE ACTION: CLEAN AND MAINTAIN THE FLOOR FREE OF GREASE AND FOOD DEBRIS t. Accumulated food debris, grease, mold, or dirt on floors, walls, ceilings including inside of walk-in refrigerator. Clean and maintain all floors throughout the facility.	1/21/2020

Overall Comments:

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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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