

# Lucky House Thai ( 2140 University Avenue )

## UCB Routine Inspection - Food

Current Managers

Not Assigned

Inspection Date

Dec 20, 2023

Inspection Contributors

Muzna Rauf

Inspection Resolvers

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## Notes

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Facility was issued a score of 85 (PASS) during a routine inspection conducted on 12/20/2023.

Major/minor violations (Critical Risk Factors) directly relate to the transmission of foodborne illness. The presence of a major violation poses a health hazard and warrants immediate correction and may require closure of the food facility. These violations are numbered 1-23.

General Retail Practice violation means a violation of an approved practice that does not pose an imminent health hazard, but does warrant correction. These violations are numbered 24-48.

Re-inspection to check for compliance of violations #1(b), #14, #23, , #27, #33, #38, #44, and #45 scheduled for 01/26/24 or after.

— Muzna Rauf

## Employee Health, Hygiene, & Knowledge \* 1

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### 1a. Demonstration of knowledge

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

### 1b. Food safety certification

Public Comments: The following occurred more than 60 days prior:  
1) Food Safety Manager certificate for Phonepaseuth Vongphachanh expired on 09/30/21.  
There is no updated certificate at the facility. Operator to register for new and valid certificate within the next 30 days.

Action Plan: California Retail Food Code §113947.1 (b) Food facilities that are not subject to the requirements of subdivision (a) that prepare, handle, or serve nonprepackaged, nonpotentially hazardous foods, except temporary food facilities, shall do one of the following:  
(1) Have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3.  
Correct within 30 days.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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## 2. Communicable disease; reporting, restrictions & exclusions

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 3. No discharge from eyes, nose, and mouth

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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## 4. Proper eating, drinking, or tobacco use

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

## Preventing Contamination by Hands \*

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### 5. Hands clean and properly washed; proper glove use

Public Comments: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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### 6. Adequate hand washing facilities: supplied and accessible

Public Comments: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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## Time & Temperature Relationship \*

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### 7. Proper hot and cold holding temperatures

Public Comments: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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### 8. Time as public health control; procedures and records

Public Comments:  
Inspector: Muzna Rauf  
Status: N/A

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### 9. Proper cooling methods

Public Comments:  
Inspector: Muzna Rauf  
Status: N/O

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### 10. Proper cooking time and temperature

Public Comments: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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## 11. Proper reheating procedures for hot holding

Public Comments:  
Inspector: Muzna Rauf  
Status: N/O

## Protection from Contamination \* 1

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### 12. Returned and re-service of food

Public Comments: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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### 13. Food in good condition; safe and unadulterated

Public Comments: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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### 14. Food contact surface; clean and sanitized

Public Comments: Observed the following:

- 1) Heavy yellow/black/brown discoloration and multiple deep grooves on surface of cutting board located at the sandwich prep coolers. Repair/Replace all heavily discolored and deteriorated cutting boards.
- 2) Two tongs being actively used to grab food are being stored on the front bar handle of the oven range. Ensure tongs are stored in a clean and sanitized container.
- 3) Multiple serving utensils stored inside container holding dirty water. Did not observe operator actively using the utensils.

Action Plan: California Retail Food Code §114097. All food contact surfaces shall be clean and sanitized at all times. Correct Immediately.

California Retail Food Code §114115 (a) Equipment food-contact surfaces and utensils shall be clean to sight and touch. (b) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Correct immediately.

California Retail Food Code §114117. All equipment and/or utensils in contact with potentially hazardous foods shall be cleaned and sanitized at least once every 4 hours. Correct Immediately.

California Retail Food Code §114099.6. Manual chemical sanitization shall only take place in one of three ways:

1. Equipment and utensils shall be in contact with a chlorine solution at 100ppm for a minimum of 30 seconds.
2. Equipment and utensils shall be in contact with an iodine solution at 25ppm for a minimum of 60 seconds.
3. Equipment and utensils shall be in contact with a quaternary ammonia solution at 200ppm for a minimum of 60 seconds.

Correct Immediately.

California Retail Food Code §114099.7. Mechanical sanitization shall be accomplished in the final sanitizing rinse by one of the following:

1. By being cycled through equipment that is used in accordance with the manufacturer's specifications and achieving a utensil surface temperature of 160 degrees F as measured by an irreversible registering temperature indicator.
2. Contact with a solution of 50 ppm available chlorine solution for at least 30 seconds.
3. Contact with a solution of 25 ppm available iodine for at least one minute.

Correct immediately.

Tags: Major Violation (4 points)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



## Food From Approved Sources \*

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### 15. Food obtained from approved source

Public Comments: No violations observed at the time of the inspection.  
Inspector: Muzna Rauf  
Status: Compliant

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### 16. Compliance with shell stock tags, conditions, display

Public Comments:  
Inspector: Muzna Rauf  
Status: N/A

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### 17. Compliance with Gulf Oyster Regulations

Public Comments:  
Inspector: Muzna Rauf  
Status: N/A

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## Additional Risk Factors \* 1

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### 18. Compliance with variance, specialized process & HACCP

Public Comments:  
Inspector: Muzna Rauf  
Status: N/A

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### 19. Consumer advisory provided for raw/undercooked food

Public Comments:  
Inspector: Muzna Rauf  
Status: N/A

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### 20. License health care facilities/public and private schools: prohibited food not offered

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 21 a. Hot water available

Public Comments: No violations observed at the time of the inspection.

Water at 3-compartment warewash sink measured at 120 degrees F and above.

Water at handwash sink measured at 100 degrees F and above.

Inspector: Muzna Rauf

Status: Compliant

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### 21 b. Water available

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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### 22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.

Inspector: Muzna Rauf

Status: Compliant

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### 23. No insect, rodent, birds or animals present

Public Comments: Observed the following:

- 1) Multiple old rodent droppings on the floor beside the cookline fryers, stove top and grill. As per operator, they have pest management come in and there have been no new rodent issues. Operator has scheduled a cleaning company to come within one week to clean the kitchen. No evidence of active infestation observed.
- 2) Approximately 2-3 gnats observed in the food preparation area.
- 3) One live small dog being kept inside the kitchen. As per operator, the dog belongs to their daughter and they are watching it. Had operator remove dog from the kitchen immediately.

Action Plan: California Retail Food Code §114259.4. Food employees shall not care for or handle animals that may be present, such as patrol dogs, service animals, or pets that are allowed as specified in subdivision (b) of Section 114259.5. Correct immediately.

California Retail Food Code §114259.4. Live animals may not be allowed in a food facility. Service animals may be allowed in areas that are not used for food preparation and that are usually open for consumers, such as dining and sales areas, if a health or safety hazard will not result from the presence or activities of the service animal.

"Service animal" means any dog that is individually trained to do work or perform tasks for the benefit of an individual with a disability, including a physical, sensory, psychiatric, intellectual, or other mental disability, or that is in training to do that work or perform those tasks. "Service animal" does not include any other species of animals, whether wild or domestic, trained or untrained.

Correct immediately.

California Retail Food Code §114259.1. The premises of each food facility shall be kept free of vermin. Cockroaches, mice, rats, and similar pests that carry disease are considered to be vermin. If live vermin are observed by the staff, pest abatement must be contacted immediately. Correct immediately.

Tags: Minor Violation (2 points)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



## General Retail Factors \* 8

### 24. Person in charge present and performs duties

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 25. Personal cleanliness and hair restraints

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 26. Approved thawing methods used, frozen food

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 27. Food separated and protected

Public Comments: Observed the following:

- 1) Uncovered containers of sauce with no overhead protection inside the walk-in cooler.
- 2) Uncovered container of raw chicken with no overhead protection inside the walk-in cooler.
- 3) Uncovered bowl of rice stored on top of the reach in freezer with no overhead protection.
- 4) Uncovered pork belly stored with no overhead protection inside the walk-in cooler.
- 5) Uncovered containers of spices with no overhead protection next to the stove.
- 6) Uncovered bowl of tofu with no overhead protection located on top of the food prep table.

Action Plan: California Retail Food Code §113986. All food shall remain covered and protected from contamination at all times. Correct immediately.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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## 28. Washing fruits and vegetables

Public Comments:

Inspector: Muzna Rauf

Status: N/O

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## 29. Toxic substances properly identified, stored and used

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 30. Food storage; food storage containers identified

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 31. Consumer self service

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 32. Food properly labeled and honestly presented

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 33. Nonfood-contact surfaces clean

Public Comments: Observed the following:

- 1) Heavy accumulation of grease, dust and food debris on the surface of food trolley.
- 2) Heavy accumulation of grease and dust on the front surface of the oven range.
- 3) Accumulation of grease and food debris on the top surface of the stove.
- 4) Heavy accumulation of grease on the plumbing located at the 3- compartment warewash sink and handwash sink.
- 5) Heavy accumulation of grease and food debris on the table top surface of the refrigerated sandwich prep cooler.
- 6) Heavy accumulation of dirt on the door surface of the coolers.
- 7) Heavy accumulation of dirt and food debris inside the door gaskets of the coolers.
- 7) Heavy accumulation of dirt and food debris along the inside of the sandwich prep coolers.
- 8) Heavy accumulation of grease along the surface of the fryer.
- 9) Heavy accumulation of dirt along the door gasket of the walk-in cooler.

Action Plan: California Retail Food Code §114130.4. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, nonabsorbent, and smooth material that allows easy cleaning. Correct within 1 week.

California Retail Food Code §114115(c). Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



### 34. Warewash facilities: installed, maintained, used; test equipment

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

### 35. Equipment/utensils approved; installed; good repair; capacity

Public Comments: Observed four broken/missing strip curtain panels along the door entrance of the walk-in cooler.

Action Plan: California Retail Food Code §114175. Equipment and utensils shall be kept clean, fully operative, and in good repair.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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### 36. Equipment, utensils and linens: storage and use

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 37. Vending machines

Public Comments:

Inspector: Muzna Rauf

Status: N/A

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### 38. Adequate ventilation and lighting; designated areas, use

Public Comments: Observed the following:  
1) Heavy accumulation of dust and grease on the hood filters located above the stove top and fryer. As per sticker on hood, next hood service date was 12/04/2023. Hood has not been serviced since 06/04/23.  
2) Missing some filters under the hood surface.

Action Plan: California Retail Food Code §114149.2. All mechanical intake and exhaust air ducts shall be clean and filters shall be routinely changed to prevent the contamination of food. Correct within 2 weeks.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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### 39. Thermometers provided and accurate

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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### 40. Wiping cloths; properly used and stored

Public Comments: Observed the following:

1) Dirty soiled wiping cloths stored on top of the cutting board surface at both sandwich prep coolers.

2) Dirty soiled wiping cloth stored on top of the cutting board located at the food prep table.

Action Plan: California Retail Food Code §114185.1(b). All wiping cloths used repeatedly prior to laundering shall be stored in an approved sanitizing solution when not in use. Correct Immediately.

California Retail Food Code §114185.1(e). Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles.

Tags:

General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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## 41. Plumbing; fixtures, backflow devices, drainage

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 42. Garbage and refuse properly disposed; facilities maintained

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments: Observed missing self-closing mechanism on restroom door.

Action Plan: California Retail Food Code §114276(c)(1). All toilet facilities shall be separated from the food preparation areas by well-fitted, self-closing doors that prevent the passage of flies, dust, and odors. Correct within 1 week.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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#### 44. Premises; personal/cleaning items; vermin proofing

Public Comments: Observed the following:  
1) Two cell phones and ipad stored on top of food storage container being held at the food prep table.  
2) Back door of facility from the kitchen open at the time of the inspection. Currently no deliveries are being made.

Action Plan: California Retail Food Code §114256.1. No person shall store clothing or personal effects in any area used for the storage and preparation of food.

California Retail Food Code §114303. (a) Employee entrance doors to food preparation areas shall be self-closing and kept closed when not in use.

Tags: General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



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#### 45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments: Observed the following:

1) Heavy accumulation of dirt and food debris on the floor and underneath the equipment inside the kitchen.

2) Multiple dirty rags stored on the floor underneath the fryer.

3) Multiple old rodent droppings on the floor beside the cookline fryers, stove top and grill.  
Correct immediately.

4) Dirty black residue on the wall above the 3-compartment warewash sink.

Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times.

California Retail Food Code §114271. All wall and ceiling surfaces within a facility shall be clean and in good repair, as well as durable, smooth, and non-absorbent at all times.

Tags:

General Retail Violation (1 point)

Inspector: Muzna Rauf

Status: Not Resolved

Incident Attachments:

Images:



## 46. No unapproved sleeping quarters

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## 47. Signs posted; last inspection report available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## 48. Permits available

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

## 49. Compliance with Plan review requirements

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 50. Samples Collection

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 51. Impoundment/VC&D

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## 52. Permit Suspension

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## Increased Risk to Public Health \*

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### 53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments:

Inspector: Muzna Rauf

Status: Compliant

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## Inspection Score \*

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### 54. Score

Public Comments: Facility Score = 85

PASS - 80 to 100

CONDITIONAL PASS - 75 to 79

FAIL - < 75 (facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).

Inspector: Muzna Rauf

Status: Compliant