# FOOD FACILITY INSPECTION REPORT

**Date:** 8/10/2021

**Facility Name:** WIKI WIKI

**Address:** MANVILLE HOUSING UNIT

**Permit #:** 297 SHATTUCK AVE

**Exp. Date:**

**Permit Holder:** CHARLES MEI

**Type of Inspection:** Routine

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## DEMONSTRATION OF KNOWLEDGE

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>Food safety certification in compliance</td>
</tr>
<tr>
<td>NO</td>
<td>Food safety certification not observed</td>
</tr>
<tr>
<td>N/A</td>
<td>Food safety certification not applicable</td>
</tr>
<tr>
<td>MAJ</td>
<td>Major violation</td>
</tr>
<tr>
<td>OUT</td>
<td>Out of compliance</td>
</tr>
</tbody>
</table>

### CHAO Y MEI 7/26/2024

**Employee Health & Hygiene Practices**

- Communicable diseases: reporting, restrictions & exclusions
- No discharge from eyes, nose & mouth
- Proper eating, tasting, drinking or tobacco use

**Preventing Contamination by Hands**

- Hands clean & properly washed: gloves properly used
- Adequate hand washing facilities supplied & accessible

**Time & Temperature Relationships**

- Proper hot and cold holding temperatures
- Time as a public health control: procedures & records
- Proper cooling methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding

**Protection from Contamination**

- Returned & reserve of food
- Food in good condition, safe & unadulterated
- Food contact surfaces: clean & sanitized

- Sanitizer type: bleach
  - Sanitizer concentration (ppm): 3,000 ppm
  - Location: 3-10 ppm

**Food from Approved Sources**

- Food obtained from approved sources
- Compliance with shell stock tags, condition & display
- Compliance with Gulf Oyster Regulations

**Conformance with Approved Procedures**

- Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan
- Consumer Advisory
- Consumer advisory provided for raw undercooked foods

**Highly Susceptible Populations**

- Licensed health care facilities: public & private schools, prohibited foods not offered

**Hot Water/Cold Water**

- Hot & cold water available: 120°F (HW), 105°F (CW)

**Liquid Waste Disposal**

- Sewage & wastewater properly disposed

**Vermic**

- No rodents, insects, birds or animals

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

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**Signature:**

**Manager:**

**Specialist:**

**Phone:** (510) 907-1611

**Reinspection Date:** 8/17/2021
Food temps OK

14. Observed one badly deteriorated cutting board with deep cut grooves on its surface and heavy yellow/bale discoloration located at the refrigerated Beverage Air sandwich prep table. Observed three butcher knives with old encrusted food debris hanging from magnetic strip mounted on wall inside kitchen.

22. Observed grease trap leaking small amounts of wastewater onto the floor next to the 3-compartment warewash sink. Operator to have grease trap fixed or replaced. Re-inspection to check for compliance scheduled for 8/17/2021. Operator to call EHS inspector if an earlier maintenance/installation date can be scheduled before 8/13/2021. for the grease trap.

30. Observed four large unlabeled bulk storage containers inside the kitchen. As per operator the containers hold sugar, salt, cornstarch.

33. Observed accumulation of dirt and food debris on door gaskets of Traulsen cooler 1 & 2.
Observed accumulation of flour and food debris on door handles of Traulsen cooler and True freezer.

35. Observed torn door gaskets to Traulsen cooler 1 & 2.
Observed grease trap in disrepair and leaking wastewater.

38. Observed accumulation of grease on hood surface, fire suppression lines above the stove top and fryers.

40. Observed soiled wiping cloth stored on top of food prep counter.

45. Observed heavy accumulation of grease on wall behind the stove and next to the fryer.