



FACILITY EVALUATION INSPECTION REPORT

Environmental Health Division

2120 Diamond Boulevard, Suite 200, Concord, CA 94520
(925) 692-2500 FAX (925) 692-2502 (www.cchealth.org/eh)



DBA/Name: SKY HIGH SPORTS CONCORD		Date: 03/08/2019	
Address: 1631 CHALLENGE DR.		City: CONCORD	Record ID #: SR0012856
Requestor: ENVISTA CON LLC	Requestor E-MAIL: E@ENVISTAGROUP.NET	Phone #: 5034599375	
Program Element: SNACK BAR (RISK 1)	Service: FACILITY EVALUATION	Time In: 11:40 am	Time Out: 1:55 pm
Comply-by Date:			
A \$ 174/hr (1hr minimum) fee may be charged for verified complaints, to reopen facilities ordered closed, re-placard inspections or when violations noted during an inspection are not corrected prior to the re-inspection date. Any or all violations may be posted on the Contra Costa Environmental Health Website.			

General Inspection Observations



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The purpose of today's visit is to conduct a facility evaluation at 1631 Challenge Drive in Concord, CA. Food facility will be selling limited prep food: churros, pretzels, hot dogs, beverages, packaged chips and pizza (will be delivered from a pizza restaurant).

Observations at the time of the facility evaluation:

- See violation #6
- See violation #22
- See violation #35
- See violation #40
- See violation #42
- See violation #43
- See violation #44
- Employee locker available
- Functional probe thermometer available
- Refrigerators and hot holding unit functional
- Test strips available

* This facility evaluation is not approved due to vermin infestation. This food facility is closed due to vermin infestation found in facility. Eradicate vermin. Follow all directives in violation 22. No food preparation shall occur during the closure. Contact this division when the facility is ready to be reopened and present the pest control service invoice at the time of re-inspection.

There is a \$174.00 fee charge per hour to reopen the facility during normal business hours.

The premises of each food facility shall be kept free of vermin. 114259.1

Be advised of fees 3 times the normal permit fee for operating during required closure.

Please go to our website for more information on the Inspection Placarding Program and to view resources on "How to Earn a Green" offered in English, Spanish, Vietnamese, and Chinese:

<http://cchealth.org/eh/retail-food/placard.php#simpleContained5> and review food safety educational handouts provided during the inspection today.

One re-placard or re-inspection is included in the yearly permit fee, any additional re-placard or re-inspections will be a chargeable at the current hourly rate.

Food safety resources: <http://cchealth.org/eh/retail-food/#simpleContained6>

FDA Food Allergen Handout: <https://www.fda.gov/downloads/Food/ResourcesForYou/Consumers/UCM220117.pdf>

FDA food safety handouts:

<https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm212661.htm>

Provided hand washing stickers, hot holding stickers, cold holding stickers, food preparation sticker, manual ware washing sticker, food safety sheet, cooking temperature log, holding log, reportable illness sheet, sanitizer log, facility maintenance log, How to Get a Green and placard program information sheet to Chris Kettmann and Alicia Hernandez.

Note:

- Per Chris, they may want to expand the menu to make pizzas, assemble wraps and get a fume hood in the future but as of currently not now.

Contact Contra Costa County Environmental Health Department for any future plans for remodeling the food facility.

Refer to Contra Costa Plan Review website for further information: <https://cchealth.org/eh/plan-review/>

Violation Comments

06. Adequate hand washing facilities: supplied and accessible



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Observations: No running warm water for the kitchen hand sink.

Ensure water temperature for hand washing is a minimum 100 F. (100 F-108 F if no adjustable hot & cold knob(s) is not available at hand sink)

Corrective Action:

Adequate facilities shall be provided for hand washing with soap & towels or drying device provided in dispensers; dispensers shall be maintained in good repair (113953, 113953.1, 113953.2).

22. No insects, rodents, birds or animals present

Observations: A) ~25+ rodent droppings inside the cabinet underneath the front kitchen hand sink.

B) ~10+ rodent droppings next to the water heater.

C) ~2 rodent droppings on the floor next to 1 door refrigerator in the back kitchen.

D) ~3 rodent droppings behind the refrigerator in the back kitchen.

E) ~5+ rodent droppings on top of the single-use article boxes.

F) ~2+ rodent droppings on the window seal near the food preparation sink.

Directives:

1) Have rodent droppings removed.

2) Clean and sanitize all food contact surfaces.

3) Seal all open holes and gaps.

4) Contact a licensed pest control to conduct treatment/service for the kitchen.

*See additional directives at the end of the inspection report.

Note:

- pest control serviced food facility on 02/22/2019.

Corrective Action:

Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches & flies. No live animal shall be kept or allowed in a food facility with the exception of a patrol/service animal & animals for consumption (114259.1, 114259.4, 114259.5).

35. Equipment/utensils-approved; installed; clean; good repair; capacity (prep sinks, refrigerators)

Observations: Leg extension to food preparation sink is laying on the floor. Repair/replace leg extension to the food preparation sink.

Corrective Action:

All utensils & equipment shall be fully operative & in good repair. All utensils & equipment shall be approved, installed properly & meet applicable standards. Food prep sink shall be provided, properly installed, kept clean & clear at all times (114130, 114130.1-114130.5, 114132, 114133, 114137, 114139, 114153, 114163-114169, 114175, 114177, 114180, 114182).

40. Plumbing; fixtures, back flow devices, drainage

Observations: A) Hot water pressure is low to the food preparation sink. Investigate cause. Provide adequate water flow.

B) The draining pipes underneath the 3 compartment sink are inside the floor sink. Provide at least a 1 inch air gap between the draining pipes and floor sink.

Corrective Action:

All plumbing & plumbing fixtures shall be installed in compliance with local plumbing codes & ordinances, shall be maintained to prevent contamination, shall be kept clean, fully operative & in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored & used for no other purpose. Potable water supply shall be protected with backflow or back siphonage protection devices, &/or indirect connections/air gaps, as required by applicable plumbing codes (113715, 114190-114193.1, 114269).

42. Toilet facilities: properly constructed, supplied, cleaned

Observations: Women's restroom toilets do not flush properly. Ensure toilets properly flush.

Corrective Action:

Toilet facilities shall be maintained clean, sanitary, & in good repair. Toilet facilities shall be separated with a well fitted self-closing door. Wall mounted toilet paper dispenser shall be permanently installed (114250, 114250.1, 114276).



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43. Premises; personal/cleaning items; vermin proofing

Observations: A) Unused hot dog machine. Remove any unused equipment from the facility premises.

B) Holes present on wall underneath the hand sink (front kitchen). Seal all open holes and gaps to prevent vermin infestation.

Corrective Action:

The premises of each food facility shall be kept clean, vermin proof, free of litter & debris (114257, 114257.1, 114259, 114259.2, 114259.3). A separate area away from food shall be provided for the storage of cleaning equipment & supplies. A janitorial sink or mop basin shall be provided for general cleaning purposes & for the disposal of mop bucket wastes & other liquid wastes (114279-114282). A separate room, or designated area away from food, food storage, & toilet rooms shall be provided for employees to change & store clothing & personal items (114256-114256.4).

44. Floors, walls and ceiling: built, maintained and clean

Observations: Floor material is peeling off or has gaps:

- back kitchen by reach in freezer
- between the coping and FRP wall by reach in freezer
- next to the water heater
- between the entrance door of front and back kitchen
- by the food preparation sink

Repair/replace flooring.

Corrective Action:

Floors/walls/ceilings surfaces, other than customer service area, shall be constructed of durable, smooth, nonabsorbent, easily cleanable materials & shall be kept clean & in good repair. Approved base coving shall be provided in all areas, except for customer areas & areas where food is stored in its original unopened packaged or containers (114257, 114266, 114268, 114268.1, 114269, 114271, 114272).

Violation numbering scheme corresponds to the Contra Costa Environmental Health compliance checklist and marking guide.

CLOSURE DIRECTIVE

As authorized by the California Health and Safety Code (CHSC) Sections 114405, 114409, and 114411, the above referenced food facility is hereby ordered cease and desist operation(s), effective immediately.

Violation(s) which constitute an immediate danger to public health or safety have been observed. As a result, the permit to operate is being temporarily suspended, and this facility is ordered to remain closed until written authorization to reopen and resume operations has been granted by an authorized representative of Contra Costa Environmental Health (CCEH).

As specified in CHSC Section 114405, you have the right to a hearing to show cause why the permit suspension is not warranted. If a hearing is desired, a written request for the hearing must be made by you within 15 calendar days after receipt of this notice. A failure to request a hearing within 15 days of the receipt of this notice shall be deemed a waiver of the right to a hearing. If you request a hearing, the hearing will be scheduled within 15 calendar days of CCEH's receipt of the request, and you will be notified in writing of the hearing date. When circumstances warrant, the hearing officer may order a hearing at any reasonable time within this 15-day period to expedite the permit suspension or revocation process.

Please contact your inspector (925) 692-2550 or the CCEH office at (925) 692-2500 to request a re-inspection when you feel the violation(s) necessitating abatement have been adequately addressed.



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Before requesting an Environmental Health reinspection, the following items must be completed:

1. Provide a report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated. It is highly recommend that the report indicate that no live vermin have been observed after treatment.
2. Eradicate all live rodents and insects from the facility.
3. Remove all droppings, dead insects, rodents, rodent rub marks
4. Clean and sanitize the affected area(s) and equipment.
5. Dispose of all food items that have been adulterated/contaminated.
6. Seal holes (e.g., in walls and ceilings, repair cove base) and entryways (e.g., weather-stripping around doors); keep exterior doors closed; screen openable windows.
7. Eliminate harborage inside and outside of the facility (e.g., remove junk, cast-offs, contributory vegetation, etc.).
8. Eliminate food and water sources inside and outside the facility (e.g., clean the facility and maintain a clean condition) and repair any water leaks.
9. Properly store items (e.g., at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
10. Properly store and dispose of garbage and other wastes (e.g., bag wastes, keep dumpster lids closed, frequent removal).

*** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with a pest control company for guidance on eliminating harborage, entryways, and food/water sources.

After all applicable corrections are completed, contact the Environmental Health Division for a reinspection appointment. Environmental Health will require verification that these items have been completed before the facility is authorized to resume business or operation. This facility is not to reopen until written authorization is provided by Environmental Health that the suspended health permit has been reinstated.

Temperature/Sanitization Observations

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
1 door refrigerator/back kitchen	41.0 F	2 door refrigerator/back kitchen	41.0 F	hot water/mop sink	142.0 F
reach in freezer/front kitchen	-23.0 F	reach in freezer/back kitchen	-19.0 F	hot water/3 compartment sink	120.0 F
hot holding unit/front kitchen	140.0 F	hot water/food preparation sink	121.0 F	refrigerator (3 door)/back kitchen	41.0 F

Specialist: NICOLE RAYONEZ Phone: (925) 692-2550

Received by:

L. Nicole Rayonez

Captured: 3/8/2019 1:46:40PM

REHS

L. Nicole Rayonez

Captured: 3/8/2019 1:47:13PM

REHS

Chris Kettmann

Captured: 3/8/2019 1:47:37PM

Director of Franchise Operations