



COMPLAINT INVESTIGATION REPORT

Environmental Health Division

2120 Diamond Boulevard, Suite 100, Concord, CA 94520
(925) 608-5500 FAX (925) 608-5502 (www.cchealth.org/eh)



DBA/Name: BURMA 2		Date: 08/10/2023	
Address: 1616 N MAIN ST		City/Zip: WALNUT CREEK, 94596	Record ID #: CO0061113
Owner/Operator: 1616 MAIN STREET LLC		Person in Charge: Andy Liu & Valerie Amaro	Phone #: 9252618580
Current Health Permit: [*]Yes []No	Program Element: 0609	Service: 444	Time In: 2:20 pm Time Out: 5:10 pm Comply-by Date:
Food Safety Certified Person:		Exam Provider:	Cert #: Date Expired:

A \$ 199 /hr (1hr mimimum) fee will be charged for verified complaints, to reopen facilities ordered closed, re-inspections for change of ownership or when violations noted during inspections are not corrected prior to reinspection date. Any or all violations may be posted on the Contra Costa Environmental Health Website

Violation Comments

22. No insects, rodents, birds or animals present

Major

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Observations: Evidence of rodent activity and active infestation including rodent droppings of various sizes were observed inside this facility during this inspection:

-100+ rodent droppings observed in raw wood storage box/area behind dining room booths where boxes of dishes are stored.

Rodent trap set out next to the 100+ droppings behind dining booths. Trap has a built-in ramp leading to the top of a 5-gallon bucket with peanut butter bait on a wire hanging over water.

-60+ rodent droppings observed on the floors behind and under refrigeration opposite the cooking equipment and cooking equipment and shelving at the cook line.

-1 fresh rodent dropping on floor in front of hand sink near cook line.

-20+ rodent droppings on floor behind dry food storage bins.

-10+ rodent droppings on floors in standing water behind the ice machine.

-30+ rodent droppings on floors under the ware washing sink and dish machine.

-2 rodent traps set under ware wash sink.

-60+ rodent droppings on floor under 3-compartment bar sink, shelving, CO2 tanks, and refrigeration behind bar adjoining the dining room

-50+ rodent droppings on floor in office adjoining the kitchen.

Employee provided a pest control report dated 8/7/23 that indicated interior rodent service was provided but no rodent activity was

observed. Employee was not able to provide reports previous to this 8/7/23 but stated they have been receiving routine service. Employee stated that they have hire a new pest control service that was planning to start work this coming Monday, 8/14/23.

Facility is hereby ordered to Close and remain Closed; cease and desist all food preparation; and eliminate the rodent infestation including completion of the following:

1. Hire the services of a licensed pest control operator to inspect and service for rodents.
2. Eradicate all live rodents and insects from the facility.
3. Remove all droppings, rodents, shredded cardboard and related gnawing evidence, rodent rub marks, and any dead insects.
4. Clean and sanitize the affected area(s) and equipment.
5. Dispose of all food items, foods storage, food packaging materials 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.). Remove all food service equipment and supplies stored inside the 2 sheds located near back door which are not rodent proof.
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 (installing bottom shelves >10 inches off floor is recommended) 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).

11. Provide a report from a licensed pest control company to confirm the infestation has been eliminated.
12. After the rodent infestation has been eliminated, thoroughly clean and sanitize all food contact surfaces prior to contacting this Office for a re-inspection appointment.
13. Provide current pest control inspection report(s) via email to amy.leech@cchealth.org and/or at the re-inspection appointment.

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: Observed re-used cardboard boxes and milk crates buildup of food and oil used to store food and supplies for this business.

-Discontinue re-using milk crates and cardboard boxes and open bags of food to store foods.

-Use ANSI/NSF approved food storage containers to store foods after packages are opened to prevent contamination to foods and rodent harborage.

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: Observe standing water on floor behind ice machine.

-Investigate cause and repair all leaks to prevent vermin harborage.

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).

43. Premises; personal/cleaning items; vermin proofing

Observations: A) Observed gaps greater than 1/4 inch under and to the side of the front entry doors into the facility with damaged and/or missing door sweeps.

-Eliminate gaps greater than 1/4 inch on all entry doors into the facility.

-Install durable, rubber commercial door sweeps at base of doors to eliminate gaps at door thresholds.

B) Observed hole in kitchen ceiling and in dining room ceiling (filled with paper towel and covered with tape).

-Properly repair holes to eliminate vermin entry into facility.

-Render walls/ceilings smooth, durable, and non-absorbent so surface is easy to clean.

C) Observed non-essential supplies stored on shelves and directly on the floors.

-Remove non-essential supplies from the business. Remove clutter.

-Store essential supplies on ANSI/NSF approved wire shelving or dunnage racks.

D) Observed gaps between dining booths and walls that may be providing rodent harborage under booths. Observed rodent droppings in storage boxes behind booth which is evidence of rodent harborage.

-Investigate dining room booths and eliminate all rodent infestations and harborage behind and under booths.



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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: Rodent droppings and excessive buildup of grease and food debris behind and under cooking equipment, refrigeration, work tables, shelving and sinks.

-Properly remove rodent droppings.

-Thoroughly clean and sanitize the floors.

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).

General Inspection Observations

Complaint CO0061113 Investigation conducted at facility today.

Complaint alleges they saw a rat jump onto another patron's lap in the dining room on 8/8/23, ~9PM. The patron screamed and the rat jumped onto the patrons foot, and then, ran across the room and disappeared. Diners were upset.

Discussed nature of complaint with two managers who were aware of the complaint. One employee thought the complaint was about a rat and the other employee thought it was a bird.

Evidence of a rodent infestations inside the facility was observed today during this investigation (see item #22 above) and the facility was Closed due to a rodent infestation. A Closure Notice was issued during this investigation and violations observed were reviewed with the person-in-charge.

CEASE AND DESIST ALL FOOD PREPARATION; review Closure Directives at the end of this report; and correct violations indicated on this report prior to contacting this Division to schedule a re-inspection appointment at 925-608-5500 and Amy Leech at 925-608-5552. At the re-inspection appointment, provide a current report from a licensed pest control operator that confirms rodent infestation has been eliminated inside the facility.

A Red Placard (Closed) was posted with tamper proof tape adjacent to front door of business -- penalties will be charged if the placard is tampered with or removed.

Contact this Office at 925-608-5500 AND Amy Leech at 925-608-5552 when violations have been corrected and to schedule a re-inspection appointment.

The Re-inspection time after a Red (Closed) Placard is issued will be invoiced at \$199/hour during normal business hours or \$266/hour after normal work hours.

This is a verified complaint and this investigation will be invoiced at \$199/hour.

Please contact me via email at amy.leech@cchealth.org and/or call me at 925-608-5552 if you have questions.

Print a copy of the inspection report and keep in the facility.



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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/Sanitizer Observations

No Temperature/Sanitizer Observations



Please assist us in improving our customer service by completing a short survey: <https://forms.office.com/g/tDJ77GPgQa>

Specialist: AMY LEECH Phone: (925) 608-5552

Received by:

Valerie Amaro

8/10/2023 5:10:06PM