



FOOD FACILITY ROUTINE INSPECTION 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:	ANGRY CHICKZ	Risk Category:	3	Date:	03/25/2025
Address:	2500 SAND CREEK RD STE B	City/Zip:	BRENTWOOD, 94513	Program Record #:	PR0024339
Owner/Operator:	ANGRY CHICKZ, INC.	Person in Charge:	Grik Nva	Phone #:	9252408600
Current Health Permit: YES	Program Element:	Service:	Time In:	Time Out:	Comply-by Date (On/Before):
	0606	002	11:45 am	1:20 pm	
Food Safety Certified Person:	Keith Williams	Exam Provider:	ANSI	Cert #:	24223382
				Date Expired:	6/26/2028

A \$ 199/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.

CLOSURE

Violation Comments

22. No insects, rodents, birds or animals present

Corrected On Site

Major

Observations: Live cockroaches observed in dinning area.
Clean and sanitize all infected area.
Dispose all foods.
Seal any gaps in the walls or doors.
Keep all doors closed at all times.

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).

30. Food storage; food storage containers identified

Observations: Flours container stored on the floor at the kitchen area. Corrected on the site.

Corrective Action:

All food must be stored in an approved area within a food facility. Food shall be protected from contamination & stored in approved containers labeled as to contents at least 6" above the floor on approved shelving. Approved storage of outdoor food. Food shall be transported in a manner that meets requirements (113982, 114047, 114049, 114051-114055, 114069).

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

Observations: Tow rice containers have an electrical hazardous (electrical wires not cover).
Manager fixed one container and disconnect the second one.

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).

38. Thermometers provided and accurate

Observations: No metal probe thermometer available for measuring food temperatures.

Corrective Action:

An accurate, easily readable, metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2°F shall be provided for each hot & cold holding unit of potentially hazardous foods & high temperature ware-washing machines (114099.5, 114099.7, 114157, 114159).

39. Wiping cloths; properly used and stored

Observations: Wiping cloths are not returned to sanitizer solution between uses.

Corrective Action:

Wiping cloths used to wipe food contact surfaces shall be used only once unless kept in clean water with sanitizer. All clean & soiled linens must be properly stored (114185.1).

46. Signs posted; last inspection report available

Observations: A copy of the last inspection report is not available at the facility.



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Corrective Action:

Facility shall post a notice advising patrons that a copy of the most recent routine inspection report is available for review upon request. Hand-washing signs shall be posted in employee restrooms. No smoking signs must be posted in food preparation, food storage, warewashing & utensil storage areas. Any food facility constructed before 1/1/2004 without public toilet facilities shall prominently post a sign in a public area stating that toilet facilities are not provided (113725.1, 113953.5, 113978, 114276f).

General Inspection Observations

Temperature/Sanitizer Observations

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
Raw chicken/Walk in cooler	38.0 F	QA/Utensils sink	200.0 PPM		
Cooking chicken/Fryers	199.0 F	Beef/Walk in cooler	38.0 F		
Hot water/Utensils sink	120.0 F	Cooked chicken/Hot holding	175.0 F		

Specialist: ZACK KHEIR Phone: (925) 608-5547

Received by:

Grik Nva

Captured: 3/25/2025 1:14:41PM
District Manager

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) 608-5547 or the CCEH office at (925) 608-5500 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.



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Operator Advisory for Food Donations:

California state food law allows for the donation of surplus foods that are still fit for human consumption. Donating surplus wholesome food instead of throwing it in the trash can feed hungry people, save space in our landfills, and prevent the emission of harmful greenhouse gases. The California Good Samaritan Food Donation Act (AB 1219) and the Federal Bill Emerson Good Samaritan Food Donation Act provides liability protections for businesses that make good faith donations of surplus food. Please see the links below for more information:

California Good Samaritan Food Donation Act (AB 1219)

https://leginfo.legislature.ca.gov/faces/billTextClient.xhtml?bill_id=201720180AB1219

Federal Bill Emerson Good Samaritan Food Donation Act

<https://www.congress.gov/congressional-report/104th-congress/house-report/661/1>

General Food Donation Information

<https://cchealth.org/eh/food/donation.php>

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

