



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:	CREASIAN BISTRO	Risk Category:	3	Date:	05/01/2025
Address:	610 RAILROAD AVE	City/Zip:	PITTSBURG, 94565	Program Record #:	PR0047706
Owner/Operator:	CREASIAN BISTRO PITTSBURG LLC	Person in Charge:	NGUYEN, TU NGOC	Phone #:	9252672828
Current Health Permit: YES	Program Element:	0609	Service:	002	Time In: 11:00 am
					Time Out: 1:00 pm
Food Safety Certified Person:	Kim Tran	Exam Provider:	State Food Safety	Cert #:	k0kd8-ik2ifk1
				Date Expired:	7/11/2026

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

01. Demonstration of knowledge

Minor

Observations: Employee unable to demonstrate food safety knowledge applicable to assigned duties.

Educate

Know minimum hot and cold temperatures for food

Hot 135F or above and Cold 41F or below.

Corrective Action:

All food employees shall have adequate knowledge of & be trained in food safety as it relates to their assigned duties (113947, 113947.1b).

04. Proper eating, tasting, drinking or tobacco use

Minor

Observations: Observed employee eating while handling food.

Observed employee cup on prep surface which lacks a lid and straw.

Corrective Action:

Employee shall not eat, drink or smoke in any work area (113977).

05. Hands clean and properly washed; proper glove use

Major

Observations: Employee failed to wash hands as required, after touching face.

Corrective Action:

Employees are required to wash their hands using soap, warm water (10-15 seconds), paper towel or air dryer: before beginning work; handling food/equipment/utensils; using an approved antiseptic topical application; donning gloves; as often as necessary during food preparation to remove soil & contamination; when switching tasks; after using toilet room; using tobacco; touching body parts; or any time when contamination may occur. Gloves shall be worn if employee has cuts, wounds, rashes, embellished rings, uncleanable devices or fingernails that are: artificial, polished or are not: clean, smooth, neatly trimmed.

Gloves shall be changed, replaced or washed as often as hand washing is required & used for only one task & discarded when damaged, soiled, or when interruptions in food handling occur (single-use gloves shall not be washed). Minimize bare hand contact (113952, 113953.3, 113953.4c, 113961, 113973).

06. Adequate hand washing facilities: supplied and accessible

Minor

Observations: Hand wash station lacks paper towels in dispensers.

Hand wash station lacks soap in dispensers.

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).

07. Proper hot and cold holding temperatures

Major

Observations: Cranberry Juice 71F, Cucumbers 50F

Maintain at 41F or below

Corrective Action:

Potentially hazardous foods shall be held at/below 41°F or at/above 135°F. Raw shell eggs, live unshucked shellfish, sealed pasteurized milk products, salad bars & serving lines held for 12 hours or less shall be held at/below 45°F (113982a3, 113996, 113998, 114035c, 114037).

09. Proper cooling methods

Major

Observations: Food is being improperly cooled.



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Corrective Action:

Potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, then from 70°F to 41°F within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath & stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer (114002, 114002.1).

20. Hot and cold water available

Observations: Hand sink lacks hot water.
Restrooms

Minor

Corrective Action:

An adequate, protected, pressurized, potable supply of hot water & cold water shall be provided at all times (114163a3, 114189, 114192, 114192.1, 114195).

22. No insects, rodents, birds or animals present

Observations: Live adult/nymph cockroach observed in utensil wash area.
Observed gnats in front area.

Major

Eliminate

Dead cockroaches observed in bar and floor outside exit door. Remove

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).

26. Approved thawing methods in use

Observations: Food thawing on counter.

Corrective Action:

Food shall be thawed under refrigeration; submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process (114018, 114020).

30. Food storage; food storage containers identified

Observations: Unlabeled bulk food bins observed.
Discontinue storing scoop handle inside bulk food items.

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).

33. Nonfood contact surfaces clean

Observations: Grease build-up observed on non food contact surfaces of equipment.
Food residue observed on non food contact surfaces of equipment.
Stove/Tables/Shelving in Kitchen
Clean and maintain

Corrective Action:

Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, & other debris (114115c, 114130.4).

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

Observations: Observed inoperative equipment. Keg
Remove/Repair/Replace

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).

39. Wiping cloths; properly used and stored

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



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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).

40. Plumbing; fixtures, back flow devices, drainage

Observations: Leak under prep refrigerator in kitchen.Repair

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: Mops are not placed in a position that allows air drying after use.

Gap observed under/around door. Rear door

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: Buildup inside all floor sinks,floor corner surfaces in dishwash,utensil area,bar,front and storage area.

Clean and maintain

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

Temperature/Sanitizer Observations

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
Hot Water/Utensil Wash Sinks	120.0 F	Dishwasher/Rear	100.0 PPM		
Rice/Hot Hold	150.0 F	Walk In Freezer/Rear	20.0 F		
Walk In Cooler/Rear	41.0 F				

Specialist: VERNON HAMPTON Phone: (925) 608-5541

Received by:

Captured: 5/1/2025 12:48:17PM



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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) 608-5541 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.

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>

