



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:	CREEK HOUSE DIM SUM	Risk Category:	3	Date:	05/22/2024						
Address:	1291 PARKSIDE DR	City/Zip:	WALNUT CREEK, 94596	Program Record #:	PR0008466						
Owner/Operator:	CREEK HOUSE DIM SUM INC	Person in Charge:	Sheke/Connie and Fanny	Phone #:	9252566869						
Current Health Permit:	YES	Program Element:	0609	Service:	002	Time In:	1:15 pm	Time Out:	3:30 pm	Comply-by Date (On/Before):	05/23/2024
Food Safety Certified Person:	Provide	Exam Provider:	Provide	Cert #:	Provide	Date Expired:	3/14/2028				

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

05. Hands clean and properly washed; proper glove use

Corrected On Site

Major

Observations: A) Observed employee washing hands while wearing gloves. When hands need to be washed, remove gloves, properly wash hands then place on new gloves.

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: A) The handsink closest to the 3 compartment sink lacks paper towels. Re stock

B) The handsink closest to the dough mixers lacks soap. Re stock soap.

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

Corrected On Site

Major

Observations: A) Rice porridge noted at 89F right of the wok line lacking any temperature control. Product discarded. Maintain hot at above 135F or 41F/below or ensure it is in a cooling process.

B) Raw shrimp noted on the floor in the kitchen near the mixer. Temperature noted at 50-55F. Place back in the refrigerator to maintain at below 41F.

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).

22. No insects, rodents, birds or animals present

Major



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Observations: Multiple rodent droppings noted throughout the entire facility. Locations and amounts are as follows

- 10-20 droppings on the flooring under the ware washing machine
- 10-15 droppings on the food containers that are on the shelving next to the dishmachine
- 2 droppings on the bottom green shelf of the prep table next to the 3 compartment sink where ingredient and dishes are stored
- 10-20 droppings on top of the 2 door dim sum refrigerator that is below the prep dim sum table. Potential rodent urine also noted.
- 10-20 rodent droppings noted on the shelf of the hood.
- half dozen rodent droppings noted on the flooring of the storage room right of the main wok / cook line.
- 30 droppings on the walking path of the main kitchen prep area.
- 30 droppings noted on the flooring in the mopsink room
- half dozen droppings noted on top of the oven unit near the dim sum prep area
- one dropping noted on the wood shelf where the dim sum plates are stored
- 6-12 droppings noted on the shelf where plastic slats are that are below the oven
- 50 plus droppings noted under the grill / cook line area.
- 3 droppings noted in the server side station.

Facility is closed due to rodent infestation. Clean and sanitize all affected areas. Seal up all holes / gaps / conduits to prevent vermin harborage.

Facility can not reopen until issue is resolved and this Division sees pest control invoice.

Call for reinspeciton

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: Build up on multiple shelving in the facility. Clean and maintain.

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).

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

Observations: Build up on the flooring throughout the facility. 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).



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General Inspection Observations

Facility is closed due to rodent infestation.

Seal all holes / gaps / conducts to prevent vermin harborage

Large hole noted under dish machine. Seal up hole

Complaint # 62734 also conducted at time of inspection.

Note: Facility no longer leaves dim sum out for Time As Public Health Control. All of the dim sum at time of inspection were on the steamer units above 135F.

Call for reinspection

Temperature/Sanitizer Observations

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
dishmachine/kitchen	50.0 F	hot water/facility	120.0 PPM		
sanitizer buckets/kitchen	100.0 PPM	chlorine			
chlorine		walk in unit/kitchen	41.0 F		

Specialist: JOSHUA SLATTENGREN Phone: (925) 608-5564

Received by:

Fanny Yan

Captured: 5/22/2024 3:16:35PM

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) 608-5564 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>

