



# 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:	ISLICE PIZZA	Risk Category:	2	Date:	05/01/2025	
Address:	1557 PALOS VERDES MALL STE A	City/Zip:	WALNUT CREEK, 94597	Program Record #:	PR0025240	
Owner/Operator:	CHEESE N DOUGH INC	Person in Charge:	Suban	Phone #:	9252781108	
Current Health Permit:	YES	Program Element:	0602	Service:	002	
		Time In:	12:40 pm	Time Out:	1:50 pm	
Food Safety Certified Person:	Mohammad W Halimi	Exam Provider:	California State Food SCert #:	1954594	Comply-by Date (On/Before):	05/02/2025
					Date Expired:	1/5/2028

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

#### 06. Adequate hand washing facilities: supplied and accessible

Minor

Observations: A) Handsink in the kitchen lacks paper towels in the wall mounted dispenser. Restock

#### 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).

#### 14. Food contact surfaces: clean and sanitized

Corrected On Site

Major

Observations: A) Facility lacked any sanitizer in the dispenser attached to the 3 comp sink. This sanitizer was quat ammonia. Staff did not have any other bottles of sanitizer. Staff unsure what to do. This Division found a bottle of chlorine and showed staff how to set it up and also created a sanitizer bucket. In the interim chlorine is an acceptable sanitizer. 100ppm chlorine is noted in the bucket and 3 comp sink that was just set up by this Division.

#### Corrective Action:

All food contact surfaces of utensils & equipment shall be clean & sanitized. Utensils must be washed with cleaning agent (100°F or as per manufacturer specifications), rinsed in clear water, then immersed in sanitizing solution (113984d, 114097, 114099.1-114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115, 114117, 114125b).

#### 22. No insects, rodents, birds or animals present

Major

Observations: A) Observed SEVERAL HUNDRED rodent droppings throughout the facility. Droppings were noted in various areas. Those areas include: in the dough prep unit under the 3 comp sink, on the prep table above the unused 3 door refrigerator, under the oven unit, on the pizza rolling rack next to the pizzas on the 4 hour timer, on the cutting board on the prep table, on the table where the permits/paperwork are stored (behind the merchandiser), on the flooring under the 3 comp sink, on the flooring under the prep sink, under the back prep table in front of walk in unit, in the back storage room where the mop sink is located, in the back office room area, on the window sill near the pizza boxes at the prep table, etc. Three LIVE mice noted in a sticky trap on the floor left of the walk in refrigerator door.

Facility is closed due to rodent infestation. Facility needs to clean and sanitize entire area. Facility needs to have pest control out immediately to service the location. Facility can not reopen until re inspected by this Division and given the written approval to reopen.

#### 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).

### General Inspection Observations

This inspection resulted in a closure.

Call this Division for a re inspection.

Have pest control out to service location. Provide invoice on the re inspection.



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**Temperature/Sanitizer Observations**

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
hot water/facility	120.0 F	walk in unit/kitchen	34.0 F		
sausage/prep refer	36.0 F	marinara/prep refer	34.0 F		

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

Received by:

subin shrestha

Captured: 5/1/2025 1:44:43PM

**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](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>

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

