



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: | LEOS CHINESE RESTAURANT | Risk Category: | 3 | Date: | 03/20/2025 |
| Address: | 105 TOWN AND COUNTRY DR C | City/Zip: | DANVILLE, 94526 | Program Record #: | PR0008098 |
| Owner/Operator: | LI, YAN WU | Person in Charge: | Leo Li | Phone #: | 9258208887 |
| Current Health Permit: YES | Program Element: | 0609 | Service: | 002 | Time In: 12:35 pm |
| | | | | | Time Out: 2:40 pm |
| Food Safety Certified Person: | Yan Wu Li | Exam Provider: | ServSafe | Cert #: | 17918868 |
| | | | | Date Expired: | 5/15/2024 |

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: Cook line hand sink blocked by object and hot water faucet is not working.

-Keep accessible and ensure there is hot water.

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: Observed following food without temperature control or active food prep:

- Chow mein at 48 F and bean sprouts at 46 F at vegetable storage of cook line
- Potstickers at 54 F and fried pork at 56 F on rack next to smoker at cook line
- Raw chicken at 41-50 F thawing at 3-compartment sink at ambient temperature

Per person in charge (PIC), food have been out for less than 2 hours for the lunch rush.

Corrected on site. Food relocated to cold unit.

-Maintain cold food at/below 41 F.

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

Observations: Observed cockroach activity in the following areas:

- Approximately 6-8 live cockroaches above door hinges of main prep cooler at cook line
- 1 dead juvenile inside left corner of main prep cooler
- 2 dead cockroaches on and behind main prep cooler
- Couple of dead cockroaches on wall above cook line hand sink
- Approximately 5 dead cockroaches of various stages on FRP wall above food prep sink
- Approximately 3 dead nymph cockroaches on shelf storing utensils underneath main prep table
- Approximately 5 dead cockroaches on glue trap that appears to be domestic under hot water dispenser in front
- 1 dead cockroach on floor near soda boxes storage at bar

Per owner, they have monthly pest control servicing. He was able to provide invoice but unable to provide service reports during inspection.

-Facility is closed due to this observation. Clean and sanitize all affected areas and complete closing directive checklist prior to requesting for a chargeable reinspection.



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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).

29. Toxic substances properly identified, stored and used

Observations: Raid spray bottle observed at server station.

-Remove.

Corrective Action:

Only those insecticides, rodenticides, & other pesticides that are necessary & specifically approved for use in a food facility may be used. All poisonous substances, detergents, bleaches, & cleaning compounds shall be stored separate from food, utensils, packing material, & food contact surfaces(114141, 114254-114254.3).

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

Observations: A) Buildup on, inside and side of cold units at cook line.

-Clean and maintain.

B) Gasket torn on 1-door prep cooler at cook line.

-Repair.

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).

36. Equipment, utensils and linens: storage and use (CO2 tanks)

Observations: Knives stored in between cold units.

-Store knives in a sanitary manner.

Corrective Action:

Utensils, equipment & linens shall be handled & stored to be protected from contamination (114074, 114081, 114083, 114119, 114121, 114161, 114178, 114179, 114185, 114185.2-114185.5).

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

Observations: A) Buildup on walls in the following areas:

- above cook line hand sink
- beneath drainboard of dish machine
- above food prep sink

-Clean and maintain.

B) Holes observed on ceiling near back door.

-Seal all crack and crevices.

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

Complete closing directive prior to requesting for chargeable reinspection. Call inspector for a chargeable reinspection when facility is ready to be reopened.

A red placard was posted at the entrance. Do NOT tamper with placard. Any tampering of placard will be assessed with a fine.

A white placard will be posted upon reopening. This will be changed upon the next routine or closure.

Ensure to pay invoices in a timely manner to avoid late penalty.

Obtain a valid food manager certificate.

Temperature/Sanitizer Observations

| Item/Location | Temp/Sanit | Item/Location | Temp/Sanit | Item/Location | Temp/Sanit |
|---------------------|------------|----------------|------------|---------------|------------|
| Hot water/hand sink | 100.0 F | Walk in cooler | 40.0 F | | |
| Fried pork | 200.0 F | | | | |

Specialist: CINDY VO Phone: (925) 608-5551

Received by:

Leo Li

Captured: 3/20/2025 2:32:07PM
Owner

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) 608-5551 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>

