



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:	NAMA K-STREET FOOD	Risk Category:	2	Date:	01/23/2025
Address:	2375 CONTRA COSTA BLVD STE A	City/Zip:	PLEASANT HILL, 94523	Program Record #:	PR0029361
Owner/Operator:	NAMA JAPANESE CUISINE - PLEASANT HILL	Person in Charge:	Teressa	Phone #:	9253560292
Current Health Permit:	YES	Program Element:	0608	Service:	002
		Time In:	12:55 pm	Time Out:	2:35 pm
Food Safety Certified Person:	Provide	Exam Provider:	Provide	Cert #:	Provide
				Comply-by Date (On/Before):	1/29/2023

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

Major

Observations: At the time of routine inspection, observed the following evidence of cockroach infestation:

- 1 live nymph cockroach on wall below 3 compartment sink.
- 2 live adult cockroaches on floor in kitchen in front of prep table and hand wash sink.
- 2 live adult cockroaches on floor in dining room.
- 1 live adult cockroach on floor in hallway near door to women's restroom.
- 2 dying cockroaches on floor below recycling storage at food prep sink.
- 1 dying cockroach below kitchen hand wash sink.
- 1 dying cockroach on floor in front of 3 door standing freezer.
- 3 dead nymph cockroaches on drain board of 3 compartment sink nearest dish machine.
- 5 dead nymph cockroaches on floor below food prep sink.
- 1 dead nymph cockroach on floor below 3 compartment sink.
- 2 dead adult cockroaches on soy sauce container near walk in refrigerator.
- 6 dead cockroaches on floor in dining room at front service area.
- Approximately 15 dead cockroaches on floor in dining room and in hallway near the entrance to the kitchen.
- 5 dead cockroaches on floor in hallway between kitchen and restrooms.

Person in Charge (PIC) stated the facility received a pest control fogging service from Orkin early this morning.

Per PIC, she has contacted the company to perform an additional pest control service.

- Schedule pest control service from licensed pest control company. Eliminate all live and dead cockroaches with commercial pest control services. Seal all gaps and openings throughout facility. Clean and sanitize all affected areas. Conduct deep cleaning of shelving units, floors, walls, bulk food bins, grease trays under cooking equipment, and ceilings. Discard any/all contaminated food.
- Contact Contra Costa Environmental Health for a chargeable re-inspection prior to re-opening.

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: A. Build up inside 3 door standing freezer.

- Clean and maintain equipment.

B. Build up in gaskets of 2 door standing refrigerator and 1 door reach in refrigerator with top inserts.

- Clean and maintain gaskets.

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).

43. Premises; personal/cleaning items; vermin proofing

Observations: Excessive build up of recycled cans and bottles in multiple plastic bags inside and surrounding food prep sink.

- Remove all products to be recycled.



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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: A. Build up on wall below 3 compartment sink and dish machine, and on wall below kitchen hand wash sink.
- Clean and maintain walls.

B. Hole in wall below 3 compartment sink.
- Repair wall to eliminate hole.

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

Routine inspection for Nama K Street Food.

Notes:

- Facility has been issued a mandated closure due to cockroach infestation (see Violation #22).
- Person in Charge stated she has already contacted a pest control service company to perform additional services as needed.
- Follow all directives provided on this official inspection report prior to contacting this division for a chargeable re-opening inspection.
- No food preparation shall occur during the closure. Be advised of fees 3 times the normal permit fee for operating during required closure.

Temperature/Sanitizer Observations

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
Chlorine sanitizer/sanitizer bucket	100.0 PPM	Display case refrigerator/kitchen	34.0 F		
Tofu/2 door standing refrigerator	41.0 F	3 door standing freezer/kitchen	15.0 F		
Chicken/1 door reach in refrigerator with top inserts	36.0 F	Warm water/kitchen hand wash sink	100.0 F		

Specialist: SARAH GLORIA Phone: (925) 608-5529

Received by:

Teresa

Captured: 1/23/2025 2:40:50PM
Person in Charge



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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) 608-5529 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>

