



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:	SOUTH NORTH DRAGON CHINESE RESTAURANT	Risk Category:	3	Date:	03/26/2025						
Address:	1611 A ST STE A	City/Zip:	ANTIOCH, 94509	Program Record #:	PR0010687						
Owner/Operator:	JIN KU BUSINESS CORPORATION	Person in Charge:	JUDY	Phone #:	9257576283						
Current Health Permit:	YES	Program Element:	0609	Service:	002	Time In:	2:00 pm	Time Out:	4:45 pm	Comply-by Date (On/Before):	3/13/2025
Food Safety Certified Person:	OBTAIN	Exam Provider:	OBTAIN	Cert #:	OBTAIN	Date Expired:	3/13/2025				

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

43. Premises; personal/cleaning items; vermin proofing

Observations: Live Cockroaches:

Observed 3 live cockroaches. Two were crawling in the gaskets of the single-door reach-in refrigerator unit. One live cockroach was observed in a glue board trap.

Corrective Action: Close the facility immediately. Implement a comprehensive pest control plan. Contact a licensed pest control operator for treatment. Thoroughly clean and sanitize the entire facility, including all equipment units, under, behind, and on top of.

Timeframe to Correct: Facility must remain closed for a minimum of 48 hours, subject to re-inspection.

Rodent Droppings:

Rodent droppings present behind the water heater.

Corrective Action: Remove all rodent droppings. Clean and sanitize the affected area. Implement rodent control measures, including identifying and eliminating points of entry.

Timeframe to Correct: Prior to re-opening.

Structural Integrity & Pest Entry Points:

Holes, cracks, and crevices throughout the facility. Possible entry point at the back door due to a missing or damaged door sweep.

Corrective Action: Clean and seal every hole, crack, and crevice to prevent pest harborage and entry. Obtain and install a suitable door sweep at the back door.

Timeframe to Correct: Prior to re-opening.

Clutter:

Excessive clutter observed at the front of the facility.

Corrective Action: Remove all unnecessary items from the front of the facility to eliminate potential pest harborage areas and improve overall cleanliness.

Timeframe to Correct: Prior to re-opening.



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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).

General Inspection Observations

SOUTH NORTH DRAGON CHINESE RESTAURANT - FACILITY CLOSURE INSPECTION REPORT

Date of Closure: March 26, 2025

Reason for CLOSURE: Imminent Health Hazard - Vermin Infestation

Facility Status: CLOSED CEASE AND DESIST ALL FOOD OPERATIONS (NO THIRD PARTY DELIVERIES, DOORDASH, UBER EATS, ETC...)

Live Cockroaches:

Observed 3 live cockroaches. Two were crawling in the gaskets of the single-door reach-in refrigerator unit. One live cockroach was observed in a glue board trap.

Please see violations for corrective actions and deadlines.

Pest Control Report:

Last pest control service was on 3/7/25 by Official Pest Prevention, but no comments were noted at the time. Provide a new pest control report from the pest control company after the current service is performed, PRIOR TO REOPENING. The report must detail the scope of the service, findings, and any recommendations.

California Retail Food Code Violation:

This facility closure is enforced under the California Retail Food Code, specifically Section 114259.1, which states:

"The enforcement agency shall immediately close a food facility whenever it determines that an imminent health hazard exists. An imminent health hazard exists whenever there is a significant threat or danger to health that requires immediate action to prevent illness, injury, or death."

In this case, the presence of live cockroaches constitutes an imminent health hazard due to the potential for contamination and the spread of disease.

Re-opening Procedure:

The facility must remain closed for a minimum of 48 hours. However, if the operator believes they have successfully addressed all violations and eradicated the vermin infestation before that time, they may contact the Health Department to request a re-inspection. If the inspector finds any live activity (cockroaches, rodents, etc.) during the re-inspection, the facility will remain closed, and the operator will be charged for the inspector's time.

Contact Information:

Please contact the Contra Costa Health - Environmental Health Division at 925-608-5581 to schedule a re-inspection once all corrective actions have been completed.



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Temperature/Sanitizer Observations

No Temperature/Sanitizer Observations

Specialist: JONATHAN DAVIS Phone: (952) 608-5581

Received by:

JUDY

Captured: 3/26/2025 4:28:39PM
MANAGER

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 (952) 608-5581 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>

