



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:	T4 ANTIOCH	Risk Category:	2	Date:	03/25/2025
Address:	4532 LONE TREE WY	City/Zip:	ANTIOCH, 94531	Program Record #:	PR0065899
Owner/Operator:	XU AND KUANG, INC.	Person in Charge:	Penny	Phone #:	5105045085
Current Health Permit:	YES	Program Element:	0602	Service:	002
		Time In:	2:00 pm	Time Out:	3:30 pm
Food Safety Certified Person:	PENNY	Exam Provider:	PROMETRIC	Cert #:	3894YTZ8
				Comply-by Date (On/Before):	2/27/2027

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: Wall-mounted soap dispenser at kitchen hand sink clogs intermittently (per operator).

- Repair/replace soap dispenser.
- Ensure all handwashing stations are accessible and stocked with soap and paper towels in wall-mounted dispensers at all times.

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).

08. Time as a public health control; procedures & records

Corrected On Site

Major

Observations: Boba under Time as a Public Health Control (TPHC) observed on kitchen prep table lacking label indicating discard time. Facility does not have written procedures.

- Each food container or package must be clearly marked to indicate the exact time that is four hours past the point in time when the food is removed from temperature control. TPHC may not be used for more than four hours.
- Maintain written procedures on site for review. Operator provided with blank TPHC Written Procedures form.

*Corrected on site: Operator provided label.

Note: Operator provided with blank Time as a Public Health Control Written Procedures form.

Corrective Action:

When time only, rather than time & temperature, is used as a public health control, records & documentation must be maintained (114000).

22. No insects, rodents, birds or animals present

Major

Observations: Observed 6 live nymph German cockroaches on wall above 3-compartment sink, and 1 live cockroach on white plastic cutting board above 3-compartment sink.

- Eliminate cockroaches.
- Obtain licensed pest-control service. Email pest-control report to Daniel.Chavez@cchealth.org
- Thoroughly clean and sanitize cutting boards. Recommend storing cutting boards in a different location.

*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.

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



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Observations: Observed Ortho Home Defence consumer-grade pesticide in mop sink. Operator states that they spray the facility for vermin in-house.

- Remove pesticide.
- Obtain licensed pest-control service only.

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).

34. Ware wash facilities: installed, maintained, used; test strips

Observations: Repeat Violation: 3-compartment warewash sink lacks faucet (only sprayer available). Operator states that she fills the sinks using the sprayer.

- Provide faucet that allows for filling of all 3 compartments of the 3-compartment sink.

Corrective Action:

Food facilities that prepare food shall be equipped with ware-washing facilities. Ware washing equipment shall be provided with two integral metal drainboards of adequate size & construction. Testing equipment shall be provided to measure the applicable sanitization method. (114099, 114099.3, 114099.5, 114101-114103, 114107).

43. Premises; personal/cleaning items; vermin proofing

Observations: A) Observed holes in wall in the following areas:

- Around copper pipes underneath 3-compartment sink.
- Around grey metal electrical box on wall near mop sink (labeled, "T4 sign light")

B) Observed gap between FRP panel and wall on corner near lockers, and on corner above 3-compartment sink near window.

- Seal holes/gaps to prevent vermin harborage.

B) Observed screwdriver stored in metal container on prep table with clean utensils.

- Store personal items (e.g. tools) in designated area, separate from food utensils.
- Thoroughly clean and sanitize utensils prior to use.

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).



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General Inspection Observations

Closure of facility hereby ordered due to active cockroach infestation (refer to violation #22). Closure Notice issued. Red "Closed" posted in front window. Do not remove sign.

- Cease and Desist all food operations.
- Follow closure directive at the end of this report.

Contact inspector responsible for this report when ready to schedule a Chargeable Re-inspection. Ensure to correct violation #22.

Operator provided with the following:

- Food Safety Handout
- How to Get a Green Placard handout
- Time as a Public Health Control (TPHC) Guidelines and Written Procedures form
- TPHC log (blank)
- Cold Holding stickers

Additional Website Resources (including downloadable pdf documents):

- Restaurant Inspections: <https://www.cchealth.org/health-and-safety-information/restaurant-inspections>
- Food Safety & Permits: <https://www.cchealth.org/health-and-safety-information/restaurant-inspections/food-safety>

*Note: Use the navigation menu on the left side of the webpage for additional information.

Temperature/Sanitizer Observations

No Temperature/Sanitizer Observations

Specialist: DANIEL CHAVEZ Phone: (925) 608-5582

Received by:

Penny Yee

Captured: 3/25/2025 3:51:08PM
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) 608-5582 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>

