



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:	THE YELLOW CHILLI AT DANVILLE	Risk Category:	3	Date:	04/22/2025						
Address:	710 CAMINO RAMON	City/Zip:	DANVILLE, 94506	Program Record #:	PR0034157						
Owner/Operator:	THE YELLOW CHILLI AT DANVILLE LLC	Person in Charge:	Shivraj Sidhu	Phone #:	9256986560						
Current Health Permit:	YES	Program Element:	0609	Service:	002	Time In:	12:45 pm	Time Out:	3:35 pm	Comply-by Date (On/Before):	10/25/2025
Food Safety Certified Person:	Shivraj Sidhu	Exam Provider:	Prometric	Cert #:	2105849	Date Expired:	10/25/2025				

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

06. Adequate hand washing facilities: supplied and accessible

Minor

Observations: A) No paper towels at cook line hand sink.

B) Hand sink by dish washing area is blocked.

-Keep all hand sinks supplied and accessible.

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: A) Various sauces/curries (yellow, sambar, etc) on rolling cart and cutting board of 3-door prep cooler at cook line without temperature control or active food prep. Per employee, they were pulled from walk in cooler, stored there and will be reheated wait upon order.

Corrected on site. Employee placed food on ice bath.

B) Chicken at 54 F stored on speed rack in pastry prep room without temperature control or active food. Per employee, it was pulled out of the walk in cooler about 10 minutes ago and stored there.

Corrected on site. Food relocated into the walk in cooler.

-Maintain cold food at/below 41 F OR hot food at/above 135 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



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Observations: A) Observed rodent activity in the following areas:

- Approximately 20 rodent droppings under storage rack in pastry room
- Approximately 5 droppings on top of plastic containers of fried onions in pastry room
- Approximately 5 droppings on sheet pan on storage rack in pastry room
- 1 gnawed peanut/nut bag on storage rack in pastry room
- Approximately 10 droppings underneath dish machine and on top of sanitizer jug
- Approximately 6 droppings on top of food container of spices in back prep area
- Food debris that appears to be gnawed on top of food container of spices in back prep area
- Approximately 20 droppings underneath storage racks in back prep area and underneath prep table
- 2 droppings on togo bags near ice machine
- 2 droppings in basin storing drinks at bar

Person in charge provided invoice of pest control for 3/13, but was unable to provide any service reports at the time of inspection. He stated that they had pest control service with a company that they recently terminated and switched over to a new company. Per PIC, new company conducted initial service visit around the same time when they terminated their previous company on 3/31.

B) Observed flies in the bar and dish washing area.

-Due to the rodent activity, facility is closed. Clean and sanitize all affected areas. Discard any adulterated food. See general observation.

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).

33. Nonfood contact surfaces clean

Observations: Buildup on handles of 3-door prep cooler across tandoori oven and 1-door pastry cooler.

-Clean and maintain.

Corrective Action:

Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, & other debris (114115c, 114130.4).

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

Observations: A) Buildup inside 3-door prep cooler across tandoori oven and bar coolers.

-Clean and maintain.

B) Bar cooler storing wine and other drinks above 41 F. No potentially hazardous food in unit.

-Maintain cold unit at/below 41 F.

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).

37. Adequate ventilation and lighting; designated areas, use

Observations: Buildup on hood.

-Clean and maintain.



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Corrective Action:

Mechanical exhaust ventilation equipment shall be provided over all cooking equipment to effectively remove cooking odors, smoke, steam, grease, heat & vapors. All areas of facility shall have sufficient ventilation to provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by screened open window, an air shaft, or light-switch activated exhaust fan in compliance with the local building codes (114149-114149.3). Adequate lighting shall be provided in all areas to facilitate cleaning & inspection. Light fixtures in areas where open food is stored, served, prepared, & where utensils are washed shall be of shatterproof construction or protected with light shields (114252, 114252.1)

39. Wiping cloths; properly used and stored

Observations: Wiping cloth on cutting board at cook line.

-Store in sanitizer bucket when they are not in use.

Corrective Action:

Wiping cloths used to wipe food contact surfaces shall be used only once unless kept in clean water with sanitizer. All clean & soiled linens must be properly stored (114185.1).

43. Premises; personal/cleaning items; vermin proofing

Observations: Back door propped open during inspection.

-Keep closed to prevent point of entrance for vermin.

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) Buildup on walls by tandoori oven and walls by hand sink of pastry room.

B) Grease buildup underneath fryer.

-Clean and maintain.

C) Hole observed on corner of cove basing underneath sink with prep table at back food prep area.

-Seal.

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

Due to the rodent activity observed today throughout the food facility, facility is closed. See and complete the check list below prior to requesting for a reinspection. A red placard has been posted near the entrance. Do NOT tamper or hide with placard. Any tampering of placard will be assessed with a fine.

Reinspection will be chargeable at the current hourly rate. A white placard will be posted upon reopening inspection.



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Temperature/Sanitizer Observations

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
Samosa/3-door prep cooler across top stove	41.0 F	Walk in cooler	37.0 F		
Onion marsala/top insert of 3-door prep cooler	40.0 F	Chlorine dish machine	50.0 PPM		
Yogurt/server display cooler	38.0 F	Minced goat/3-door prep cooler across tandoori oven	41.0 F		
Hot water/3-compartment sink	120.0 F	Quat sanitizer bucket	300.0 PPM		
Hot water/hand sink	100.0 F	Cheese/walk in cooler	39.0 F		
Chicken/3-door prep cooler across tandoori oven	41.0 F	Chicken/walk in cooler	38.0 F		
Chicken curry/top insert of 3-door prep cooler across top stove	41.0 F				

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

Received by:

Shivraj Sidhu

Captured: 4/22/2025 3:32:01PM
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>

