



Date of Inspection: 03 Dec 20

Facility Name: Lucky CHINESE EXPRESS Phone Number 832-6354 PR ID # 263  
 Facility Site Address: 230 COMMERCIAL City: YUBA Zip 96128  
 Permit #: 20-230 Exp Date: 1/23/21 Permit Holder: FELIPE VALARCO Type of Inspection: SPECIAL

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance NIO = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

In	NIO-N/A		COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>					
<input checked="" type="checkbox"/>		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name:		Exp. Date			
<u>TELVINA DELgado</u>		<u>12/17/24</u>			
		2. All food handlers have valid Food Handler Cards			<input checked="" type="checkbox"/>
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3. Communicable disease; reporting, restrictions & exclusions			
<input checked="" type="checkbox"/>		4. No discharge from eyes, nose, and mouth			
<input checked="" type="checkbox"/>		5. Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/>
<b>PREVENTING CONTAMINATION BY HANDS</b>					
<input checked="" type="checkbox"/>		6. Hands clean and properly washed; gloves used properly			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7. Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/>
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
<input checked="" type="checkbox"/>		8. Proper hot and cold holding temperatures			
	<input checked="" type="checkbox"/>	9. Time as a public health control; procedures & records			
<input checked="" type="checkbox"/>		10. Proper cooling methods			
<input checked="" type="checkbox"/>		11. Proper cooking time & temperatures			
<input checked="" type="checkbox"/>		12. Proper reheating procedures for hot holding			
<b>PROTECTION FROM CONTAMINATION</b>					
<input checked="" type="checkbox"/>		13. Returned and re-service of food			<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>		14. Food in good condition, safe and unadulterated			
<input checked="" type="checkbox"/>		15. Food contact surfaces: clean and sanitized			

In	NIO-N/A		COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>					
<input checked="" type="checkbox"/>		16. Food obtained from approved source			
<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	17. Takeout, Curbside Pickup, or Delivery Only			
<input checked="" type="checkbox"/>		18. Social Distancing Implemented			<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>		19. Face Covering Used			<input checked="" type="checkbox"/>
<b>Highly Susceptible Populations</b>					
	<input checked="" type="checkbox"/>	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	22. Sewage and wastewater properly disposed			
<b>VERMIN</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	23. No rodents, insects, birds, or animals			

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

- CLEAN THE HOOD AT COOK LINE OF RESIDUE
- REPLACE THE MISSING METAL PANELS AT THE HOOD/CBIZING INTERFACE
- THAW MEAT AND OTHER PERISHABLE FOODS UNDER RUNNING WATER, OR IN THE REFRIGERATOR, OR BY DIRECT COOKING
- #2) ENSURE EACH EMPLOYEE HAS EITHER A FOOD HANDLER CERTIFICATION OR A FOOD HANDLER CARD

Received by (Print)

Title

MANAGER PHOTO COPIED THIS REPORT AT TIME OF INSPECTION

Email:

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Rob Robinson