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Staff Report Board Meeting Date: June 10,2024

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TO: Food Protection Hearing and Advisory Board

FROM: James English, Environmental Health Specialist

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SUBJECT: Public Hearing to consider the appeal of the Health District's decision to revoke the

permit from the facility Bab Café (H17-0237FOOD) at 303 3rd St Reno, NV 89501 per Section 240.080 of the regulations of the Washoe County District Board of Health

Governing Food Establishments. Case #1-24FP

AUTHORITY TO HOLD HEARING ON APPEALS:

Pursuant to Section 240.105 (A) of the Regulations of the Washoe County District Board of Health Governing Food Establishments (food establishment regulations), the Food Protection Hearing and Advisory Board (Hearing Board) shall hold hearings to consider appeals to staff decisions which adversely affect said person in any manner.

District Health Strategic Objective supported by this item: Healthy Environment – Create a healthier environment that allows people to safely enjoy everything Washoe County has to offer.

APPLICABLE REGULATIONS:

- **010.160** "Critical item" defined. "Critical item" means a provision of these regulations that, if in noncompliance, is more likely than other violations to contribute to food contamination, illness, or environmental health hazard.
- **010.175** "Direct supervision" defined. "Direct supervision" means the training and supervision of a designated person-in-charge, by a Certified Food Protection Manager, to operate a permitted food establishment in compliance with all applicable laws and regulations pertaining to food when the Certified Food Protection Manager is absent from the food establishment.

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010.570 "Person-in-charge" defined. "Person-in-charge" (PIC) means the person present at a food establishment who is responsible for the operation of the establishment at the time of an inspection.

- **010.835** "Substantial health hazard" defined. "Substantial health hazard" means any factor or condition which has the potential to risk or cause injury to public health. Substantial health hazards include, but are not limited to, the following circumstances:
 - A. Food from an unapproved or unknown source, or food which is or may be adulterated, improperly labeled, misbranded, contaminated, showing evidence of temperature abuse or be otherwise unfit for human consumption, is found in a food establishment.
 - B. Time/temperature control for safety food is held longer than established allowable time parameters for preparation or service at an ambient temperature which is greater than 41°F (5°C) or less than 135°F (57°C) or under any other condition capable of supporting the rapid growth of bacteria.
 - C. Time/temperature control for safety food served to customers or exposed to other contamination is served again.
 - D. A person infected with a communicable disease that can be transmitted by food is working as a food handler in an establishment.
 - E. Person(s) employed in a food establishment, not practicing strict standards of cleanliness and personal hygiene, which may result in the potential transmission of illness through food.
 - F. Equipment, utensils and working surfaces are not cleaned and sanitized effectively and may contaminate food during preparation, storage or service.
 - G. Sewage or liquid waste is not disposed of in an approved and sanitary manner, or the sewage or liquid waste contaminates or may contaminate any food, areas used to store or prepare food, or an area frequented by customers or employees.
 - H. Toilets and facilities for washing hands are not provided, properly installed, designed, fully operable and accessible.
 - I. The supply of potable water is not approved or does not meet the applicable requirements for sampling and public notification set forth in NRS-445A and any regulations adopted pursuant thereto, and an operator does not use items intended for a single use and bottled drinking water from an approved source.
 - J. A defect or condition exists in the system supplying potable water, which may result in the contamination of the water and become a substantial health hazard.
 - K. There exists the presence of insects, rodents or other animals, which may result in contamination of food.
 - L. There exist poisonous or toxic materials which are labeled, stored or used improperly or inadequately.

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030.005 Assignment, person-in-charge required

The permit holder shall be the person-in-charge or shall designate a person-in-charge and shall ensure that a person-in-charge is present at the food establishment during all hours of operation.

030.010 Demonstration of knowledge

Based on the risks inherent to the food operation, during inspections and upon request the person-in-charge shall demonstrate to the Health Authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of these regulations. The person-in-charge shall demonstrate this knowledge by:

- A. Complying with these regulations by having no critical violations during the current inspection.
- B. Being a Certified Food Protection Manager who has shown proficiency of required information through passing an exam that is part of an accredited program; or
- C. Responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include:
 - 1. Describing the relationship between the prevention of foodborne disease and the personal hygiene of a food employee.
 - 2. Explaining the responsibility of the person-in-charge for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease.
 - 3. Describing the symptoms associated with the diseases that are transmissible through food.
 - 4. Explaining the significance of the relationship between maintaining the time and temperature of time/temperature control for safety food and the prevention of foodborne disease.
 - 5. Explaining the hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and fish.
 - 6. Stating the required food temperatures and times for safe cooking of time/temperature control for safety food including meat, poultry, eggs, and fish.
 - 7. Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of time/temperature control for safety food.
 - 8. Describing the relationship between the prevention of foodborne disease and the management and control of the following:
 - a) Cross contamination,
 - b) Hand contact with ready-to-eat foods,

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- c) Handwashing, and
- d) Maintaining the food establishment in clean condition and in good repair.
- 9. Describing foods identified as major food allergens and symptoms that a major food allergen could cause in a sensitive individual who has an allergic react
- 10. Explaining the relationship between food safety and providing equipment that is:
 - a) Sufficient in number and capacity, and
 - b) Properly designed, constructed, located, installed, operated, maintained, and cleaned.
- 11. Explaining correct procedures for cleaning and sanitizing utensils and food contact surfaces of equipment.
- 12. Identifying the source of water used and measures taken to ensure that it remains protected from contamination such as providing protection from backflow and precluding the creation of cross connections.
- 13. Identifying poisonous or toxic materials in the food establishment and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed of according to law.
- 14. Identifying critical control points in the operation from purchasing through sale or service that when not controlled may contribute to the transmission of foodborne disease and explaining steps taken to ensure that the points are controlled in accordance with the requirements of these regulations.
- 15. Explaining the details of how the person-in-charge and food employees comply with the HACCP plan if a plan is required by law, these regulations, or an agreement between the Health Authority and the food establishment.
- 16. Explaining the responsibilities, rights, and authorities assigned by these regulations to the:
 - a) Food employee,
 - b) Conditional employee,
 - c) Person-in-charge,
 - d) Health Authority; and
 - e) Explaining how the person-in-charge, food employees, and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees.

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030.015 Duties of the person-in-charge

The person-in-charge shall ensure that:

- A. Food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified in NRS 446.020 and 446.870.
- B. Persons unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person-in-charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination.
- C. Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with these regulations.
- D. Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing.
- E. Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt.
- F. Employees are verifying that foods delivered to the food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures, protected from contamination, unadulterated, and accurately presented.
- G. Employees are properly cooking time/temperature control for safety food being particularly careful in cooking those foods known to cause severe foodborne disease and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated.
- H. Employees are using proper methods to rapidly cool time/temperature control for safety foods that are not held hot or are not for consumption within four (4) hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling.
- I. Employees are properly maintaining the temperatures of time/temperature control for safety food during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures.
- J. Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed that the food is not cooked sufficiently to ensure its safety.
- K. Employees are properly sanitizing cleaned multi-use equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing.

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L. Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets.

- M. Except when approval is obtained from the Health Authority as specified in these regulations, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.
- N. Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.
- O. Food employees and conditional food employees are informed of their responsibility to report to the person-in-charge, information about their symptoms as they relate to diseases that are transmissible through food; and
- P. Written procedures and plans, where specified by these regulations and as developed by the food establishment, are maintained and implemented as required.

040.022 Certified food protection manager

The person-in-charge must be a certified food protection manager who has shown proficiency of required information through passing an exam that is part of an accredited program as required in Section 040.025 of these regulations

040.030 Certified Food Protection Manager, responsibilities

In addition to the responsibilities associated with being a designated person-incharge, Certified Food Protection Managers must:

- A. Be responsible for identifying food safety hazards in the day-to-day operation of the food establishment.
- B. Develop and implement specific policies, procedures and standards aimed at preventing foodborne disease.
- C. Coordinate training, supervise or direct the food preparation activities, and take corrective action as needed to protect the health of the consumer; and
- D. Conduct in-house self-inspections of daily operations on a periodic basis to see that procedures concerning food safety are being followed.

240.080 Notice, suspension and revocation of permits

A. Whenever the Health Authority finds an unsanitary or other condition in the operation of a food establishment which, in his judgment constitutes a substantial hazard to the public health, he may, without warning, notice or hearing, issue a written Notice of Violation (NOV) to the permit holder or person-in-charge citing the condition, specifying the corrective action to be taken, and specifying the time in which the corrective action must be completed.

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B. The NOV may state that the permit is immediately suspended, and all food operations must be immediately discontinued. Any person to whom a NOV is issued must comply within the time frame specified by the Health Authority. Upon written petition to the Health Authority, the person shall be afforded a hearing pursuant to the provisions of these regulations.

- C. A reinspection will be conducted to determine compliance with the corrective action stated in the NOV. The food establishment permit will be reinstated only after the violations have been corrected and operations shall not be resumed until authorized by the Health Authority.
- D. Any permit shall be suspended or revoked for the practice of fraud or deceit in obtaining or attempting to obtain or renew a permit.
- E. Any permit may be suspended or revoked for serious or repeated violations of these regulations.
- F. Any person who violates any part of these regulations is guilty of a misdemeanor. Violators may be subject to warning, criminal citation, criminal complaint or other legal action deemed necessary to protect public health.

240.105 Hearings, appeals

- A. An aggrieved person may bring an appeal before the Food Protection Hearing and Advisory Board when:
 - 1. Any permit, as required by these regulations, has been issued, denied, renewed, suspended, or revoked, and said action has adversely affected said person in any manner.
 - 2. The Health Authority has taken any action pursuant to the authority of these regulations, which has adversely affected said person in any manner.
- B. All appeals to the Food Protection Hearing and Advisory Board shall be initiated by filing a petition or written notice of appeal to the office of the Health Authority within ten (10) business days after the person bringing the appeal has received any order, been subject to any action, or has had a permit, required by these regulations, issued, denied, renewed or suspended by the Health Authority.
- C. For serious or repeated violations of any of the requirements of these regulations or for interference with the Health Authority in the performance of his duties, the permit may be permanently revoked after an opportunity for a hearing before the Food Protection Hearing and Advisory Board. Before taking such action, the Health Authority shall notify the permit holder in writing, stating the reasons for which the permit is subject to revocation and advising the permit holder of the requirements for filing a request for a hearing. A permit may be suspended for cause pending its revocation or a hearing relative thereto.
- D. The Health Authority may permanently revoke a permit after 10 days following service of the notice unless a request for a hearing is filed with the Health

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Authority by the permit holder within 10 days.

- E. The hearing provided for in this section must be conducted by the Food Protection Hearing and Advisory Board at a time and place designated by the Health Authority. Based upon the record of the hearing, the Food Protection Hearing and Advisory Board shall make a finding and make recommendation to the District Board of Health to sustain, modify or rescind an official notice or order considered in the hearing.
- F. After completion of the hearing, the findings and recommendation(s) of the Food Protection Hearing and Advisory Board, along with transcripts and evidence from the hearing, shall be transmitted to the District Board of Health who will make the final decision. In making its decision, the District Board of Health may affirm, modify or reverse the decision of the Food Protection Hearing and Advisory Board or refer the appeal back to the Food Protection Hearing and Advisory Board for additional consideration.
- G. If the appeal is referred back to the Food Protection Hearing and Advisory Board, the Food Protection Hearing and Advisory Board shall, within 30 days, unless good cause exists, rehear the appeal. The District Board of Health may make no more than one (1) referral back to the Food Protection Hearing and Advisory Board.
- H. A copy of the written findings and the final decision by the District Board of Health shall be sent by certified mail, return receipt requested, to the permit holder by the Health Authority.

PREVIOUS ACTION

On February 10, 2017, NNPH received a food establishment application for a new restaurant, EK Foods Inc. (Bab Café) located at 303 W. 3rd Street in Reno. The application indicates that all food products will be inspected by the Food Protection Manager, and "N/A" was recorded for cooling of food products (see Attachment #A).

On February 24, 2017, NNPH representatives conducted the opening inspection of the facility and issued the permit to operate. The inspection report did not indicate the facility would be cooling any food products (see Attachment #B).

On October 20, 2017, a NNPH representative conducted a routine inspection of the facility and documented seven violations, three of which were classified as critical. Some of these violations included storing food items on the ground, chemical bottles stored above food or equipment, storing raw animal foods above ready-to-eat foods, dirty equipment (meat slicer) improper cooling of cooked rice and holding time/temperature control for safety (TCS) foods (cooked chicken and noodles) at room temperature without an approved Time as a Public Health Control (TPHC) procedure. Additionally, the NNPH representative noted the facility was making their own kimchi. This is a fermentation process that normally requires an approved waiver and HACCP plan as it is held outside the time/temperature requirements outlined in the food establishment regulations.

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However, the owner, Jihoon Ryu stated the kimchi is always held under refrigeration and discarded after seven days – this process would not require a waiver and HACCP plan (see Attachment #C). A follow-up inspection was conducted, and all violations observed during the routine inspection had been corrected (Attachment #D).

On June 25, 2018, NNPH representatives conducted a routine inspection of the facility and documented a total of 14 violations, six of which were classified as critical violations. The following repeat violations were observed: food stored directly on the ground, chemical bottles stored above food or equipment, improper cooling time/temperature parameters, and improper use of TPHC. Notable new violations included: inaccessible handwashing sink, lack of handwashing when changing tasks, improper cold holding, and improper washing/sanitizing of food contact surfaces. The person-in-charge (PIC) and Certified Food Protection Manager (CFPM) was not aware of proper time/temperature parameters for cooling or cold holding and was not monitoring these processes. Cooling and cold holding refrigerated storage monitoring logs were provided to the PIC and required to be maintained for all cooling activities and all cold holding refrigeration units. Additionally, the PIC was advised that menu may need to be revised/reduced and/or cooling of TCS foods may be suspended if repeat violations occur as this process was not disclosed on the application and the facility was not built with adequate refrigeration or space for this process (see Attachment #E).

On July 9, 2018, NNPH conducted a follow-up inspection and noted previous violations corrected apart from TPHC. Additionally, NNPH required the continuation of cooling and cold holding equipment monitoring logs (see Attachment #F).

On October 26, 2018, NNPH representatives conducted a routine inspection of the facility and observed no CFPM onsite and the following repeat violations: food stored on ground, and improper cooling (see Attachment #G).

On February 8, 2019, NNPH representatives conducted a routine inspection of the facility and observed the following repeat violations: food stored on ground, and improper TPHC procedures (see Attachment #H).

On July 29, 2019, NNPH representatives conducted a routine inspection of the facility and observed the following repeat violations: food stored on ground, and raw animal foods stored above ready-to-eat foods (see Attachment #I). A follow-up inspection was conducted two days later, and violations were observed to be corrected (Attachment #J).

On February 18, 2020, NNPH representatives conducted a routine inspection of the facility and observed the following repeat critical violations: raw animal foods stored above ready-to-eat foods, and improper dishwashing/sanitizing (no sanitizer detected in dishwashing machine). See Attachment #K.

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On February 19, 2020, NNPH representatives conducted a follow-up inspection and observed no CFPM on site. Violations from the previous inspection were corrected. However, one additional violation was observed: improper storage of utensils and potential cross-contamination with raw meats (see Attachment #L).

On October 14, 2020, NNPH representatives conducted a routine inspection of the facility and observed nine violations, three of which were classified as critical violations. The following violations were repeat violations from previous inspections: raw animal food stored above ready-to-eat foods, improper utensil storage, improper cold holding temperatures, lack of proper TPHC procedures, and inaccessible handwashing sink, and lack of knowledge from the PIC and CFPM. Due to the number of consecutive Conditional Pass ratings, the facility was required to receive employee training by NNPH representatives (see Attachment #M). A follow-up inspection was conducted on October 20, 2020, and violations were observed to be corrected (Attachment N).

On April 9, 2021, NNPH representatives conducted a routine inspection of the facility and observed the four violations, two of which were classified as critical. Repeat violations included: lack of monitoring, knowledge, and overall managerial control by both PICs and CFPMs, improper cold holding, improper TPHC procedures, and improper cooling procedures. Facility was required to develop a written risk control plan for cold holding (see Attachment #O).

On April 12, 2021, NNPH representatives conducted a follow-up inspection where the requirements of the risk control plan were reviewed, and the facility was required to submit weekly cold holding temperature monitoring logs to NNPH. One additional critical repeat violation was observed during this inspection: improper cooling (see Attachment #P).

On July 28, 2021, NNPH representatives conducted a routine inspection of the facility and observed the following repeat violations: improper TPHC procedures, and improper washing/sanitizing of food contact surfaces (no sanitizer detected in dishwashing machine). However, no cold holding violations were observed, and the cold holding risk control plan requirement was removed (see Attachment #Q).

On April 13, 2022, NNPH representatives conducted a routine inspection of the facility and found the following repeat violations: No CFPM on site, improper utensil storage, raw animal foods stored above ready-to-eat foods, and improper TPHC procedures. Kimchi in stored in non-commercial containers. NNPH representatives documented the facility stated they do not make their own kimchi and receives the product as a commercial product. However, no commercial containers or invoices were available at the time of the inspection and the inspector required the label to be sent to NNPH (see Attachment #R).

On March 18, 2024, an NNPH inspector conducted a file review of Bab Café which involved examining past inspections and complaints. The review revealed a history of non-compliance and repeated critical violations. Notably, the facility had been cited for improper use of Time as a Public Health Control (TPHC) in six out of the last ten routine inspections as noted above. The file review also demonstrated other serious critical violations were routinely found during inspections and reinspections.

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Additionally, on March 18, 2024, a routine inspection was conducted at Bab Café, located at 303 3rd St, Suite 130, Reno, NV 89501. The inspection identified eleven violations, five of which were classified as critical. The following critical violations were observed: no bare hand contact with ready-to-eat (RTE) foods, proper cooling time and temperatures, proper hot holding temperatures, proper date marking and disposition, and time as a public health control (TPHC). Notably, four of these violations were repeat violations from the previous routine inspection. During the inspection it was noted, again the facility had a lack of managerial oversight and the lack of an engaged CFPM was evident with the violations found during the inspection (Attachment #S). Due to the conditional pass received during the routine inspection, the facility was mandated to attend the AMC Course on March 20, 2024. Both the owner, Jihoon Ryu (J), and the kitchen manager, Kyung Lying Jang (Ben), attended this course (see Attachment #T).

On April 3, 2024, a reinspection was conducted by NNPH representatives. Eight violations were observed, five of which were critical. Of these eight violations, six were repeat violations from the prior routine inspection. The following critical violations were observed: no bare hand contact with ready-to-eat (RTE) foods, frequency of cleaning and sanitizing food contact surfaces/protected from environmental contamination, proper cooling time and temperatures, proper hot holding temperatures and time as a public health control (TPHC). To enhance communication with the back-of-house staff, one of the NNPH representatives was a Spanish translator. Upon arrival for this inspection, neither the owner nor the manager was present. Manager Kyung Lying Jang arrived approximately 30 minutes after the inspection commenced, as noted in the inspection report. NNPH discussed with Kyung that the facility will not be permitted to use TPHC until a policy has been created and time stamp stickers have been received by operator due to years of non-compliance (see Attachment U).

On April 8, 2024, a second reinspection was conducted at Bab Café with a Spanish translator, which identified a recurring critical violation for proper cooling time and temperatures previously noted in the two prior inspections. Per the division's compliance and enforcement policy, this would normally constitute an immediate permit suspension pending and office hearing. However, in an effort to work with the operator, it was decided by the inspector in consultation with the Food Safety Senior that NNPH would allow the facility to remain open until the office hearing. The operator was instructed to bring the AMC policy for cooling to the office hearing and to present a plan for staff members to obtain their Certified Food Protection Manager (CFPM) certification. The intent of the office hearing would be for NNPH staff and the facility to collaborate in developing an action plan to move forward allowing the facility to be successful practicing good food safety protocols (see Attachment V).

On April 11, 2024, the office hearing took place at the NNPH office. The hearing was attended by Kyung Lying Jang, the kitchen manager, Environmental Health Specialist Supervisor, and area inspector. In the office hearing the Enforcement Supervisor may choose strict criteria for continued operations, begin the permit revocation process or enact another plan as deemed appropriate. During the meeting, discussions focused on enhancing the AMC policy for cooling. Specific details were added regarding staff cooling procedures, training protocols, and corrective actions if temperature requirements were not met. Additional items discussed during the hearing included: use of time as a public health control, lack of managerial presence and knowledge, the seriousness of the

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situation and ongoing compliance issues and the fact future enforcement may include menu reductions, permit suspension or possible permit revocation. It was also strongly suggested the facility have multiple staff attend the CFPM course and when appropriate in their native languages, such as Spanish.

On April 14, 2024, NNPH sent a follow-up email after the office hearing emphasizing that the CFPM certification's benefits are minimal if the knowledge is not disseminated among the staff responsible for food handling. The email also outlined potential consequences if repeat violations were observed during the next reinspection to include permit suspension and menu reduction eliminating the cooling of time/temperature control for safety (TCS) foods or permit revocation. The inspection was scheduled for the following week and was also detailed in the email (see Attachment W).

On April 17, 2024, NNPH conducted a follow-up reinspection with a Spanish translator. NNPH found no Certified Food Protection Manager (CFPM) on site initially. Despite having provided an AMC policy for cooling and committing to staff training and the use of cooling logs, the inspection revealed ongoing cooling violations and incomplete logs. Both Jihoon Ryu (owner) and Kyung Lying Jang (kitchen manager) arrived on site during the inspection. The permit was suspended, and the facility was required to attend another office hearing during the week of April 22, 2024, to discuss the future of the permit and further enforcement actions. Jihoon Ryu was asked to bring a limited menu showing how the facility would operate without cooling any foods, along with a plan to have more staff in the kitchen receive their CFPM certification (see Attachment V). During the reinspection where the permit was suspended Jihoon Ryu exhibited aggressive and violent behavior, including slamming metal containers on countertops, kicking over trashcans, and slamming chairs on tables in the dining room while NNPH staff were present. During the closing interview, Jihoon Ryu explained that the items found out of temperature were from a catering event held the night before. NNPH responded by stating that Bab Café does not have an approved catering operational plan and must cease and desist all catering activities until such a plan is obtained. After the inspection NNPH staff emailed the inspection report and documents to apply for a catering operations plan (Attachment #X).

On April 23, 2024, Jihoon Ryu and Kyung Lying Jang attended their second office hearing. They presented the new limited menu, which required them to cook all produce and proteins in small batches, hot hold, and discard at the end of the night. Jihoon Ryu also scheduled CFPM classes for himself and a staff member, set to take place two weeks later. Both Jihoon and Kyung were reminded that the permit would remain suspended until NNPH conducted an opening inspection scheduled for the following morning, and that no food preparation could occur while the permit was suspended. It was strongly stressed with the owner that with no cooling of food products, operations at Bab Café would be greatly different. NNPH staff expressed concern that by presenting an operation that ended all cooling of food products, the facility may be unsuccessful operating. Jihoon Ryu and Kyung Lying Jang stressed this would not be an issue. As the office hearing ended, it was again stressed this was a last chance opportunity before NNPH moved towards permit revocation if continued food safety violations were found at the facility. Additionally, no food preparation, cooking or stocking of the facility could occur until after a reinspection by NNPH staff.

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On April 24, 2024, NNPH representatives arrived to conduct the opening inspection to ensure that the facility and staff could successfully operate with the new menu and food preparation processes. Additional steam tables were brought in, as discussed during the office hearing. The facility was required to dedicate one compartment of their threecompartment sink solely for food preparation activities. During this inspection, it was observed that the facility was also cooking and cooling several sauces. When pointed out by NNPH staff these sauces were cooked and cooled, the operators stated they forgot the process and asked if indeed going forward their sauces could be cooked and cooled. It was decided the sauces were the only items permitted to be cooled, under the condition that cooling logs would be maintained for all sauces. NNPH also observed kimchi that was date marked for the day prior. When questioned, Jihoon Ryu stated that the kimchi had been bought, cut into small chunks, and repackaged into smaller containers the day before. Upon being reminded that no food preparation was permitted while the permit was suspended, Jihoon then claimed that the kimchi had been prepped before the April 17 suspension and that staff must have mislabeled the containers. It was again noted, that the kimchi was not in the commercially provided containers and source could not be determined. When asked for invoices, they again could not be provided.

The opening reinspection report (see Attachment #Y) indicated that there would be a reinspection to ensure the sustainability of the new processes implemented by both the owner and manager. Additionally, Kyung Lying Jang was required to send hot hold logs to the inspector daily to verify that the facility's equipment could maintain the appropriate temperatures for time/temperature control for safety (TCS) foods.

On May 1, 2024, NNPH received hot holding logs from Jihoon Ryu, which indicated that broccoli, cauliflower, and carrots were all maintaining the same temperature. NNPH requested clarification on how these items were being stored. Jihoon responded that the cauliflower and carrots were stored together in the same container, while the broccoli was stored separately. NNPH then explained that if the items were stored separately, it was unlikely that they would have identical temperatures. NNPH emphasized that falsifying logs does not benefit anyone and reiterated the importance of accurate temperature recordings (see Attachment Z).

On May 14, 2024, NNPH conducted the fifth reinspection in two months, with a Spanish translator present. Jihoon Ryu was on site and provided NNPH with the cooling logs. During the review, NNPH noted that an out-of-compliance temperature had been written and then overwritten with a compliant temperature for one of the sauces (see Attachment #AA). NNPH requested to see the items listed on the cooling logs, but they could not be located. Additionally, NNPH observed cooled sauces prepared the previous day that were not recorded on the cooling logs. NNPH also discovered a date-marked container of chicken that had been cooked and cooled three days prior. When asked about the product, Jihoon stated it was for employee food. However, staff indicated that it was gluten-free chicken prepared on May 11, 2024, and reheated as needed, which was not recorded on the cooling logs. It was noted the chicken was a food product which the operators stated would no longer be served in the facility.

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NNPH observed three containers in the steam table with temperatures between 109°F and 110°F. All logs submitted to the inspector showed hot holding temperatures above 135°F. Jihoon stated that either he or Kyung Lying Jang were involved in logging temperatures and that this was the first instance where temperatures were recorded below 135°F.

During the closing interview, NNPH inquired about the communication breakdown and why the numerous resources provided had not been utilized effectively. Jihoon Ryu admitted that he had not taken the first three inspections seriously and only became actively involved after the permit was initially suspended.

At the request of the Environmental Health Services Division Director NNPH staff met with Bab Café owner, Jihoon Ryu, to discuss the actions taken by NNPH and to again discuss and document the operational permit, H17-0237FOOD had been suspending pending revocation and what were his appeal rights. Mr. Ryu signed a Food Establishment Official Inspection Report Notes form with this information (Attachment BB).

On May 16, 2024, Mr. Ryu formally appealed his notice of permit suspension pending revocation (Attachment #CC) with the attached Word Document (Attachment DD) describing his rationale for appeal.

On May 26, 2024, Jihoon reached out to NNPH inspector to get clarification as to why the permit had been suspended (see Attachment EE). The inspector responded via phone for clarification. Jihoon asked if they simply removed the items that had the hot holding violation on the May 14, 2024, inspection if they would be allowed to reopen. NNPH responded by stating that it's not the specific foods that were out of temperature but the lack of active managerial control and food safety within the facility.

BACKGROUND

NNPH has a philosophy of educating and providing guidance prior to enforcement. Ultimately NNPH wants voluntary compliance with regards to safe food handling. As a last resort, NNPH utilizes the enforcement mechanisms provided through state law to try and achieve compliance when necessary. In the case of Bab Café, NNPH provided the operators with ample options, means and methods for gaining compliance, including providing training to restaurant staff, providing food safety log, policies, and handouts, allowing the facility to operate when it should have been closed and affording the facility two office hearings.

The operator's permit suspension pertains to repeat violations identified within a food establishment operating in Washoe County. The establishment in question has been subjected to multiple inspections since March 18th, 2024, during which several violations of the health and safety regulations were documented. These violations primarily concern improper food handling, inadequate Time/temperature Control for Safety (TCS) foods, and non-compliance with established health regulations designed to protect public health. From opening in 2017 to the present day, NNPH staff have made 21 site visits to the facility, including six visits and two office hearings over two months.

In general, food establishments are regulated to ensure compliance with federal and local

Date: June 10, 2024 Page **15** of **17**

regulations which mandate that all food served to the public meets rigorous safety standards. These standards are enforced through regular inspections and require establishments to adhere to best practices in food safety. Violations of these standards can lead to penalties, including the suspension or revocation of an operator's permit to ensure public safety.

The Washoe County District Board of Health Regulations Governing Food Establishments are aligned with the FDA Model Food Code, which is based on current science and best practices to reduce the risk of foodborne illnesses and injuries. These regulations provide a framework for maintaining high standards of food safety and hygiene within food service operations. The regulations require establishments to implement and maintain effective sanitation protocols, ensure staff are adequately trained in food safety practices, and comply with all relevant regulations.

The Health District's decision to suspend the operator's permit was based on documented evidence of repeated non-compliance with these essential safety standards. Despite multiple warnings and opportunities to rectify the issues, the operator failed to demonstrate sustained compliance. The violations included instances of inadequate temperature control of TCS foods, improper food handling procedures, and lack of active managerial control (AMC) on the kitchen line which collectively pose a significant and continued risk to public health.

FINDINGS OF FACT:

The Hearing Board may recommend to the District Board of Health to uphold, modify, or rescind the Health District's decision to suspend the operator's permit due to repeat violations if, after a hearing on due and proper notice, it determines by a preponderance of evidence the following:

1. The appeal, if granted, would not cause substantial detriment to the public health and safety of persons living in Washoe County.

RECOMMENDATION

Based on the record of the hearing, staff recommends the Hearing Board make a finding of one of the following:

- 1. The Hearing Board could recommend that the District Board of Health uphold the decision to revoke the operator's permit due to repeat violations per Section 240.080 of the Regulations of the Washoe County District Board of Health Governing Food Establishments.
- 2. The Hearing Board could recommend that the District Board of Health modify the decision to revoke the operator's permit due to repeat violations per Section 240.080 of the Regulations of the Washoe County District Board of Health Governing Food Establishments.
- 3. The Hearing Board could recommend that the District Board of Health rescind the Health District's decision to revoke the operator's permit due to repeat violations per Section 240.080 of the Regulations of the Washoe County District Board of Health Governing Food Establishments.

Date: June 10, 2024 Page **16** of **17**

POSSIBLE MOTION

- 1. "Move to recommend to the District Board of Health to uphold the Health District's decision to revoke the operator's permit due to repeat violations per Section 240.080 of the Regulations of the Washoe County District Board of Health Governing Food Establishments."
- 2. "Move to recommend to the District Board of Health to modify the Health District's to revoke the operator's permit due to repeat violations per Section 240.080 of the Regulations of the Washoe County District Board of Health Governing Food Establishments."
- 3. "Move to recommend to the District Board of Health to rescind the Health District's decision to revoke the operator's permit due to repeat violations per Section 240.080 of the Regulations of the Washoe County District Board of Health Governing Food Establishments.

Subject: Food Protection Hearing and Advisory Board Meeting Date: June 10, 2024
Page 17 of 17

Attachment A

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

WASHOE COUNTY HEALTH DISTRICT (WCHD) ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health

FOOD ESTABLISHMENT PLAN REVIEW APPLICATION

Type of Construction:

□ NEW

☐ REMODEL

Page 1 of 4

Application must be completed within seven days from		
Application must be completed within seven days from re if sending to Washoe County Health District (WCHD),	you may send via email: ensplanrevie	propriate building department. w@washoecounty.us
Name of Establishment: <u>EK FOOD INC.</u> (I	Bab cafe)	
Address: 303 W 3rd St.		
City, State Zip: Reno, NV. 89503		
Phone (if available): <u>775 - 378 - 3897</u>	Fax:	
Owner or Owner's Representative:	Ryu	RECEIVED
Address: 1733 Shadow Park Dr.	of 1	FED 1.0 2017
City, State Zip: Reno. NV. 89523		1 LD 1 0 Z01/
Phone (if available): <u>725 - 328 - 3897</u>		Washoe County Health District Environmental Health
E-mail Address: _ jihoon 628@ nanmail. ne	et	
Company: EK FOOD INC.		
Contact Person: Jihoon Ryu		
Address: 1733 Shadow Park Dr.		
City, State Zip: Rene, NV. 89523		
Phone (if available): <u>723 - 378 - 3897</u>	Cell:	
E-mail Address: 11 hoon 628 @ hanmail not		
, 0 . 5 .	Ryan@ Pinecrost	Carrie L'on not
Title (e.g., owner, manager, architect, etc.): Project	Annexe Piner sect Co	13th the 774-3721
I certify that the information in this application is correct, from this Health District office may nullify plan approval.	and Lundovetend that any that is	ion without prior approval
Signature:		2/0/- 0
46wner or Responsible Representati	ve) Da	te: <u>49/2017</u>
Hours of Operation:	(40)	
Sun: $11-9$ Mon: $11-9$ Tue: $11-9$ Wed:		11-9 Sat: 11-1
Projected number of meals served between product deliv		
Breakfast: 6 Lunch: 5 C		
Number of seats: 42 Facility total square Projected start date of construction: 2/15	feet: <u>3/30</u>	
TYPE OF FOOD SERVICE (check all that apply):	Projected completion date:	//S
☑ Restaurant	☐ Mobile	
☐ Grocery	☐ Bar	☐ Warehouse ☐ Bakery
☐ Snack Bar ☐ Deli	☐ Manufacturing	— Dunoi y
☐ Meat Market	☐ Single-service (disposable): ☐ Plates ☐ Glasswa	are 🗆 Silverware
☐ Other (explain):	☐ Multi-use (reusable):	
Zer-Pressivity	□ Plates □ Glasswa	are 🗆 Silverware

Indi	icate any specialized	processes that will take place:			Page 2 of
	☐ Curing	☐ Acidification (Sushi, etc.)	☐ Redu	ced Oxvoen Pa	ckaging (e.g., Vacuum)
	☐ Smoking	☐ Sprouting Beans		none.	oneging (org., vacaum)
Exp	plain checked process	es:			
CO Me	LD STORAGE thod used to determ ispected by n	ine cold storage requirements: _ nanagers who have F	Every	product of tection Man	goes into kitchen will be ager Ceritification, and
	Cubic-feet of re	ach-in cold storage:	Squa	re-feet of walk	-in cold storage:
	Reach-in refriger Reach-in freezer		Walk	-in refrigerator s -in freezer stora	torage:0_ft²
	Number of reach Number of reach	-in refrigerators:4			
HO Foo	T HOLDING (≥ 135F od that will be held ho Style clear n) t: <u>Cooked rive</u> , pre- oodk, Steamed vegeta	-cooked ole,(e	meats, exerything	miso soup, korean just before serve)
Foo	PLD HOLDING (≤ 41F and that will be held co begetable, meat	ld: Looked vegetable	(before	serve),	marinated meats (prep),
		appropriate boxes how cooked foo	od will be co	poled to 41F (70	C) within 6 hours.
	Cooling Process	Meat Sea	food	Poultry	Others
	Shallow Pans			1 Outly	Other*
	Ice Baths				
	Panid Chill				

THAWING

gen in the self-

Indicate by checking the appropriate boxes how food in each category will be thawed.

*If "Other" is checked indicate type of food:

Thawing Process	Meat	Seafood	Poultry	Other*
Refrigeration	V		V	
Running Water less than 70 F (21 C)	V	V		
Cooked Frozen				
Microwave				

FOOD HANDLING PROCEDURES

4.51 195 19

Explain the following with as much detail as possible. Provide descriptions of the specific areas of the kitchen and corresponding items on the plan where food will be handled.

Explain the handling procedures for the following categories of food. Describe the process from receiving to service including:

- How the food will arrive (e.g., frozen, fresh, packaged, etc.);
- · Where the food will be stored;
- Where (e.g., specific pieces of equipment with their corresponding equipment schedule numbers) and how the food will be handled (e.g., washed, cut, marinated, breaded, cooked, etc.); and
- When (e.g., time of day and frequency/day) food will be handled.

 READY-TO-EAT FOOD HANDLING (edible without additional preparation necessary, e.g., salads, cold sandwiches raw molluscan shellfish, etc.) None.
2. PEOPLIOS HAUDI WO
2. PRODUCE HANDLING All vegetable will be delivered as fresh. We store in regnigerator
after inspection, and put delivery date. With prep schedule, cooks prepare and slice for each day consumption.
3. POULTRY HANDLING Frozen products will be delivered, and we slive. After marinated we
make preg pans for cooking. We stone pans in treezer or refriger
4. MEAT HANDLING Fresh meats will be delivered, and we stone in Freezer before we slice After we slice into the size we need, we marinated with sources. And we make prep pans for cooking before serving. And we stone partially delivery date in freezer or refrigerator.
5. SEAFOOD HANDLING We serve only shrimp in fried rice in seasood. Frozen shrimp will
be delivered and stored as frozen. Frozen shrimp will be directly cooked just before serve.
RY STORAGE
ovide information on the frequency of deliveries and expected gross volume that is to be delivered each time:
100 lb dry clear noodle each 2 weeks or month. juare feet of dry storage shelf space: 100 ft²
here will dry goods be stored? On shelves in the kitclen

recommendation - my relation	Page 4 of 4
1. Water supply: ☐ Municipal ☐ Well Sewer: ☐ Municipal ☐ Septic	
2. Ice will be: Made on premises or Durchased	
3. Water heater:	
Tank type: Alapufacturar and model:	
a. Manufacturer and model:	
b. Storage capacity: gallons	
o Electric water heater: kilowatts (kW) o Gas water heater: BTU's	
c. Water heater recovery rate (gallons per hour at 80°F temperature rise): GPH (See Water Heater Calculator on the Plan Review Unit website** to calculate recovery rate needed)	
Tableson	
a. Manufacturer and model: Rinnai REU - KBD 3237 FFUC	1115
b. Quantity of tankless water heaters:(\)	
(See Water Heater Calculator on the Plan Review Unit website** to calculate # of tankless water heaters	needed)
**http://www.fda.gov/downloads/Food/GuidanceRegulation/ucm102738.pdf	
WAREWASHING EQUIPMENT	
a. Manual Warewashing	
1. Size of sink compartments (inches): Length: 78 Width: 29 Depth: 12" 2. What type of sanitizer will be used? □ Chlorine □ Iodine □ Quaternary Ammonium □ Hot Water □ Other (specify):	
2. What type of sanitizer will be used?	
☐ Chlorine ☐ Iodine ☐ Quaternary Ammonium ☐ Hot Water ☐ Other (specify):	
b. Mechanical Warewashing	
1. Will a warewashing machine be used? □ Yes* ☑ No *If yes, warewashing machine manufacturer and model:	
2. Type of sanitization: ☐ Hot water (180°F) ☐ Chemical	
- The or administration - The valet (1001) - El originida	
HANDWASHING	
indicate number and location of handwashing sinks:(i) in Kitchen	
EMPLOYEE ACCOMMODATIONS	
Indicate location for storing employees' personal items: locker at back of the kitchen	
REFUSE AND RECYCLABLES	
1. Will refuse be stored inside? Yes* No *If yes, where?	
2. Provision for refuse disposal: Dumpster Compactor	
3. Provision for cleaning dumpster/compactor: ☐ On-site ☐ Off-site	
If off-site cleaning, provide name of cleaning contractor:	0202
4. Describe location for storage of recyclables (e.g., cooking grease, cardboard, glass, etc.): Trush Enclosus	re
SERVICE SINK	
1. Location and size of service (mop) sink/can wash: <u>In the back kitchen</u>	
2. Is a separate mop storage area provided? ☐ Yes* ☐ No *If yes, describe type and location:	
INSECT AND PODENT CONTROL	8
INSECT AND RODENT CONTROL 1. How is protection provided on all outside deem?	
How is protection provided on all outside doors? Self-closing door □ Fly Fan □ Screen Door	
2. How is protection provided on windows?	
☑ Self-closing ☐ Fly Fan ☐ Screening	
LINEN	
Indicate location of clean and dirty linen storage: No linen use	
POISONOUS OR TOXIC MATERIALS	
Indicate storage location of poisonous and/or toxic materials (e.g., chemicals, sanitizers, etc.): In the back	
at man all accounted	

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

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www.washoecounty.us/health

FOOD ESTABLISHMENT OFFICIAL **INSPECTION REPORT NOTES**

No. of Critical Risk Factor/Intervention Violations:
Facility Status:
☐ Pass
☐ Conditional Pass
☐ Closed

DDA/News		
DBA/Name: Risk Category Type:		Date: 3/17 Permit #:
Address: City/Zig	3500 W	Permit #: 3(6/7-05(7)
Person In Charge: Solo Seigenstein		
Observations and Corrective Actions Continued:		
- Zorgha Organick w		
0		
- How Arm controlor Linstilly - in	1 2 42	
- Plant Core from the issens		
- How Aren centraling institly - in - Plant Contra ne issued - contain occaring to plant - no issue	2	
- Cleen sicks - ok Discussess		
- Cull who tessay 328-2693		
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		1
	April min to Cote to	n firet
A CONTRACTOR OF THE CONTRACTOR		
P		
		+
Failure to abate violation required in this notice may result in immediate suspension of the Per request for a hearing is filed with the Health Authority within the period of time established in		
Re-Inspection Date (on or after):		
Environmental Health Specialist: Receiv	ed By: //)/? // /www	2
Received Treater Specialises	2004.	
		Page of

WASHOE COUNTY HEALTH DISTRICT

ENHANCING QUALITY OF LIFE

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FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT NOTES

No. of Critical Risk
Factor/Intervention Violations:

<u>-/</u>	
Facility Status:	
☐ Pass	
☐ Conditional Pass	
☐ Closed	

DBA/Name: Risk Category Type: Profine L	Date:
Address: 3 0 3 0 3 red 5 feb City/Zip: Person in Charge:	Permit #:
Person In Charge: Prince Prince	97.1
Observations and Corrective Actions Continued:	
N Comments of the Comments of	
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- Typinst-1(SD)	
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(1) SEAL Concerte column w/- Pap on imouter	ent surface
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(-2) finish all confined ive	· · · · · · · · · · · · · · · · · · ·
and a second	4 1 10
(3) RAMP up oricind flow six Buse	
(41 for first 328-2693 -	1
	Th4
,=V	
Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opporture request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction	
Re-Inspection Date (on or after):	
Environmental Health Specialist: Received By:	- Y
	Page of
ORIGINAL - FOOD ESTABLISHMENT REPRESENTATIVE YELLOW - H	HEALTH DISTRICT



March 7, 2017

Permit Place
Community Dvlp. Dept.
City of Reno
P.O. Box 1900
Reno, NV 89505

RE: Project: EK Foods TI

Address: 303 3rd. St. Parcel #: 007-285-22

To Whom It May Concern:

This letter is to inform you that there are sufficient water rights on the property for this Tenant Improvement; no additional water rights are required. Landscaping is not included.

Please note that the above Tenant Improvement has gone through TMWA's processes and satisfies all of TMWA's requirements for a Will-Serve commitment letter. Should you have any further questions in regard to the above project, please call me at (775) 834-8021.

Sincerely,

David Nelson

Water Rights Technician

PLL # 17-5418



WATER RESOURCES RECEIPT

Project Name:	EK Foods	, TI			Project No.:	17-5418	
Project Address:	303 3rd. S	St.			Check No.:	2036	
Total Received from: Pinecr	est Const	ruction & C	evelopmen	t, Co.			
Date: 3/7/2017		HISTORY CHILD				\$	100.00
		Eren executar a podev		Internal Use			
Will Serve Preparation Fee				1-1-4450		\$	100.00
Due Diligence for Water Reso	urce Credi	ts (\$150/pa	rcel)	1-1-4450		\$	0.00
EOT, ROC & PBU Preparation	n fee			1-1-4450		\$	0.00
Water Rights Assignment				1-1-4450		\$	0.00
Other: State fees: EOT, PBU	, Cert. and	ROC		1-1-4450		\$	0.00
Water Resources							
Groundwater		0 AF x \$	7,500.00	1-2-4750		\$	0.00
Claim/Permit No.							
Surface	0.00	AF x \$		1-2-4750		\$	0.00
Claim/Permit No.							
Meter Fund	0.00	AFx\$	1,830.00	1-2-4950		\$	0.00
TMWA Agent: David Nelson				TOTAL		\$	100.00



Commercial Service Health Department Information Sheet

Date: 8 March 2017

Project Name: EK Foods TI

TMWA Work Order: 17-5418

Pressure Zone: Highland Gravity

Maximum Day Demands:

Commercial: No added demand

Irrigation: No added demand

Pressures*:

During Maximum Day Demand: 72 psi

During Peak Hour Demand: 67 psi

During Maximum Day + Fire Demand: 39 psi

Fire Flow gpm: 2,250 gpm

Unattached Storage Capacity Remaining After Addition of Project: ~28.6 MG

^{*}Not for fire system design. Contact TMWA for fire system pressure data.

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

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www.washoecounty.us/health healthehs@washoecounty.us

ı	Plans Permit #:
	31617-05171
	107. 0011
١	Inspections:
	Inspections: Rough Pre-Final

FACILITY CONSTRUCTION INSPECTION REPORT

34617-05171
Inspections:
☐ Pre-Final
Final Opening

		Ju Ope	iiiig
DBA/Name: BAS (AFC	1, -		Date: #134/17 Total Time:
303 W 31-d 51.	Gity/Zip: A	V 89503	
Person In Charge: Euron Ka Jihron Ryn	825 -	/ /	WCHD Permit #: 17-0237 Foud
Observations and Corrective Actions:			
All construction complete:			
Mariorinks / Sendley Sint 5 in 3	talles : Holleds 4	versking	
14 Planting inspired purply -	- Transmit set prom	alf	
11000 MAGN CONStructes Dunch!		V	
Rancy in calans 414 -	Thermonter inside		
tream of			
All Egypt NST inskelly	O-Drywel		
Wills - pointes i fre meter	int o		
- Means 571/10'			
Din'y MARA - NO 18500			
Dufrey - NO issur			
Dunasa, I FASILY USANOSE	AMA Column - 50	untar mut be sme	46, 554 (50,
Dunaga, I FATILY CLEDNOSE	- Inst-114 - THA		
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Frent MASON - (P. U.S) -> SOOK	o MAdine Dlunds	1 to flousit	
		'	
* Bos (nte de la apri up	ste / mit issed	V.	
of mut just Com Regionals	w/ 60 DAD d	F Tours Date (4)	24(n)
Tot i ranglile of pin Trying	1 Sy 6/24/17	/	1.)
	011	/	
of to open who 74AM	(5/1/17)		
			AT.
Failure to abate violation required in this notice may result in immediate request for a hearing is filed with the Health Authority within the period	•		be provided if a written
Emineral World Consideration 11 - 11	De 1 I D	1	
Environmental Health Specialist	Received By:	1	and the same of th

ORIGINAL - PROPERTY REPRESENTATIVE | YELLOW - HEALTH DISTRICT

Page ___ of ___



Menu List

bibimbab ~ Mixing bowl

classic cooked vegetable (Cucumber, Carrot, Zuccini, Radish, Spinach, Egg)

Brown Rice +\$1.00

Fresh fresh vegetable (Spinach, Romein, Onions)





RECEIVED

FFB 0 9 2017

CITY OF REMO Community Development Dept.

Bulgogi Beef





RECEIVED

FEB 1 0 2017

Washoe County Health District Environmental Health

Jeyuk

Spicy Pork

10.99

10.99

11.99



Dakgalbi

Teriyaki Chiken

9.99

9.99





Tofu

9.99







Topbab ~Rice bowl

Japchae

Clear noodle,

8.99



Marinaded Beef, and Vegetable



Bulgogi

Marinaded Beef with steamed Vegetable

11.99



Jeyuk

Spicy Pork with steamed Vegetable

11.99



Sundubu

Spicy soft tofu, Vegetable, and egg 10.99



Bokkumbab ~ Fried rice

Kimchi

Kimch, Pork, and Vegetable Fried Rice 9.99



Shrimp

Shrimp and Vegetable Fried Rice

9.99



Kimbab ~ Korean roll

Bulgogi

Marinaded Beef with Cooked Vegetable

6.99



Classic

Ham and Cooked

5.99



Vegetable



Appetizer

Japchae ~clear noodle	4.99
Yangnyom chiken ~sweet and spicy chiken	5.99
Mandu ~potsticker	2.99
Kimchi ~Seasoned Napa Cabbege	1.99

Drink

With meal +\$1.00

Soda, Tea, Coffe

Only Drink

1.99

Bottled Drink

Kinds

Attachment C

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.washoecounty.us/health
healthehs@washoecounty.us

OOD	ESTABLISHMENT OFFICIAL
	INSPECTION REPORT

No. of Critical Risk	
Factor/Intervention Violation	s:
4	

	~	
Faci	lity Status:	
	Pass	
O	Conditional Pass	
	Closed	

DBA/Name:		Risk Category	Type:	Date:		
CVV (180		3	Rest 1	rdr. 12		
Address:		City/Zip:	1,000	Permit #:		
2,2 2 1 2		Druc		HIT. 0237	Co	00
Owner/Operator:	Person In Charge:	(Colin Lake)		Phone #		
'	-7 \ (\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	-		EMAX AND	et.	
Hours of Operation:	Area NO	Inspection Type:	Time In:	Time Out:		-
	Alea NO.	D.	1.110000	2:350		
Her-gp 1	Exam Provider:	Certification #:	1 1 20	Date Expired.		
Certified Food Protection Manager:	Exam Provider:	DESTRUCTION OF THE PROPERTY OF	hire a been			
There have been being	10 62	1452655		12/12/2	C	< t
Any item marked "OUT" on this inspectionism of TICE of VIC	DLATION of the Washoe County	y District Board of Health Regul	ations Governing Food Establis	hmen s and	d is a	in
ORDER to abate the violations within the timesfrapecified. Co						
Failure to correct violations prior to the re-inspection date ma	y result in the assessment of re	e-inspection fees. Any or all viol	ations may be posted on the W	ashoe County Hea	ilth D	istrict
website: www.WashoeEats.com						
,	1					
Compliance Status	-					
# IN NA NO Critical Non Critical						
	Risk Factor	Interventions		THE SECTION		
	Supervision					
1 9	Demonstration of Knowledge	Active Managerial Control			R	
	Employee Hea	alth				
2	Communicable Diseases: kn	owledge, responsibilities, report	ting		R	
3 4	Communicable Diseases: pre	oper use of restriction/exclusion			R	
	Good Hygienic Pra	actices				- 1
4 7	Proper eating, tasting, drinking	ng, or tobacco use			R	COS
5	No discharge from eyes, nos	e, and mouth			R	cos
	Control of Hands as a Vehicle	of Contamination				
6+	Hands clean and properly wa			- 1	R	cos
77		eady-to-eat (RTE) foods; pre-ap	proved alternative procedure pr	openhed	R	cos
8a. V	Handwashing sinks accessib				R	cos
8b >>	Handwaisking supplied				R	cos
Approved Sources						
9a 7	Food obtained from approve	11			R	cos
9b		SL listed sources; no recreation	ally caught fish or shellfish		R	cos
90 *		hrooms approved by regulatory			R	cos
10	Food received at proper tem				R	cos
2 30	Food in good condition, safe				R	cos
12a 7-	Required Records: parasite				R	
12b		k tags maintained for 90 days in	chronological order		R	
120	Food Protection from Co		1			
13a Y		from raw or cooked RTE foods			R	(cos
136	- San Francisco	from each other during storage		lay	R	cos
13c (() Y	Food protected from environ				R	COST
14		ency of cleaning and sanitizing	protected from environmental	contamination	R	cos
15/a		a consumer, food is not reserve			R	cos
15b V?	The state of the s	unsafe, adulterated, or contami			R	cos
100	PHF/TCS Foo					
16 4	Food cooked to proper final	The state of the s			R	cos
17 9	Proper reheating procedures					
18 Y	Proper cooling time and tem				R	cos
1,900	Proper hot holding temperate	Association and the second			R	cos
20	Proper cold holding tempera	.,			R	cos
21a 9	Proper date marking and dis				R	cos
21b		rol: written procedures and reco	rds		R	-
Consumer Advisory						
22 1	Consumer advisory provided	A SALE OF THE SALE			R	cos
26		tible Populations				
23 40	Pasteurized foods used: pro				R	cos
20	. dotodnizod roods dood, pro	THE PERSON NAMED IN COLUMN TWO				N.

-		Co	mnlian	ce Status				
			прпап	OUT	OUT			
#	IN	NA	NOCr	ilical	Non Critical	W. Carlotte and Carlotte	190	
		1				Food/Color Additives and Toxic Substances		
24		7				Food additives; approved and properly used	R	cos
25a		10		-		Poisonous or toxic materials held for retail sale properly stored	R	
25b		40		111		Conformance with Approved Procedures	- 1	COS
						Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and		
26	Y	-3				HACCP Plan	R	cos
						Equipment and Facilities		
27/						Insects, rodents and animals not present/outer openings protected	R	cos
28					× 55	Warewashing equipment installed, maintained, and used: proper sanitization	R	cos
29~	1	100				Hot and cold water available; approved source	R	cos
30	- YO	10.10				Sewage and wastewater properly disposed; availability of toilet facilities	R	cos
						Approved Retail Practices		
						Safe Food		
31		10				Pasteurized eggs used where required	R	cos
						Food Temperature Control		
32	ļø.					Proper cooling methods used; adequate equipment for temperature control	R	cos
33	- 0					Plant food properly cooked for hot holding	R	cos
34						Approved thawing methods used	R	cos
35	D					Thermometers provided and accurate	R	cos
						Food Identification		
36	Y					Food properly labeled; original container	R	cos
	-					Prevention of Food Contamination	110	
37/	1				II.	Contamination prevented during food preparation, storage and display	R	cos
38-	ç					Personal cleanliness	R	cos
39	72					Wiping cloths: properly used and stored	R	cos
40	167					Washing fruits andbieg	R	cos
						Proper Use of Utensils		
41	10					In-use utensils: properly stored	R	cos
42	V.	IFI				Utensils, equipment and linens: properly stored, dried, and handled	R	cos
43	-					Single-service / single-use articles: properly stored and used	R	cos
44		4				Slash resistant / cloth gloves used properly	R	cos
						Utensils, Equipment and Vending		
45						Food and non-food contact surfaces cleanable, properly designed, constructed, and used	R	cos
46		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,				Non-food contact surfaces clean	R	cos
						Physical Facilities		
40						Plunshingd; proper backflow devices	R	cos
480	1.2					Toilet facilities: properlyu cted, supplied, and clean	R	cos
490	(6)	1888	1000	1 188 1175		Garbage and refuse properly specifies maintained	R	cos
500	Land I					Physical facilities installed, maintained, and clean	R	cos
510.						Adequatation and I Ighting, designated used	R	cos
	- ''			- 6				
	Key: I	N = In	Comp	liance ; N/A	= Not Applica	ble; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Vi	olation	
Tem	perature	es Obs	erved	Item / Lo	cation / Temp	perature LiChield it which is could be 133 48 F		
						hold forth chicken, tall) @ 145.190F		
560	21. 651	MILLY	1) C	N 50 (0 1)	THE T	The state of the s		

Temperatures Observed: Item / Location / Temperature (Chald of which is solved vite 1973 & 40 F
Observations and Corrective Actions:
Observations and Corrective Actions:
Stor Manual with holes according and tal and such according to
in the second of
with the read is your speciment in the is Small supply interpret make it it is
de Charles a vousinger send her construction and med prophets of the construction of t
loud where the keeds to prove to reduce incetion. Court
callure to abote violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written

request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

nvironmental Health Specialist: 901 7 1 3	

Received By:

ORIGINAL - FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW - HEALTH DISTRICT



WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health

FOOD ESTABLISHMENT OFFICIAL **INSPECTION REPORT NOTES**

No. of Critical Risk Factor/Intervention Violations:

7	
Facility Status: ☐ Pass ☑ Conditional Pass ☐ Closed	

DBA/Name:		Date:			
Risk Category Type:		10 /ac racit			
	City/Zip:	Permit #: / +117 : C237Fcci)			
Person In Charge:	101 112	THE COUNTY			
Observations and Corrective Actions Continued:					
Be. Otherned and venetalely stor	ed or around. Entres out	I Good and			
Seed pendent terms proved stervind not	Level VC " 28 avenied	+ syevent			
en renneredad renderm most ien					
14- Closer used meant show stored in	oth seed validue on:	t. Enjoya			
add egosporard is thereegoly clear	ned belove and offer	isa. Ment			
Show is used with who much	y and + in imperent	y ellect cell			
It races of it our disorceptly.	cleaned to prevent por	dani wich			
and conterior growth.					
The Closerved cooked raise in reas	latin Ruides at High	+ to he			
cooled. This is not an ellect	tive work the seed doed	Do. Foods			
about one being cooled should	to cooled correlling	Sills ain			
ice looks and Exercent Btime	or Putting Let Scrol	into recelia			
acter viduces - Startivenes - 8 Ound and does not aller sood					
to cont property. Food what is cooked and cooked must on Evern					
130F to TOT usiding a lieus and TOF to AIF is this are next					
A Nouro te prevend brocher a grander.					
allo-Facility is using the as a ca		() (
	0 (ALL DIETES			
grode that are being maintained with time as a condrat mont.					
be chearly many bud for the to	we the woderd of the	Que conded			
alle the the item is unequed from helding. These deads mangula					
be best lov & hours, colleges on call PALFITES locals must be best					
ad 441 cx > 1357 (i.e. outside of femple nature downer fane!					
There Socols are decirly marked with I me stong JCCS.					
Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written					
request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)					
Re-Inspection Date (on or after): 10 20 20 19					
	Received By:				
		Dana 3 -4/1			
		Page 3 of 4			





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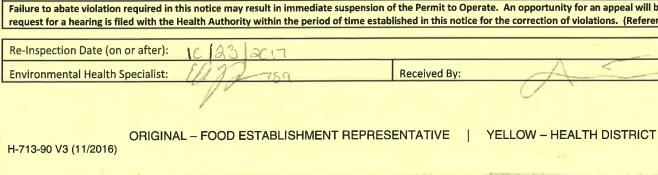
FOOD ESTABLISHMENT OFFICIAL **INSPECTION REPORT NOTES**

No. of Critical Risk	
actor/Intervention Violations:	

ı	Facility Statu
- 11	

☐ Pass ☐ Conditional Pass ☐ Closed

DBA/Name:		Date:
Risk Category Type:		0/20/2017
Address:	City/Zip: Verro	Perhit #: /
Person In Charge:	KAC CAO	ATT GATTECT
Theon kyu		
Observations and Corrective Actions Continued		
350. Observed two spray lottles.	you lakeland with court	ects. Enjoye
all balles cive chearly takether	I could contents to pe	vend misual.
Olesewed chanical spray by	the strand about Pork.	insure all
chemicals auxo street in a makine	reflied deed not pres	and risk
of conduction (is below knows	and look or whach sinker	cust. col.
20 Closer Ferilty has chiring	w blouch and and	L-0161
promision or no muitiful kid hors	us told at an andilak	Le - M- Ein
test of the leaf so the leaf	hala Maintain Glass	chat
50-100ppm and quat at 20-60	ppm bundaquate ans	lization.
1 hola:		
Exclision mades bunch, under v.	Sidneyation and her	105 kg
Less Mans 7 days - no specializ	ed societies.	
Track 3 complained and is so	witing of lockove and of	teresice,
I la instructofe Secretive food &	out the stated they do	a chis ord
described described		
	A	
1/		
Failure to abate violation required in this notice may result in immediate suspension of request for a hearing is filed with the Health Authority within the period of time estable	the Permit to Operate. An opportunity for an appeal will ished in this notice for the correction of violations. (Refere	be provided if a written ence: NRS 446.895)
Re-Inspection Date (on or after):		
Environmental Health Specialist:	Received By:	_
100		11 1.
/		Page of
ODICINAL FOOD ESTABLISHMENT DEDDESS	ENTATIVE VELLOW _ HEALTH DISTRICT	г



Attachment D



DBA/Name:

WASHOE COUNTY HEALTH DISTRICT **ENVIRONMENTAL HEALTH SERVICES DIVISION** 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176

www.washoecounty.us/health healthehs@washoecounty.us

FOOD ESTABLISHMENT OFFICIAL **INSPECTION REPORT**

Risk Category

No. of Critical Risk
Factor/Intervention Violations:
~Y

☐ Closed

Colo Coxe	1	Rest	v:/as./ac	17	6
Address:	City/Zip:		Permit#:	-	
stis sail st	V-c I	1 C	4107 0 23-75	Cry	0
Owner/Operator: Person I	Charge:		Phone #		-,-)
to Tand Tan	71 D		ERO 301	7	
Hours of Operation: Area NO	Inspection Type	e: Time In:	Time Out:	0	
Ha O-	00 D I	1= 0:4-	C105		
Certified Food Protection Manager: Exam Pr	vides: Cortification #	moter A DO	Date Expired:		
The state of the s	SWM-700		memotre o		
Jihren laju		4550	12/13/ac	125	
Any item marked "OUT" on this inspection report is a NOTICE of VIOLA				is ar	n
ORDER to abate the violations within the time frame(s) specified. Critic	I violations are items that are more li	kely to directly contribute to food	borne iliness		
Failure to correct violations prior to the re-inspection date may result in	ne assessment of re-inspection fees	. Any or all violations may be po	sted on the Washoe County Heal	Ith Di	strict
website: www.WashoeEats.com					
Compliance Status OUT OUT					
# IN NA NO Critical Non Critical					
	Risk Factor Interventions				
	Supervision				
1 Demons	ration of Knowledge/Active Manager	ial Control		R	
	Employee Health				
2 Commu	icable Diseases: knowledge, respon	sibilities, reporting		R	
3 Commu	icable Diseases: proper use of restri	ction/exclusion		R	
	Good Hygienic Practices	_			
4 Proper e	ating, tasting, drinking, or tobacco us	e		R	cos
	arge from eyes, nose, and mouth			R	cos
	Hands as a Vehicle of Contaminatio	n			
	ean and properly washed			R	cos
	nand contact with ready-to-eat (RTE) foods: pre-approved alternative	procedure properly followed	R	cos
	hing sinks accessible; conveniently		procedure property tollowed	R	cos
	hing sinks supplied	odited		R	cos
ob 10 Trandwa	Approved Sources				000
9a Food ob	ained from approved source			R	cos
	n shellfish from ICSSL listed sources	e: no regrestionally equality fish or	challfich	R	cos
	imals and wild mushrooms approved		3110111311	R	cos
		2 by regulatory authority		R	cos
	eived at proper temperature	a.d		R	cos
	ood condition, safe, and unadulterat Records: parasite destruction	ea		R	ÇQS
		d for 00 days in chronological as	lor	R	
	Records: Shellstock tags maintaine Protection from Contamination	u nor au days in chronological of	101	[X]	
		and DTE foods		R	cos
	g raw animal foods from raw or cool		ding, and display		
	g raw animal foods from each other			R	cos
	tected from environmental contaminates our				cos
	tact surfaces: frequency of cleaning		ivironmental contamination	R	COS
	g sold or served to a consumer, foo			R	cos
15b Discardi	g or reconditioning unsafe, adulterat	ed, or contaminated Food		R	cos
	PHF/TCS Foods			-	000
	ked to proper final cook temperature			R	cos
	heating procedures for hot holding				000
	poling time and temperatures			R	cos
	t holding temperatures			R	cos
	old holding temperatures			R	cos
	ate marking and disposition	Mills of the Parties and Control		R	cos
21b Time as	public health control: written proces	dures and records		R	cos
	Consumer Advisory				224
22 Consum	r advisory provided if required			R	cos
	Highly Susceptible Populations				*******
23 Pasteuri	ed foods used; prohibited foods not	offered		R	cos

		C	mplian	ce Status				
				OUT	OUT	*		
#	IN	NA	NO	Critical	Non Critical	ł		
						Food/Color Additives and Toxic Substances	-	1 22 22 2
24					للا تناجيس	Food additives; approved and properly used	R	cos
25a 25b	P					Poisonous or toxic chemicals properly identified, stored, and used Poisonous or toxic materials held for retail sale properly stored	R	cos
200		_				Conformance with Approved Procedures	15	003
						Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and	-	
26						HACCP Plan	, R	cos
						Equipment and Facilities		
27						Insects, rodents and animals not present/outer openings protected	R	cos
28	M					Warewashing equipment installed, maintained, and used; proper sanitization	R	cos
29						Hot and cold water available; approved source	R	cos
30						Sewage and wastewater properly disposed; availability of toilet facilities	R	cos
						Approved Retail Practices	Jan 1	
		-				Safe Food		
31						Pasteurized eggs used where required	R	cos
	l					Food Temperature Control		
32						Proper cooling methods used; adequate equipment for temperature control	R	cos
33						Plant food properly cooked for hot holding	R	cos
34						Approved thawing methods used	R	cos
35						Thermometers provided and accurate	R	cos
						Food Identification	70	
36						Food properly labeled; original container	R	cos
						Prevention of Food Contamination		
37						Contamination prevented during food preparation, storage and display	R	cos
38				التنصيد		Personal cleanliness	R	cos
39						Wiping cloths: properly used and stored	R	cos
40						Washing fruits and vegetables	R	cos
			_			Proper Use of Utensils		
41						In-use utensils: properly stored	R	ÇOS
42						Utensils, equipment and linens: properly stored, dried, and handled	R	cos
43						Single-service / single-use articles: properly stored and used	R	cos
44						Slash resistant / cloth gloves used properly	R	cos
- I						Utensils, Equipment and Vending	1 -	
45						Food and non-food contact surfaces cleanable, properly designed, constructed, and used	R	cos
46						Non-food contact surfaces clean	R	cos
17			-27.01			Physical Facilities	Lo	000
47						Plumbing installed; proper backflow devices Tailet facilities; properly constructed, purplied, and close.	R	cos
48						Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained	R	COS
50			300			- 70- we - 101 of 2	R	cos
51						Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used	R	cos
31			1 10 1	B Back Blift		Adequate ventilation and lighting, designated areas used	IK	
	Key: II	N = In	Compli	ance : N/A =	Not Applicab	ole; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Vio	lation	Ï
Tem								
	Temperatures Observed: Item / Location / Temperature							
Obse	rvations	s and	Correct	ive Actions:			F. 4	
ad quercity nous vitadous house been corrected; though sink sign and take,								
bot	- 1CX	2(1)	Y. S. KU.	a word	Vous	arrived water stored below Tit somes to food	-1.6.1	4-4

Temperatures Observed:	Item / Location / Temperature
100	
Observations and Correcti	ve Actions:
All Jancelly &	and violations have been corrected; would sink sign and takke,
be in some win	and violations have been corrected; hand that sign and takke, and; Roma animal Rods stoud below 776 foods; to food temp
stand on an	and; Mich Star Oland chain; No coating experied; Thems and; Spray balles takeled, alienical's stand before lood;
A me man	il is the stated of control of the book
1 (00 42) 11 40 (1)	bush comes breath out as established forthers decor
test stips.	of to med

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):	1
Environmental Health Specialist: 801 7 1780	Received By:
110	

ORIGINAL - FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW - HEALTH DISTRICT

Attachment E

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176

www.washoecounty.us/health healthehs@washoecounty.us

No. of Critical Risk
Factor/Intervention Violations:
()

0	
Facility Status:	
Pass	
Conditional Pass	
Closed	

									Conditional Pass			
						INSPECTION REPORT						
DBA/Name: Risk Category Type: Date:												
DBA/Name: Bulo Cafe							Misk Category	Kest	412	5//	00	
Address: City/Zip: Permit #: H17-023								371	700			
Owner	/Operator					Person In Charge:	Tu illi	//	Phone #			
E	X H	ad	Inc	1		Lee Jean	and letty	Pugest	20d-t	011	<u></u>	
Hours	of Operat	tion:	2			Area NO:	Inspection Type:	Time In:	Time Out:			
	lla	W - C	10 W	1		11707	Kouthe	11.00			M	
Certifie	ed Food F	rotectio	er.	ager:		Exam Provider:	Certification #: Date Expired:		21	2/21		
Any ite	m marke	d "OUT"			ort is a NOTICE	of VIOLATION of the Washoe			ning Food Establishments a	nd is a	an	
ORDE	R to abat	e the vio	lations	within the time	frame(s) speci	ied. Critical violations are items	s that are more likely to directly	contribute to foodbor	ne illness.		-	
Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health Diswebsite: www.WashoeEats.com									District			
											.7	
		Con	plianc	e Status OUT	OUT						-	
#	# IN NA NO Critical Non Critical					No.	THE PERSON NAMED IN					
	Risk Factor Interventions							STATISTICS.				
4					X	Supervision Demonstration of Knowledge	/Active Managerial Control	ENTRE ROY BY	William Property and the same of the same	R	COORDINATED IN	
	w XIII				MINISTER OF	Employee Health				100		
2	X	1.0	0.	101 100						R	100	
3	4				9	Communicable Diseases: proper use of restriction/exclusion			R			
	1226	31-1		A HARPIN	Navier 6	Good Hygienic Practices			3 27	10.24		
4					X				R/	cos		
5	Y					No discharge from eyes, nose, and mouth			R	cos		
V		CALL SERVICE		acampiles:		Control of Hands as a Vehicle of Contamination			18	STATE OF THE PARTY		
6	~			- X					R	cos		
7					10.45	No bare hand contact with ready-to-eat (RTE) foods, pre-approved alternative procedure properly followed		R	cos			
8a	V							R	cos			
8b			0330			Handwashing sinks supplied F Approved Sources			K	000		
9a	X	MAIN S			MICHAEL ST					R	cos	
9a	X				THE RES	Food obtained from approved	d source:			R	cos	

	100		9127			Risk Factor Interventions		E DOES
N. A.L.			-16			Supervision		
1					. >	Demonstration of Knowledge/Active Managerial Control	R	
	WOS					Employee Health	1	
2	- X.					Communicable Diseases: knowledge, responsibilities, reporting	R	1
3	7		100			Communicable Diseases: proper use of restriction/exclusion	R	
	1526	31-11				Good Hygienic Practices	100	
4					X	Proper eating, tasting, drinking, or tobacco use	R(COS
5	V					No discharge from eyes, nose, and mouth	R	cos
0.00		3,0	NAME:	actività s		Control of Hands as a Vehicle of Contamination	100	-1000
6				X		Hands clean and properly washed	R	COS
7	X				Mar-	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	R	cos
8a				X		Handwashing sinks accessible; conveniently located	R	cos
8b	-X					Handwashing sinks supplied	R	cos
		la.				Approved Sources	200	
9a	X					Food obtained from approved source	R	cos
9b		X				Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	R	cos
9c		V				Game animals and wild mushrooms approved by regulatory authority	R	cos
10			X			Food received at proper temperature	R	cos
11	X					Food in good condition, safe, and unadulterated	R	cos
12a		X			G.	Required Records: parasite destruction	R	
12b		Y				Required Records: Shellstock tags maintained for 90 days in chronological order	R	
1080		2711	No.		e o over w	Food Protection from Contamination	-27	
13a	X					Separating raw animal foods from raw or cooked RTE foods	R	cos
13b	Y					Separating raw animal foods from each other during storage, preparation, holding, and display	R	cos
13c	X	-		-		Food protected from environmental contamination	R	cos
14	X					Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	R	cos
15a	X	3.5				After being sold or served to a consumer, food is not reserved	R	cos
15b	X	TIK			Notes in	Discarding or reconditioning unsafe, adulterated, or contaminated Food	R	COS
F 9	P LIZE	1			100	PHF/TCS Foods		
16			- X.			Food cooked to proper final cook temperature	R	cos
17			X			Proper reheating procedures for hot holding		
18						Proper cooling time and temperatures	R	cos
19	X					Proper hot holding temperatures	R	cos
20				X		Proper cold holding temperatures	R	cos
21a	X			. 6		Proper date marking and disposition	R	cos
21b					X	Time as a public health control: written procedures and records	R	cos
1860	S - 188	Total Control	1/3/27	TO SEPTEMBER		Consumer Advisory	170	5846
22		X	12,11	a StateMi		Consumer advisory provided if required	R	cos
	OLEVE, DE	hyczn	SAME	D. (2021)	11 - 12 - 12 - 12 - 12 - 12 - 12 - 12 -	Highly Susceptible Populations		
23		X	No.		wit all	Pasteurized foods used; prohibited foods not offered	R	cos
		1						>

Compliance Status									
OUT OUT									
#	IN	NA	NO	Critical	Non Critical	Food/Color Additives and Toxic Substances		Securi	
24		X				Food additives; approved and properly used	R	cos	
25a				Y		Poisonous or toxic chemicals properly identified, stored, and used	R	cos	
25b		V				Poisonous or toxic materials held for retail sale properly stored	R		
0.100	-					Conformance with Approved Procedures		SIRIN.	
26		X				Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan	R	cos	
						Equipment and Facilities	500	15010	
27	X					Insects, rodents and animals not present/outer openings protected	R	COS	
28	72			. X		Warewashing equipment installed, maintained, and used; proper sanitization	R	cos	
29	Y			108		Hot and cold water available; approved source	R	cos	
30	1					Sewage and wastewater properly disposed; availability of toilet facilities	R	cos	
	1		150			Approved Retail Practices		513-23	
T L								-	
0.1		1				Safe Food	<u></u>	000	
31		X			h a	Pasteurized eggs used where required	R	cos	
				SA SON HISTORY	17	Food Temperature Control		0.00	
32			17		X	Proper cooling methods used; adequate equipment for temperature control	R	cos	
33			X		17	Plant food properly cooked for hot holding	R	cos	
34					X	Approved thawing methods used	R	(303)	
35	X					Thermometers provided and accurate	R	cos	
BIL		1000				Food Identification		100	
36	X					Food properly labeled; original container	R	cos	
						Prevention of Food Contamination	0.000	A STATE OF THE PARTY OF THE PAR	
37					X	Contamination prevented during food preparation, storage and display	R	cos	
38	X					Personal cleanliness	R	cos	
39	- /	3			. ^	Wiping cloths: properly used and stored	R	cos	
40	X			avail -		Washing fruits and vegetables	R	cos	
				-		Proper Use of Utensils			
41	7 .				X	In-use utensils: properly stored	R	COS	
42	X					Utensils, equipment and linens: properly stored, dried, and handled	R	cos	
43	- (, C				Single-service / single-use articles: properly stored and used	R	cos	
44	X					Slash resistant / cloth gloves used properly	R	cos	
				STATE OF THE STATE		Utensils, Equipment and Vending	100	0.50	
45	7-			- 3/		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	R	cos	
46	X		100	T.Y.		Non-food contact surfaces clean	R	cos	
5. 4		an amainman	durillillinio ni ni			Physical Facilities	Title.		
47	X					Plumbing installed; proper backflow devices	R	cos	
48	X					Toilet facilities: properly constructed, supplied, and clean	R	cos	
49	X					Garbage and refuse properly disposed; facilities maintained	R	cos	
50	4					Physical facilities installed, maintained, and clean	R	cos	
51	X	30.1	إلى			Adequate ventilation and lighting; designated areas used	R	cos	
	Key: IN	d = In (Compl	lance · N/A =	Not Applicab	le; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Viola	tion		
Tomi	perature				ation / Tempe		135		
rem	<i>Jerature</i>	5	ci veu.	. item/ Loca	ation / Temp	statute 2 - 2000 Track - The 163 TOPAS MICCE & CO.	7	7	
tho	14/	+;	16	3 10000	en a	-dear reall-ins chicked at 377 to 40 1 - ans	24	July	
10	EASU	re	hol	Ring tran	DS 0+	4PF or local at all times- Hot Holding-	al	(
7	TCS foods on Steam wells + 114 cover C 1587= -173°F								
Observations and Corrective Actions:									
CFAM not awar of coding procedures of the Helph to not monitoring coding the									
Scrivil not address tunos cooling logs + robigrated structure logs provided to									
If will holding theres could be all the Good and one									
00	Derote Coding Gods & policy to the								
color of the color of the state of the total of the state									
TUP	when notice to remission of the contraction of the contraction								

2 x 1 day until fushe notice. Observed several products act vitios (storing row ments on ground, improper washing/sanitizing in improper cooling) occurring due to lack of space in facility. It to the critical violation occurring due to lack of space in facility. It to the critical violation occurring due to lack of space in facility. It to the critical violation occurring due to lack of space in facility. It to the critical violation of space in facility. Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written

request for a hearing is filed with the Health Authority within the period of time estab	blished in this notice for the correction of violations. (Reference: NRS 446.895)
Re-Inspection Date (on or after): 6/23/18	1 11
Environmental Health Specialist: 4 4 7 91	Received By:

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

DBA/Name:

WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health healthehs@washoecounty.us

FOOD ESTABLISHMENT OFFICIAL **INSPECTION REPORT NOTES**

No. of Critical Risk Factor/Intervention Violations:

6

Facility	Status
☐ Pas	SS

Conditional Pass
Closed

DBA/Name: Risk Category Type:		Date: (6/25/18)					
Address: 202 24 S	City/Zip:	Permit #: H 7 - 023 7 F000					
Person In Charge:							
Observations and Corrective Actions Continued:							
4) Observed water both with such of	the stord on own talk	EMPOLUTIC					
Several untured must have a	Containington free 20	ins for					
dusking the beverage July al	a lide with a string	and Rontaines					
must be stored below / senerale to	on took superation as	105 to prevou					
contamination,							
		(
and Hundsink blooked with gube	scran at time of a	aspetter.					
Hand sinks must be accessible	at all times for prope	1 employer					
hand washing. COS	V.						
	A char I see that a	Van II. and					
The state of the s	conge tasks word dights	to town					
	out was house	clamator					
Tayle + dronger all a c. Employees m	OSI SOST MINOS and	Chungas					
This + ananging groves, that	- COS	- CINDES					
Dioperi & Lou ou view 2 2002							
18) Same cooked the previous si	out checked at 33 F	- Yes upeature					
Simile was left on the in sink o	received & the mare	to buckery					
Storage area at rown tours.	in the morning. TCS	foods must					
be coded from 35° = to 70° F c	within 2 hours and for	ONL OF to					
155°F in an additional le ha	is to prevent bacteria	growth.					
Save voidisperded, faility is	nust beging keeping timp	entre coding					
loss ont I takke notice. This is	> a regrad withher the	in the print					
inspector, talur to properly con	raint colling processi	a may rout					
a supportion of the buriess.	1						
20) (poxed yesers in mal-up uni	K at 41200 HOUF Dec	000000000000000000000000000000000000000					
20) (police sieges in mal-up units at 937 46 1 ver operate, very							
Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)							
request for a nearing is filed with the Health Authority within the period of time establ	isned in this notice for the correction of violations. (Refere	HICE: NKS 440.033)					
Re-Inspection Date (on or after): 4/28/2	all Assistance						
Environmental Health Specialist:	Received By:	~					
	(1	Page 3 of 5					

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health healthehs@washoecounty.us

FOOD ESTABLISHMENT OFFICIAL **INSPECTION REPORT NOTES**

No. of Critical Risk Factor/Intervention Violations:

\$0
Facility Status: Pass Conditional Pass
Closed

DBA/Name: Risk Category Type:	;	Date: (405/18
Address:	City/Zip:	Permit #:
Person In Charge:		
Observations and Corrective Actions Continued:		
32) Leximon united materials	was - alle secores of	in Cint in
covered from airris cool TCS &	als in injuried shall	(Ou)
contained & ensure know of	41°F a les is crach	id one to
Coveringa		
J	· ·	
34) Observed you dille & pork to	awire on evande TCS.	Foods must
be founded Using one of the of	Dary writings Bruger	etrice and
2) under and ruthring water, or o)	during The working po	965, W.
31) Observed untuined of your	Chilly of your beef of	ord on
Ma cound Dec menter of de t	orch heirs stad or I	is amound
LECALES OF ANNICAL WAS CUS COOK		= Duce for
Chicken + beek in realliting Die	chil errorates to Made	non TCS
FOULS - mules Tollare & rochish &	du storar are to	allow Fr
e and in retrievate the TCS for	ods. Discontinue stori	ne food
on the gound to prevent conta	mination.	
70.		1 1
30 Observed dans wiping cloths	stord on comes Thro	aller
talety sump wiping rass mis	t be stand in superior	- 000000
THE WALL ALS.		
FIT) Observed one rice soon stored	on damp ray a one v	ice spoon
vein stoad in room kno. Wal	- All in servers is	must
either be stored on a clear de	sortice + switched a	+/www.ed+
San + 700 ENERY 4 hours, or in	hot water at 135-E	or above cos
Failure to abate violation required in this notice may result in immediate suspension	of the Permit to Operate. An opportunity for an appeal will	be provided if a written
request for a hearing is filed with the Health Authority within the period of time esta	blished in this notice for the correction of violations. (Refere	ence: NRS 446.895)
Re-Inspection Date (on or after):	17/00	3
Environmental Health Specialist: 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Received By:	WV
		Page <u>4</u> of <u>5</u>

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health healthehs@washoecounty.us

FOOD ESTABLISHMENT OFFICIAL **INSPECTION REPORT NOTES**

No. of Critical Risk Factor/Intervention Violations:

Facility Status:

Pass
Conditional Pass
Closed

DBA/Name: Risk Category Type: Bab Cafe	C/25/8
Address: 202 21d St. City/Zip:	Permit #: H17-0237F010
Person In Charge:	
Observations and Corrective Actions Continued:	
All to foods must be held at you pr below. Ens	165 165
tools are wided completely to The oth processing of whole to ensure To foods are held at 41 F a less.	COS.
Alb) Faility vine Tette for several items, observed pare muting It me stamps; however no written procedures to und facility must divide written Tette procedures to und following it list at Items held using TEHE, Domitalized it sould be ensure they are discorded it sold benefit with I how of coming out at temper 3) whether actions to be take it containers one for miss no ket, or excelding it is how I have time limit,	available. Not how Not antid,
tool & deal dishware to prevent continuents of	rate for
so simplying would not properly wash pany All tikhes +	o chill find
and croise a way (in)c, san-170 air bry Stud in e 3-comp. Sink or Dishwasher. It dishes cannot be prope due to other withinter such as cooling menu iter process (coding) may by suspended - Employe directly	Sor for run
Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference of the correction of violations)	be provided if a written ence: NRS 446.895)
Re-Inspection Date (on or after): (120)19	1
Environmental Health Specialist: Received By: Received By:	
	Page <u>5</u> of <u>5</u>

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

IN

15b

Discarding or reconditioning unsafe, adulterated, or contaminated Food

WASHOE COUNTY HEALTH DISTICT
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street • P.O. Box 11130 • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.washoecounty.us/health

No. of Critical Risk Factor/Intervention violations

Facility Status:

Pass

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

DBA/N	ame:				Risk Catego	ry:	Type:		Date:
BAB CAFE			3		Restau	rant	2018-07-09		
Addres	ss:				City/Zip:				Permit #:
303 3RD ST, RENO, NV 89501					RENO			89501	H17-0237FOOD
Owner/Operator: Person in Charge:									
	AB CAF		Kelly Au						
	of Operati		Area NO:	Inspection 1	• •			Time In:	Time out:
	am-9p		07	Routine	Reinspe			14:28:00	14:28:00
		rotection Manager:	Exam Provider:			Certifica			Date Expired:
Lee	Jeongi	u	SS			14	524551		12/12/21
an OF	RDER to	ed "OUT" on this inspection report is a NO abate the violations within the time frame(s e to foodborne illness.							-
		ect violations prior to the re-inspection date www.WashoeEats.com.	may result in the	assessment	of re-inspecti	on fees.	Any or all vi	olations may be poste	ed on the Washoe County Health
				Risk Facto	r Intervention	ons			
		Key: IN = In Compliance; N/A =	Not Applicable; N	/O = Not Ob	served; OU	Γ = Out o	of Complianc	e; COS = Corrected (On-Site
Compl	iance S	tatus							cos
				Super	vision				
1	IN	Demonstration of Knowledge/Active Mana	gerial Control						
				Employe	e Health				
2	IN	Communicable Diseases: Knowledge, responsibilities, reporting							
3	IN	Communicable Diseases: Proper use of re							
				ood Hygier	nic Practice	es			
4	IN 	Proper eating, tasting, drinking or tobacco							
5	IN	No discharge from eyes, nose, and mouth							
_	INI	Llanda alaan and wranashy waahad	Control of Ha	nds as a V	ehicle of C	ontamii	nation		
6	IN	Hands clean and properly washed	TC\ f d		_4:				
7	IN	No bare hand contact with ready-to-eat (R		roved altern	alive proced	ure prop	erry rollowed		
8a	IN	Handwashing sinks accessible; convenient	lly located						
8b	IN	Handwashing sinks supplied		A					
00	N/A	Game animals and wild mushrooms appro	wed by regulatory	Approved	Sources				
9c	N/A	Molluscan shellfish from ICSSL listed sour			ich or challfic	eh.			
9b	IN	Food obtained from approved source	ocs, no reoreadon	any badgitti	ion or oneim	, , , , , , , , , , , , , , , , , , ,			
9a		• •							
10	N/O	Food received at proper temperature Food in good condition, safe, and unadulte	ratad						
11	IN N/A		rateu						
12a	N/A	Required Records: parasite destruction		-1					
12b	N/A	Required Records: Shellstock tags maintain	•	_	al order <mark>om Contan</mark>	ninatior	1		
13a	IN	Separating raw animal foods from raw or	cooked RTE foods	3					
13b	IN	Separating raw animal foods from each o	ther during storage	e, preparatio	n, holding, a	nd displa	ay		
13c	IN	Food protected from environmental conta							
14	IN	Food-contact surfaces: frequency of clear	ning and sanitizing	; protected f	rom environr	nental co	ontamination		
15a	IN	After being sold or served to a consumer,	food is not reserve	ed					

		PHF/TCS Foods			
16	IN	Food cooked to proper final cook temperature			
17	IN	Proper reheating procedures for hot holding			
18	IN	Proper cooling time and temperatures			
19	IN	Proper hot holding temperatures			
20	IN	Proper cold holding temperatures			
21a	IN	Proper date marking and disposition			
21b	OUT	Time as a public health control: written procedures and records			
		Consumer Advisory			
22	IN	Consumer advisory provided if required			
		Highly Susceptible Populations			
23	N/A	Pasteurized food used; prohibited foods not offered			
		Food/Color Additives and Toyis Culations			
24	N/A	Food/Color Additives and Toxic Substances Food additives; approved and properly used			
24 25a	IN	Poisonous or toxic chemicals properly identified, stored, and used			
	N/A	Poisonous or toxic materials held for retail sale properly stored			
25b	IN/A	Conformance with Approved Procedures			
26	N/A	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan			
		Equipment and Facilites			
27	IN 	Insects, rodents and animals not present/outer opening protected			
28	IN	Warewashing equipment installed, maintained, and used; proper sanitization			
29	IN	Hot and cold water available; approved source			
30	IN	Sewage and wastewater properly disposed; availability of toilet facilities			
		Approved Retail Practices			
		Safe Food			
31	N/A	Pasteurized eggs used where required			
		Food Temperature Control			
32	IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control			
32	IN N/O	Proper cooling methods used; adequate equipment for temperature control			
32 33	N/O	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding			
		Proper cooling methods used; adequate equipment for temperature control			
33	N/O	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding			
33 34	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate			
33 34 35	N/O IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification			
33 34	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate			
33 34 35	N/O IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification			
33 34 35	N/O IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container			
33 34 35 36	N/O IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination			
33 34 35 36 37	N/O IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display			
33 34 35 36 37 38	N/O IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness			
33 34 35 36 37 38 39 40	N/O IN IN IN IN IN IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils			
33 34 35 36 37 38 39 40	N/O IN IN IN IN IN IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored			
33 34 35 36 37 38 39 40 41 42	N/O IN IN IN IN IN IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used			
33 34 35 36 37 38 39 40	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used			
33 34 35 36 37 38 39 40 41 42	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly			
33 34 35 36 37 38 39 40 41 42 43 44	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending			
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33 34 35 36 37 38 39 40 41 42 43 44	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Siash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean			
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33 34 35 36 37 38 39 40 41 42 43 44 45 46	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices			
33 34 35 36 37 38 39 40 41 42 43 44 45 46	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths; properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles; properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean			
33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained			

Comments:

Violations noted on the previous inspection have been corrected with the exception of #21b.

Temperatures Observed: Item/Location/Temperature

Cold holding temperatures in reach-ins all less than 41F - facility has been maintaining cooling and cold holding logs. Continue maintaining temperature and cooling logs until further notice. Cooling logs must be maintained for cooling of all TCS foods and cold holding refrigeration temperatures must be measured, and recorded on logs at least twice per day.

Observations and Corrective Actions:

Item # Violation

21b. Facility has developed TPHC written procedures; however, corrective actions not included in written procedures. Must develop written corrective actions to include procedures to be taken if food items are found unlabeled, mislabeled, or exceeding the 4 hour time period.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Received By:

Re-Inspection Date (on or after): 6/9/18

Environmental Health Specialist:

Attachment G WASHOE COUNTY HEALTH DISTRICT

ENHANCING QUALITY OF LIFE

DBA/Name:

WASHOE COUNTY HEALTH DISTRICT
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.washoecounty.us/health
healthehs@washoecounty.us

shoecounty.us	Facility Status:
HMENT OFFICIAL	Pass Conditional Pass
N REPORT	Closed

No. of Critical Risk

Factor/Intervention Violations:

FOOD ESTABLISH INSPECTION REPORT

Risk Category

7.100	20 0	1:1	2 (Oity/Zip.	T GHILLE.		6
303 3d St				137 FCO.D						
	Owner/Operator: Person In Charge: Phone #									
-	- Foo		inc			Le Dearrie 502.3013		3		
Hours	of Opera	tion:				Area NO:	The state of the s			
	de 0					41507	Router (Just) 11.000			
Certifi	ed Food F	rotecti	on Man	ager:		Exam Provider:	Certification #:	Date Expired.		
14 Janio SS K1534551 12/12/20			02							
Any it			-	s inspection repo	ort is a NOTICE	of VIOLATION of the Washoe		rning Food Establishments an	d is a	an
Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Critical violations are items that are more likely to directly contribute to foodborne illness.										
Failur	e to correc	ct violat	ions pri	or to the re-inspe	ection date ma	v result in the assessment of re	-inspection fees. Any or all violations may be post	ed on the Washoe County He	alth C	District
websi	te: www.V	Vashoe	Eats.co	m				·		
-		Co	mpliane	OUT OUT	OUT					
#	IN	NA	NO	Critical	Non Critical				_	
MAG						THE RESIDENCE OF STREET, SALES AND ADDRESS OF STREET, SALES AND ADDRESS OF STREET, SALES AND ADDRESS OF STREET,	nterventions		-	- Kegali
	1000			Commence of		Supervision				71/7/5
1					4	Demonstration of Knowledge	/Active Managerial Control		R	
-				E CHIEF WAY		Employee Hea	lth			
2	4			.=		Communicable Diseases know	owledge, responsibilities, reporting		R	
3	140					Communicable Diseases: pro	pper use of restriction/exclusion		R	
						Good Hygienic Pra	ctices	110		-66
4	1961					Proper eating, tasting, drinking	ig, or tobacco use		R	cos
5	30					No discharge from eyes, nos	e, and mouth		R	cos
					100	Control of Hands as a Vehicle	of Contamination			
6	1961					Hands clean and properly wa	shed		R	cos
7	~	-					ady-to-eat (RTE) foods; pre-approved alternative p	rocedure properly followed	R	cos
8a	150							R	cos	
8b	124					Handwashing sinks supplied		R	cos	
	100		NAME OF TAXABLE PARTY.			Approved Source	as a second	ALCOHOLD TO THE		
9a	7					Food obtained from approved			R	cos
9b	-1	Ç.					CL listed sources; no recreationally caught fish or s	hellfish	R	COS
9c		>-	-				prooms approved by regulatory authority	Heiliah	R	cos
10		10	Sel			Food received at proper temp			R	cos
11	190		7			Food in good condition, safe,			R	cos
12a		40							R	_003_
		74				Required Records: parasite d		200	R	
12b		7					tags maintained for 90 days in chronological orde		K	
40	V-					Food Protection from Co			-	000
13a	9						from raw or cooked RTE foods		R	cos
13b	74						from each other during storage, preparation, holding	ig, and display	R	cos
13c	UK-				100	Food protected from environr			R	cos
14	7						ency of cleaning and sanitizing; protected from env	ronmental contamination	R	cos
15a	7					700 100 100 100 100 100	a consumer, food is not reserved		R	cos
15b	36						unsafe, adulterated, or contaminated Food		R	cos
= 117	NE V	70 =	A 15	CONTRACTOR OF THE PARTY OF THE		PHF/TCS Food			-	3 01
16	7					Food cooked to proper final c			R	cos
17			þo			Proper reheating procedures	for hot holding			
18				, so		Proper cooling time and temp	eratures		R	COS
19	30					Proper hot holding temperatu	res		R	cos
20	10					Proper cold holding temperat	ures		R	cos
21a	نفخ					Proper date marking and disp	position		R	cos
21b		4				Time as a public health control	ol: written procedures and records		R	cos
						Consumer Advis	ory	ATELES SET 1	. 5,	
22		4				Consumer advisory provided	if required		R	cos
E. 20	A EL		7784		7. P. 9 3	Highly Suscepti				
23		ye				Pasteurized foods used; proh			R	cos

Compliance Status			
# IN NA NO Critical Non Crit	val		
THE PART OF STREET	Food/Color Additives and Toxic Substances	1	37
24	Food additives; approved and properly used	R	cos
25a × 25a	Poisonous or toxic chemicals properly identified, stored, and used	R	cos
25b	Poisonous or toxic materials held for retail sale properly stored	R	cos
	Conformance with Approved Procedures Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and		A
26	HACCP Plan	R	cos
	Equipment and Facilities		
27	Insects, rodents and animals not present/outer openings protected	R	cos
28	Warewashing equipment installed, maintained, and used; proper sanitization	R	cos
29	Hot and cold water available; approved source	R	cos
30 🛩	Sewage and wastewater properly disposed; availability of toilet facilities	R	cos
	Approved Retail Practices	-	
	Safe Food	-	15
31 9	Pasteurized eggs used where required	R	cos
20	Food Temperature Control	TEI	200
32 7	Proper cooling methods used; adequate equipment for temperature control	R	cos
33 8	Plant food properly cooked for hot holding	R	cos
35 >	Approved thawing methods used Thermometers provided and accurate	R	cos
	Food Identification	1-1	CUS
36	Food properly labeled; original container	R	cos
	Prevention of Food Contamination	Auril	
37	Contamination prevented during food preparation, storage and display	R	cos
38	Personal cleanliness	R	cos
39	Wiping cloths; properly used and stored	R	cos
40 🛹	Washing fruits and vegetables	R	cos
	Proper Use of Utensils		
41	In-use utensils, properly stored	R	cos
42 5	Utensils, equipment and linens, properly stored, dried, and handled	R	cos
43	Single-service / single-use articles: properly stored and used	R	cos
44	Slash resistant / cloth gloves used properly	R	cos
	Utensils, Equipment and Vending		
45	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	R	COS
45 46	Non-food contact surfaces clean	R	cos
46	Non-food contact surfaces clean Physical Facilities	R	cos
47	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices	R	cos
46	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean	RRR	cos cos
46 47 48 49	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained	R R R	cos cos cos
46 47 48 49	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean	R R R	cos cos
46 47 48 49 50 51	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used	R R R R R	COS COS COS COS
46 47 48 49 50 51 Key: IN = In Compliance; N/A = Not Appl	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used cable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation	R R R R R	COS COS COS COS
46 47 48 49 50 51	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used cable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation	R R R R R	COS COS COS COS
46 47 48 49 50 51 Key: IN = In Compliance; N/A = Not Appl Temperatures Observed: Item / Location / Te	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used cable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation	R R R R R	COS COS COS COS
46 47 48 49 50 51 Key: IN = In Compliance; N/A = Not Appl Temperatures Observed: Item / Location / Te	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used cable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation	R R R R R	COS COS COS COS
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46 47 48 49 50 51 Key: IN = In Compliance; N/A = Not Appl Temperatures Observed: Item / Location / Te	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used cable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation	R R R R R	COS COS COS COS
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Key: IN = In Compliance; N/A = Not Appl Key: IN = In Compliance; N/A = Not Appl Temperatures Observed: Item / Location / Te Location / Te Location / Te Cold Control of the Control Observations and Corrective Actions: Location of the Control of the Contro	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used cable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violating persuance of the control	R R R R R R R R R R R R R R R R R R R	cos cos cos cos cos
Key: IN = In Compliance; N/A = Not Appl Key: IN = In Compliance; N/A = Not Appl Temperatures Observed: Item / Location / Temperatures Observed: Item / Locatio	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used cable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation and properties and compliance; COS = Corrected On-Site; R = Repeat Violation and Compliance; COS = Corrected On-Site; R = Repe	R R R R R R R R R R R R R R R R R R R	cos cos cos cos cos
47 48 49 50 51 Key: IN = In Compliance; N/A = Not Appl Temperatures Observed: Item / Location / Te Touch Charles (1955) Observations and Corrective Actions: Observations and Corrective Actions: Action Charles (1956) Observations and Corrective Actions: Action Charles (1956) Action Charles (1956) Action Charles (1956) Action Charles (1956) Failure to abate violation required in this notice may request for a hearing is filed with the Health Authority	Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used cable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violation and accompliance; COS = Corrected On-Site; R = Repeat Violation and Compliance; COS = Corrected On-Site; R = Repeat Violation	R R R R R R R R R R R R R R R R R R R	cos cos cos cos cos

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health healthehs@washoecounty.us

FOOD ESTABLISHMENT OFFICIAL **INSPECTION REPORT NOTES**

No. of Critical Risk **Factor/Intervention Violations:**

Facility Status:

□ Pass
□ Conditional Pass
□ Closed

DBA/Name:		Date:
Risk Category Type:	Lou (Z)	10/34/2018
Address:	City/Zip:	Permit#: \ \ \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\
Person In Charge:		
Observations and Corrective Actions Continued:		
18: Chrowed cooked and cooked dicher	wing ad 50F offer more	Chan (c/sx)
hours product voluntarily discoulded	. All cocked and cocked	Herna must
be croted from 135F to TCF with	in a hours and 7CF to	LIF whin
they next A hours. Facility state	d dheit this item is not	county corted
guid ethickedore it did not of three	of stoudard proling pr	ourgines,
facility must ensure dead att items	Usibject to occliny what	WEENS COMME
and menter regularly		
Doles Closerved several and be	Laviers Jon employees	noted in
brend in raw ordinal species 100	In d. Devent Helis B.	rishing howles
before abareing along ofter hour	line van meati, and al	eciv (
consistent det & shorking. Insi	we there procusses an	et new.
. 0	\	
Failure to abate violation required in this notice may result in immediate suspension request for a hearing is filed with the Health Authority within the period of time estal	of the Permit to Operate. An opportunity for an appeal will olished in this notice for the correction of violations. (Refer	be provided if a written ence: NRS 446.895)
	7 = 3-1	
Re-Inspection Date (on or after):		districts that, compared to the compared to th
Environmental Health Specialist:	Received By:	
/		Page 3 of 3

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

DBA/Name:

WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • PO Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health healthehs@washoecounty.us

OOD	ESTABLISHMENT OFFICIAL	
	INSPECTION REPORT	

No. of Critical	Risk
ctor/Intervention	Violations:

Facility Status:	
Pass Pass	
Conditional Pass	
☐ Closed	

DBA	/Name:	0000	200				Risk Category	Type:	Date:		
	Popula	0	De				2	7004	2 cal a	OR	7
Addr	ess:						City/Zip:	(Post)	Permit #:		
	302	3,1	54				Ruce		FILT -03:	370	00
Own	er/Operato	r:	0,			Person In Charge:	Turce		Phone #	OIL	CCI
T	1 France	1 -	line			1 3	(AOC. L)		509 300	2	
Hour	s of Opera		(VIC			Area NO:	Inspection Type:	Time In:	Time Out:	0	
	Ma	- Cv	~			AIFC)2	Bonding	1:00	3.000		
Certi	fied Food I	Protect	ion Man	ager:		Exam Provider:	Certification #:	1100	Date Expired:		
1.00	4	Maria	1	(a.)	207	22 22	1452651/1-	1142239	lababy/	1.	122
Anv		-		e inspection rend	ort is a NOTICE	of VIOLATION of the Maches		h Regulations Governing Food	The state of the s	MIG	i d
ORD	ER to abat	te the	iolations	s within the time	frame(s) speci	fied Critical violations are items	s that are more likely to directly	contribute to foodborne illness.	establishments an	IO IS a	an
	Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health I									alth F	Diatriat
webs	ite: www.V	Vashoe	Eats co	m	codon date ma	y result in the assessment of re	-inspection rees. Any or all vio	lations may be posted on the vv	ashoe County ne.	ailii L	JISHICL
		Co	mplian	ce Status	OUT.						
#	IN	NA	NO	OUT Critical	OUT Non Critical						
. 1						Risk Factor	Interventions			200	
1 3	J. 2018 6		PER.			Supervision				i indi	
1	4					Demonstration of Knowledge	/Active Managerial Control			R	
	OF SELVI	1921				Employee Hea	lth			1 8	AFE N
2	YP					Communicable Diseases: kn	owledge, responsibilities, repor	ting		R	
3	- Ego					Communicable Diseases: pro	oper use of restriction/exclusion			R	
W 119		SWE				Good Hygienic Pra	ictices			100	
4	4					Proper eating, tasting, drinking	ng, or tobacco use			R	cos
5	Y					No discharge from eyes, nose, and mouth					
E 10.2		7			18 000	Control of Hands as a Vehicle	of Contamination				
6	7					Hands clean and properly wa	shed			R	cos
7	-					No bare hand contact with re	ady-to-eat (RTE) foods; pre-ap	proved alternative procedure pro	operly followed	R	cos
8a	Y					Handwashing sinks accessible	le; conveniently located			R	cos
8b	7					Handwashing sinks supplied				R	cos
	100		P. S.		100	Approved Source	ces	NOVE OF THE PROPERTY.		CHI	SH
9a	· ye		7.1			Food obtained from approved				R	cos
9b		4				Molluscan shellfish from ICSS	SL listed sources; no recreation	ally caught fish or shellfish		R	cos
9c		70				Game animals and wild mush	rooms approved by regulatory	authority		R	cos
10			p			Food received at proper temp				R	cos
11	4					Food in good condition, safe,				R	cos
12a		4				Required Records: parasite d	Wat day	19 15 E S 500		R	
12b	There	70				A STATE OF THE PARTY OF THE PAR	tags maintained for 90 days in	chronological order		R	
12-					1000	Food Protection from Co				RIT.	THE OWNER OF THE OWNER OWNER OF THE OWNER OWNE
13a	*						from raw or cooked RTE foods			R	cos
13b 13c	-							, preparation, holding, and displ	ay	R	cos
14	7					Food protected from environr		protected from annihilation ()		R	COS
15a	~						ency of cleaning and sanitizing; a consumer, food is not reserve	protected from environmental o	ontamination	R	cos
15b	50						a consumer, food is not reserve unsafe, adulterated, or contami			R	cos
100	7 2 3					PHF/TCS Food		nated Food		K	cos
16	50					Food cooked to proper final c				В	cos
17			Y			Proper reheating procedures				R	CUS
18			30			Proper cooling time and temp				R	cos
19	50					Proper hot holding temperatu				R	cos
20	-					Proper cold holding temperate				R	cos
21a	4					Proper date marking and disp				R	cos
21b					>-	are serve	ol: written procedures and reco	rds		R	cos
			T V	1000	Alfred In Pro-	Consumer Advis		THE COLUMN TWO			000
22		40		AND VENEZUE		Consumer advisory provided				R	cos
	2 JE 10		Water Street	SAN FEE 8		Highly Suscepti			PARTIE SHOW		* yakan
23		Ų.				Pasteurized foods used; prohibited foods not offered					
							was and the same a			R	cos
											-

		Co	mpliance	OUT OUT					
#	IN	NA	NO	Critical	OUT Non Critical				
EL,					عاليوها إ	Food/Color Additives and Toxic Substances	100		
24		30				Food additives; approved and properly used	R	cos	
25a	Y					Poisonous or toxic chemicals properly identified, stored, and used	R	cos	
25b	100000	- Contraction				Polsonous or toxic materials held for retail sale properly stored	R	COS	
		COLLEGE				Conformance with Approved Procedures Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and			
26		Y				HACCP Plan	R	cos	
		20100		1 1 1 1 1 1 1		Equipment and Facilities		100	
27	W.					Insects, rodents and animals not present/outer openings protected	R	cos	
28	Y					Warewashing equipment installed, maintained, and used; proper sanitization	R	cos	
29	4		-			Hot and cold water available; approved source	R	cos	
30	7	-				Sewage and wastewater properly disposed; availability of toilet facilities	R	cos	
				TIS A INC	THE REAL PROPERTY.	Approved Retail Practices		WAR	
			B C	A STATE OF	V 500	Safe Food		A PROPERTY.	
31		4				Pasteurized eggs used where required	R	cos	
	make			- WI W O		Food Temperature Control		HI.	
32	7					Proper cooling methods used; adequate equipment for temperature control	R	cos	
33	1455		Yo			Plant food properly cooked for hot holding	R	cos	
34	~					Approved thawing methods used	R	cos	
30	70	-			The second	Thermometers provided and accurate	R	cos	
36	¥					Food properly labeled existing container		000	
			SUMUE	100		Food properly labeled; original container Prevention of Food Contamination	R	cos	
37	4					Contamination prevented during food preparation, storage and display	R	cos	
38	¥					Personal cleanliness	R	cos	
39	w			- 3		Wiping cloths: properly used and stored	R	cos	
40	ye					Washing fruits and vegetables	R	cos	
45	100	1000	- 12 T-V	BAN T	463	Proper Use of Utensils	1000	N N	
41	-1					In-use utensils: properly stored	R	cos	
42	4					Utensils, equipment and linens: properly stored, dried, and handled	R	cos	
43					p	Single-service / single-use articles: properly stored and used	R	cos	
44	Yo	200				Slash resistant / cloth gloves used properly	R	cos	
The same of	NAME OF TAXABLE PARTY.	(Py I)	0 4	DE WIELK	ë 1 80T	Utensils, Equipment and Vending	34	STUTE	
45	7			-		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	R	cos	
46	V					Non-food contact surfaces clean	R	cos	
47	4					Plumbing installed; proper backflow devices		0.00	
48	44					Toilet facilities: properly constructed, supplied, and clean	R	cos	
49	- 5a					Garbage and refuse properly disposed; facilities maintained	R	cos	
50	-					Physical facilities installed, maintained, and clean	R	cos	
51	-					Adequate ventilation and lighting; designated areas used	R	cos	
			260			2 04			
						le; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Violate	ion		
Tem	perature	s Obs	erved:	Item / Loca	tion / Temp	erature			
0	16. 1.	010	-	0 1417	T	mal-chicken @ 1757		- 4	
				_		THOSE CHI CACE C 1191			
de	at ho	Vd.	my	7135	F				
			10						
Obse	rvations	and (Correctiv	e Actions:					
211	1	Ynx	O Note	of time	0 005 0	a public health central procedures loucous	-1		
Of 1			- 000	ex secon			Sandard 2	1	
	but	w	v.tt.e	in div.	e diev	is/stoundards not available. Previole the	4	el	
	1.		5.72	. D.	(3145-	review and maintain on site.			
	CLIVE	r c-1	cu	9 400 0	ocino	THE CHAIN COUNTY CON OLIVE.		-	
			. 1	L . D	e	e service items kept on ground. All Bood	cou	rtect	
12	063	XLVV	11d	CCX M	aude	(1200) (20 1) 1			
1-1	emi	bh	105-	1 lock	to top	I hast 6" all ground. cos?			
2	0 0		180.00	1 5.5	. 12	1 Second tion of 1 a contract			
(SK	act d	coto	i Wa	reiney,	specia	I separation, and glave use observed.			
					3		74.		
reque	ailure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written equest for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)								
							-1		
Re-In	spection	Date	(on or at	fter): 2	12019	2 22			
nvir	onmenta	al Hea	lth Speci	alist: Silv	V 78	Received By:			

H-390 (04/2017)



IN

15b

Discarding or reconditioning unsafe, adulterated, or contaminated Food

WASHOE COUNTY HEALTH DISTICT
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street • P.O. Box 11130 • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.washoecounty.us/health

2 No. of Critical Risk Factor/Intervention violations

Facility Status:

Conditional Pass

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

				INC	PECIT	JN KEP	JNI					
DBA/N	ame:					Risk Catego	ry:	Type:			Date:	
BAB	CAFE					3		Restau	rant		2019-07-29	
Addres	ss:					City/Zip:		1			Permit #:	
303	3RD S	T 130, RENO, NV 89501				RENO 89501				H17-0237FO	OD	
Owner	/Operator	•		Person in Charge:								
B	AB CAI	-E		Jihoon R	lyu							
Hours of Operation: Area NO: Inspect						• •			Time In:		Time out:	
11a-9p 02 Rou						e Inspection			13:10:00)	14:30:00	
		rotection Manager:		Exam Provider:			Certifica				Date Expired:	
Lee	Jeong	ju		SS			14	524551			12/12/2021	
		ed "OUT" on this inspection rep										
		ate the violations within the time dborne illness.	rame(s) spe	ecined. Any chiicai i	item marked	OUT IS DE	enoted in	boid text. Cit	ucai violations	s are items th	at are more likely t	.o directly
Failure	to corre	ect violations prior to the re-ins	spection date	may result in the	assessment	of re-inspecti	on fees	Any or all vi	olations may	he posted on	the Washoe Coun	tv Health
		www.WashoeEats.com.	positori dato	aya.a a		o. 10opoo.		,, o. a	oluliono may	Do pootou on	and madride Cour.	,
					Dials Fasts	n linkam (ainti						
		Key: IN = In Comp	lianco: N/A =			r Interventi		of Compliance	o: COS = Co	rracted On Si	ito	
• omni	ionoo S		ilalice, N/A -	Not Applicable, N	70 - NOL OL	oserveu, oo	ı – Out c	or Compliance	e, cos - co	irecteu Oii-3i	ite	cos
Jonipi	iance S	olalus			Suner	vision						000
1	IN	Demonstration of Knowledge	e/Active Mana	agerial Control	Oupei	¥151011						
<u>'</u>		<u> </u>										
		0 ' 11 D' 14				ee Health						
2	IN	Communicable Diseases: Kı	-		-							
3	IN	Communicable Diseases: Pr	oper use of re									
_	IN	No discharge from eyes, nor	o and mouth		ood Hygiei	nic Practic	es					
5 4	OUT	No discharge from eyes, nos Proper eating, tasting, drinki										
4	001	1 Toper eating, tasting, unitki	ng or tobacco	Control of Ha	nde ae a V	ahicle of C	ontami	nation				
6	IN	Hands clean and properly wa	shed	Control of Ha	iius as a v	enicle of C	Untanni	iation				
7	IN	No bare hand contact with re		TE) foods: pre-app	roved altern	ative proced	ure prop	erlv followed				
8а	IN	Handwashing sinks accessib	-			•		•				
8b	IN	Handwashing sinks supplied		-								
					Approved	d Sources						
9a	IN	Food obtained from approve	d source									
9c	N/A	Game animals and wild mus	hrooms appro	oved by regulatory	authority							
9b	N/A	Molluscan shellfish from ICS	SL listed sou	rces; no recreation	ally caught f	fish or shellfi	sh					
10	N/O	Food received at proper temp	perature									
11	IN	Food in good condition, safe,	and unadulte	erated								
12a	N/A	Required Records: parasite of	destruction									
12b	N/A	Required Records: Shellstoc	k tags mainta	•								
		0 " ' ' '				om Contar	nination	1				.,
13a	OUT	Separating raw animal food									Х	
	13b IN Separating raw animal foods from each other during storage, preparati					paration, holding, and display						
13c	IN	Food protected from enviror										
14	OUT	Food-contact surfaces: freq				rom environi	nental co	ontamination				Х
15a	IN 	After being sold or served to	a consumer,	1000 IS NOT RESERVE	eu .							

. •		PHF/TCS Foods
. •	N/O	Food cooked to proper final cook temperature
	IN	Proper reheating procedures for hot holding
	N/O	Proper cooling time and temperatures
	IN	Proper hot holding temperatures
	IN	Proper cold holding temperatures
	IN	Proper date marking and disposition
	IN	Time as a public health control: written procedures and records
		Concurrent Advisorry
22 N	N/A	Consumer Advisory Consumer advisory provided if required
00 1	NI/A	Highly Susceptible Populations
23	N/A	Pasteurized food used; prohibited foods not offered
		Food/Color Additives and Toxic Substances
24	N/A	Food additives; approved and properly used
25a	IN	Poisonous or toxic chemicals properly identified, stored, and used
25b N	N/A	Poisonous or toxic materials held for retail sale properly stored
	N 1 / A	Conformance with Approved Procedures
26 N	N/A	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
		Equipment and Facilites
27	IN	Insects, rodents and animals not present/outer opening protected
	IN	Warewashing equipment installed, maintained, and used; proper sanitization
	IN	Hot and cold water available; approved source
	IN	Sewage and wastewater properly disposed; availability of toilet facilities
30		
		Approved Retail Practices
		Safe Food
21 N	N/A	
31 N	N/A	Pasteurized eggs used where required
31	N/A	Pasteurized eggs used where required
31 N		
32 IN	N	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control
32 IN 33 IN	N N	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding
32 IN	N N	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used
32 IN 33 IN	N N	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding
32 IN 33 IN 34 IN	N N	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate
32 IN 33 IN 34 IN 35 OU	N N	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used
32 IN 33 IN 34 IN 35 OU	N N T	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification
32 IN 33 IN 34 IN 35 OU	N N T	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification
32 IN 33 IN 34 IN 35 OU	N N T	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container
32 IN 33 IN 34 IN 35 OU 36 I	N N N JT	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination
32 IN 33 IN 34 IN 35 OU 36 I	N N N JT IN	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display
32 IN 33 IN 34 IN 35 OU 36 I	N N N N N N N N N N N N N N N N N N N	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness
32 IN 33 IN 34 IN 35 OU 36 I	N N N JT IN IN IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40	N N N JT IN IN IN	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40	N N N TIN IN IN IN IN IN IN IN	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40	N N N N N IN	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40 41 42 43 O	N N N N N IN IN IN IN IN IN IN	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40 41 42 43 O 44 N	N N N N N N N N N N N N N N N N N N N	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40 41 42 43 O 44 N	N N N N N N N N N N N N N N N N N N N	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40 41 42 43 O 44 N	N N N N N N N N N N N N N N N N N N N	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40 41 42 43 0 44 N 45 46 0	N N N N N N N N N N N N N N N N N N N	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40 41 42 43 O 44 N 45 46 O 47 I	N N N N N N N N N N N N N N N N N N N	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils: properly stored Utensils: equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Silash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40 41 42 43 O 44 N 45 46 O 47 I 48 I	N N N N JT IN IN IN IN IN IN OUT IN	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Whiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slate resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40 41 42 43 O 44 N 45 46 O 47 I 48 I 49 I	N N N N JT IN IN IN IN IN OUT IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths; properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Siash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; properly postfood and clean Garbage and refuse properly disposed; facilities maintained
32 IN 33 IN 34 IN 35 OU 36 I 37 38 39 40 41 42 43 O 44 N 45 46 O 47 I 48 I 49 I 50 I	N N N N JT IN IN IN IN IN IN OUT IN	Pasteurized eggs used where required Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Whiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slate resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean

Comments:

Temperatures Observed: Item/Location/Temperature

Cold holding @ <41F

Hot holding @ >135F

Reheat @ ~170F for hot hold

Observations and Corrective Actions:

Item # Violation

- 13a. Observed raw beef stored over ready-to-eat items. All raw animal products must be stored below RTE items to prevent potential contamination. COS.
- Observed scoops with handles stored touching raw meat. Scoops and any food contact surface must be stored in such a way that it is protected from contamination, and can be used in a sanitary manner. Storing scoops with the handles touching the raw meat contaminates the handles. Discontinue this practice immediately. COS.
- 35. Provide accurate and functioning thermometers in every cold holding unit. Observed broken thermometer in two-doo reach-in unit.
- 4. Observed employee personal drink items stored co-mingled in reach-in cooler with customer items. All employee items must be stored separately from customer items to prevent contamination. Consider using physical separator, like a pan in the fridge, to designate employee area.
- 43. Observed single service items stored on ground in kitchen. All single service items must be stored at least 6" off the ground.
- 46. Observed grease and grime build-up on surfaces throughout kitchen, including: on shelves, on top of ice machine, on lids of bulk ingredient containers, and on sides of equipment. Thoroughly clean and maintain all these areas.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):

8/1/2019

Environmental Health Specialist:

r Massinger-Patte 17/29/2019 2:06:36 PM

Received By:

2019 2:09:10 PM)

WASHOE COUNTY **HEALTH DISTRICT** ENHANCING QUALITY OF LIFE

Attachment
WASHOE COUNTY HEALTH DISTICT **ENVIRONMENTAL HEALTH SERVICES DIVISION** 1001 East Ninth Street • P.O. Box 11130 • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health

No. of Critical Risk Factor/Intervention violations

Facility Status:

Pass

FOOD ESTABLISHMENT OFFICIAL **INSPECTION REPORT**

DBA/Na	me:				Risk Category: Type:		Date:			
BAB (CAFE				3		Restaurant		2019-07-31	
Address	s:				City/Zip:			Permit #:		
303 3	RD ST	Г 130, RENO, NV 89501			RENO 89501 H17-0237FOOD			H17-0237FOOD		
	Operator:		Person in Charge:							
BA	B CAF	E	Jihoon R	lyu						
Hours of Operation: Area NO: Inspection								Time In:	Time out:	
11a-9p 02 Routi					e Reinspe	ction w/	o Fee	13:20:00	13:45:00	
Certified Food Protection Manager: Exam Provider:						Certificat			Date Expired:	
Lee .	Jeongj	u	SS			145	524551		12/12/2021	
ORDER	to aba	ed "OUT" on this inspection report is a NOTI te the violations within the time frame(s) spe aborne illness.								
		ct violations prior to the re-inspection date in www.WashoeEats.com.	may result in the a	assessment	of re-inspecti	on fees.	Any or all vi	olations may be posted on	the Washoe County Health	
				Risk Facto	r Interventi	ons				
		Key: IN = In Compliance; N/A =					f Complianc	e; COS = Corrected On-Sit	e	
Complia	ance S	tatus					-		cos	
				Super	vision					
1	1 Demonstration of Knowledge/Active Managerial Control									
	Employee Health									
2		Communicable Diseases: Knowledge, res	•	_						
3		Communicable Diseases: Proper use of re								
4	INI	Drange gating tacting deinking or tabages		ood Hygier	nic Practice	es				
4	IN	Proper eating, tasting, drinking or tobacco								
5		No discharge from eyes, nose, and mouth		ndo oo o V	abiala of C		ation			
•		Hands clean and properly washed	Control of Hai	nas as a v	enicle of C	ontamir	iation			
6		No bare hand contact with ready-to-eat (R	TE) foods: pre-app	roved altern	ative proced	ure prope	arly followed			
7		Handwashing sinks accessible; convenient		. Svou altelli	aave proced	are prope	ony ionowed			
8a 8h		Handwashing sinks supplied	ily located							
8b		Hadring on the Supplied		Approved	1 Sources					
9c		Game animals and wild mushrooms appro	oved by regulatory	• •	Jources					
9b		Molluscan shellfish from ICSSL listed sour		-	ish or shellfi	sh				
9b 9a		Food obtained from approved source	.,	,						
		Food received at proper temperature								
10			rated							
11		Food in good condition, safe, and unadulterated Required Records: parasite destruction								
12a 12b										
12b		Troquired Troopids. Officiation tags Illamia			om Contan	nination				
13a	IN	Separating raw animal foods from raw or								
13b Separating raw animal foods from each other during storage, preparation					ion, holding, and display					
13c		Food protected from environmental conta	mination							
14	IN	Food-contact surfaces: frequency of clear	ning and sanitizing;	; protected f	rom environi	mental co	ntamination			
15a		After being sold or served to a consumer, food is not reserved								

Discarding or reconditioning unsafe, adulterated, or contaminated Food

15b

16		PHF/TCS Foods Food cooked to proper final cook temperature
		Proper reheating procedures for hot holding
17		Proper cooling time and temperatures
18 19		Proper booking time and temperatures Proper hot holding temperatures
20		Proper cold holding temperatures
20 21a		Proper date marking and disposition
21a 21b		Time as a public health control: written procedures and records
210		
00		Consumer Advisory Consumer advisory provided if required
22		Consumer advisory provided it required
		Highly Susceptible Populations
23		Pasteurized food used; prohibited foods not offered
		Food/Color Additives and Toxic Substances
24		Food additives; approved and properly used
25a		Poisonous or toxic chemicals properly identified, stored, and used
25b		Poisonous or toxic materials held for retail sale properly stored
26		Conformance with Approved Procedures Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
26		walver/variance obtained, compliance with walver/variance, specialized processes, NOT criteria and FIAOOT Triangoperational Triangoperational Triangoperation
		Equipment and Facilites
27		Insects, rodents and animals not present/outer opening protected
28		Warewashing equipment installed, maintained, and used; proper sanitization
29		Hot and cold water available; approved source
30		Sewage and wastewater properly disposed; availability of toilet facilities
		Approved Retail Practices
		Safe Food
31		Pasteurized eggs used where required
22		Food Temperature Control Proper cooling methods used: adequate equipment for temperature control
32		Proper cooling methods used; adequate equipment for temperature control
32 33		·
		Proper cooling methods used; adequate equipment for temperature control
33	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding
33 34	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate
33 34 35	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification
33 34	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate
33 34 35	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification
33 34 35	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container
33 34 35 36	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination
33 34 35 36 37	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display
33 34 35 36 37 38	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness
33 34 35 36 37 38 39	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored
33 34 35 36 37 38 39 40	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored
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33 34 35 36 37 38 39 40 41 42		Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly
33 34 35 36 37 38 39 40 41 42 43 44		Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending
33 34 35 36 37 38 39 40 41 42 43 44	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used
33 34 35 36 37 38 39 40 41 42 43 44		Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils: equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean
33 34 35 36 37 38 39 40 41 42 43 44 45 46	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities
33 34 35 36 37 38 39 40 41 42 43 44 45 46	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices
33 34 35 36 37 38 39 40 41 42 43 44 45 46	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food properly proper backflow devices Toilet facilities: properly constructed, supplied, and clean
33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping fooths; properly used and stored Washing fruits and vegetables Proper Use of Utensils Unessils, equipment and linens; properly stored and used Single-service / single-use articles; properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, property designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities; properly disposed; facilities maintained
33 34 35 36 37 38 39 40 41 42 43 44 45 46	IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food properly proper backflow devices Toilet facilities: properly constructed, supplied, and clean

Comments:

Previously noted violations have been corrected, including: raw meats stored correctly; no food contact surface contamination observed; personal drinks separated; working thermometers conspicuously placed; and grease/grime build-up cleaned.

Temperatures Observed: Item/Location/Temperature

NI/C

Observations and Corrective Actions:

Item # Violation

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filled within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):

N/A

Environmental Health Specialist:

Ellen Messin (61-Patron (7/31/2019 1:34:03 PM)

Received By:

2019 1:3 :12 PM)

WASHOE COUNTY HEALTH DISTRICT ENHANCING QUALITY OF LIFE

website: www.WashoeEats.com

WASHOE COUNTY HEALTH DISTRICT **ENVIRONMENTAL HEALTH SERVICES DIVISION** 1001 East Ninth Street, Building B, Reno, Nevada 89512 Telephone (775) 328-2434 • Fax (775) 328-6176

www.washoecounty.us/health healthehs@washoecounty.us

OOD	ESTABLISHMENT OFFICIAL
	INSPECTION REPORT

No. of Critical Risk
Factor/Intervention Violations:

Facility Status: Pass
Conditional Pass

☐ Closed

DBA/Name: Bab Cafe		Risk Category	Type: Rest	Date: 2 18 2020					
Address: 303 3rd St		City/Zip: Reno	89501	HI7 0237F0DD					
Owner/Operator: Cafe	Person In Charge:	1 ll							
Hours of Operation:	Area NO: 3	Inspection Type:	Time In: 10:41Dam	Time Out:					
Certified Food Protection Manager:	Exam Provider:	Certification #: 14524550		Date Expired:					
Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to about the violations within the time frame(s) specified. Critical violations are items that are more likely to directly contribute to foodborne illness.									

Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District

		Co	mplianc	e Status				
#	IN	NA	NO	OUT Critical	OUT Non Critical			
No.	T-2 - 5.					Risk Factor Interventions		
						Supervision	1	
1	X					Demonstration of Knowledge/Active Managerial Control	R	cos
-		3-11	W bil	1		Employee Health		
2	X					Communicable Diseases: knowledge, responsibilities, reporting	R	
3	X					Communicable Diseases: proper use of restriction/exclusion	R	COS
			IT THE		100	Good Hygienic Practices		
4	X					Proper eating, tasting, drinking, or tobacco use	R	cos
5	X					No discharge from eyes, nose, and mouth	R	cos
			28 1			Control of Hands as a Vehicle of Contamination		
6	X					Hands clean and properly washed	R	cos
7	X					No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	R	cos
8a	X					Handwashing sinks accessible; conveniently located	R	cos
8b	X				-	Handwashing sinks supplied	R	cos
	0 2 0			3 3 3 5		Approved Sources		
9a	X					Food obtained from approved source	R	cos
9b		X				Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	R	cos
9c		×				Game animals and wild mushrooms approved by regulatory authority	R	ÇOS
. 10			X			Food received at proper temperature	R	cos
11	X					Food in good condition, safe, and unadulterated	R	cos
12a		X				Required Records: parasite destruction	R	cos
12b		X				Required Records: Shellstock tags maintained for 90 days in chronological order	R	cos
1					1944	Food Protection from Contamination		
13a				X		Separating raw animal foods from raw or cooked RTE foods TEAM TO-EAT	R	cos
13b	X					Separating raw animal foods from each other during storage, preparation, holding, and display	R	cos
13c	X					Food protected from environmental contamination	R	cos
14	X					Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	R	COS
15a	X		2 12			After being sold or served to a consumer, food is not reserved	R	cos
15b	X					Discarding or reconditioning unsafe, adulterated, or contaminated Food	R	cos
					ni yik s	PHF/TCS Foods		
16			×			Food cooked to proper final cook temperature	R	cos
17			X			Proper reheating procedures for hot holding	R	cos
18			X			Proper cooling time and temperatures	R	cos
19	1					Proper hot holding temperatures	R	cos
20	×		5			Proper cold holding temperatures	R	cos
21a	X	-	A			Proper date marking and disposition	R	cos
21b	1	(PKR	10			Time as a public health control: written procedures and records	R	cos
					A COLUMN	Consumer Advisory (COLOR)		
22		X				Consumer advisory provided if required	R	cos
n		100				Highly Susceptible Populations		200
23		X				Pasteurized foods used; prohibited foods not offered	R	cos

-	AL STILL		91913	The state of		A CONTRACTOR OF THE CONTRACTOR		
	,	Co	mplian	ce Status				
#	IN	NA	NO	OUT Critical	OUT Non Critical			
						Food/Color Additives and Toxic Substances		
24	~	×	X = .		22	Food additives; approved and properly used	R	cos
25a 25b	×	×	V			Poisonous or toxic chemicals properly identified, stored, and used Poisonous or toxic materials held for retail sale properly stored	R	COS
200	ALC: N				100	Conformance with Approved Procedures		
		1				Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and	R	cos
26		7-		MINISTER ST		HACCP Plan/Operational Plan Equipment and Facilities	K	CO3
27	1					Insects, rodents and animals not present/outer openings protected	R	cos
28			1	X		Warewashing equipment installed, maintained, and used, proper sanitization	R	cos
29	X		(C.E.			Hot and cold water available; approved source	R	cos
30	X					Sewage and wastewater properly disposed; availability of toilet facilities	R	cos
				الأثبية	Don the	Approved Retail Practices		china
	94.743	444			2 192	Safe Food		
31	X					Pasteurized eggs used where required	R	cos
20	IV					Proper cooling methods used; adequate equipment for temperature control	R	cos
32	7					Plant food properly cooked for hot holding	R	cos
34	4					Approved thawing methods used	R	cos
35	4					Thermometers provided and accurate	R	cos
						Food Identification		
36	X	A				Food properly labeled; original container	R	cos
	- V	1000	-		100000	Prevention of Food Contamination		000
37	4					Contamination prevented during food preparation, storage and display	R	cos
38	1					Personal cleanliness Wiping cloths: properly used and stored	R	cos
40	4					Washing fruits and vegetables	R	cos
ME	11/11					Proper Use of Utensils		
41	X					In-use utensils: properly stored	R	COS
42	7					Utensils, equipment and linens: properly stored, dried, and handled	R	cos
13	7	-	W			Single-service / single-use articles: properly stored and used	R	COS
44		1				Slash resistant / cloth gloves used properly	R	cos
45	14					Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used	R	cos
46	4					Non-food contact surfaces clean	R	cos
HEAL	11/2 0		i se	100	5 m 1 m 20	Physical Facilities		
47						Plumbing installed; proper backflow devices	R	cos
48	X					Toilet facilities: properly constructed, supplied, and clean	R	COS
49	1					Garbage and refuse properly disposed; facilities maintained	R	COS
50	7					Physical facilities installed, maintained, and clean	R	cos
51	1					Adequate ventilation and lighting; designated areas used		000
	Key: I	N = In	Compl	iance ; N/A =	Not Applical	ole; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site; R = Repeat Viola	tion	
	peratur	es Obs	erved:	Item / Loc	atlon / Temp	erature - Discussed hand w	100	luka
-Ho	t hold	1:0	MICK	ENTTIOF	1 MISO	South 16 sof	I/PT	100
	umtas					BMES	V: 3	Divide
- Ov	001110	11.	000	oked spi	nach 3	90F - reach in: ginger 380F and after nardling	16	IW
41	Ch Mr			The st	Ansann R	meal chillen.		
				tive Actions:	cken s	tored over noodles in prep unil, and raw eggs sto	Vea	_
()V	er V	IVV	Thi '	in real	a-in-	Operator moved raw items to be below read to eat		emis
an	d pri	VEV	H P	otential	evoss-	contamination. Refer to refrigeration slover	£	
GN	avt (VOY!	INCO	did not	ALD - (use measurable chlorine. Repair techs arrived in	hi	le
11/1	Pect	SA V	ONS	ite. Do	-not to	E (ME 2 COMP) WHO I MANAGE TEPRITED TO CONSTRUCT	- Comp	edolete in
CA-FO	cilit	u di	HES !	not have	DIED S	incentration wither strips during. Cos. * * Repulsed with	VIV	dranwall
Failu	re to aba	te viola	ation re	quired in this n	otice may resu	It in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a	writ	ten
						ithin the period of time established in this notice for the correction of violations. (Reference: NRS 446.8		T.

Chicken or weat. Do not thaw raw meat white dishes in sint page 2 of 2. Must 3-step clean 3-comp prior to washing produce.

Page 1 of

Re-Inspection Date (on or after): 2-19-2020

Environmental Health Specialist: With albing a 705



15b

Discarding or reconditioning unsafe, adulterated, or contaminated Food

WASHOE COUNTY HEALTH DISTICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street ● Reno, Nevada 89520 Telephone (775) 328-2434 ● Fax (775) 328-6176 www.washoecounty.us/health

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

No. of Critical Risk Factor/Intervention violations

Facility Status:

Pass

DBA/Na	me:			Risk Category: Type:				Date:		
BAB (CAFE				3		Restau	rant	2020-02-19	
Address	s:				City/Zip:	City/Zip: F			Permit #:	
303 3	RD S1	T 130, RENO, NV 89501			RENO 89501 H17-0237FOO				H17-0237FOOD	
Owner/C	Operator:		Person in Charge:							
BA	B CAF	E	Sarah/ J	Ryu						
Hours of Operation: Area NO: Inspection								Time In:	Time out:	
11am-9pm 03 Rout					e Reinspe	ction w/	o Fee	10:35:00	11:05:00	
Certified	Food Pr	otection Manager:	Exam Provider:			Certificat	ion #:		Date Expired:	
ORDER	Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely to directly contribute to foodborne illness.									
		ct violations prior to the re-inspection date www.WashoeEats.com.	may result in the	assessment	of re-inspecti	on fees.	Any or all v	iolations may be pos	sted on the Washoe County Health	
				Risk Facto	r Interventi	ons				
		Key: IN = In Compliance; N/A =	Not Applicable; N	/O = Not Ob	served; OU	T = Out o	f Complianc	e; COS = Corrected	I On-Site	
Complia	ance S	tatus							cos	
				Super	vision					
1	OUT	Demonstration of Knowledge/Active Mana	agerial Control							
	Employee Health									
2		Communicable Diseases: Knowledge, res	•	-						
3		Communicable Diseases: Proper use of re								
_		No Park and Same and a second		ood Hygiei	nic Practice	es				
5		No discharge from eyes, nose, and mouth								
4		Proper eating, tasting, drinking or tobacco			(. l. ' . l f O	4				
		Handa aloan and properly washed	Control of Ha	nas as a v	enicle of C	ontamin	ation			
6		Hands clean and properly washed	TE) foods: pro app	round altern	ativo proced	uro propo	orly followed			
7		No bare hand contact with ready-to-eat (R'		roveu alleri	iative proced	ure prope	erry rollowed			
8a		Handwashing sinks accessible; convenien Handwashing sinks supplied	lly localed							
8b		Tranuwashing sinks supplied		Approved	d Cources					
00		Food obtained from approved source		Approved	d Sources					
9a 9b		Molluscan shellfish from ICSSL listed sour	rces: no recreation	ally caught t	fish or shellfi	sh				
9b 9c		Game animals and wild mushrooms appro			non or one in	311				
			oved by regulatory	additionity						
10		Food received at proper temperature								
11										
12a										
12b		Required Records: Shellstock tags maintain	-		cal order rom Contar	nination				
13a	IN	Separating raw animal foods from raw or			om coman	mation				
13b Separating raw animal foods from each other during storage, preparation, hold						nd displa	v			
13c		Food protected from environmental conta		, , ,	,	op.u	,			
14		Food-contact surfaces: frequency of clear		protected f	from environ	mental co	ntamination			
15a										

	DUE/TOS Foodo
16	PHF/TCS Foods Food cooked to proper final cook temperature
17	Proper reheating procedures for hot holding
18	Proper cooling time and temperatures
19	Proper hot holding temperatures
20	Proper cold holding temperatures
21a	Proper date marking and disposition
21b	Time as a public health control: written procedures and records
210	
22	Consumer Advisory Consumer advisory provided if required
22	Consumer advisory provided in required
	Highly Susceptible Populations
23	Pasteurized food used; prohibited foods not offered
	Food/Color Additives and Toxic Substances
24	Food additives; approved and properly used
25a	Poisonous or toxic chemicals properly identified, stored, and used
25b	
	Conformance with Approved Procedures
26	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
	Equipment and Codilities
27	Equipment and Facilites Insects, rodents and animals not present/outer opening protected
28	IN Warewashing equipment installed, maintained, and used; proper sanitization
29	Hot and cold water available; approved source
30	Sewage and wastewater properly disposed; availability of toilet facilities
	Approved Retail Practices
31	Safe Food Pasteurized eggs used where required
31	
	Food Temperature Control
32	Proper cooling methods used; adequate equipment for temperature control
33	Plant food properly cooked for hot holding
34	Approved thawing methods used
35	Thermometers provided and accurate
	Food Identification
36	Food properly labeled; original container
00	
	Prevention of Food Contamination
37	Contamination prevented during food preparation, storage and display
38	Personal cleanliness
39	Wiping cloths: properly used and stored
40	Washing fruits and vegetables
	Proper Use of Utensils
41	OUT In-use utensils: properly stored
42	Utensils, equipment and linens: properly stored and used
43	Single-service / single-use articles: properly stored and used
44	N/A Slash resistant / cloth gloves used properly
	Utensils, Equipment and Vending
45	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
46	Non-food contact surfaces clean
47	Physical Facilities
47	Plumbing installed; proper backflow devices
48	Toilet facilities: properly constructed, supplied, and clean
49	Garbage and refuse properly disposed; facilities maintained
50	Physical facilities installed, maintained, and clean
	Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used

Discussed priming dishwasher sanitizer as needed and showed staff member how to do it. Staff member stated he would test dishwasher concentration at 3x per day.

Temperatures Observed: Item/Location/Temperature

Observations and Corrective Actions:

Item # Violation

- 1. No CFPM on site during beginning of inspection. Food being prepared/cooked in kitchen with no CFPM on site. Facility is required to have CFPM on site during all kitchen operational periods. Operator must either have more staff obtain CFPM certification or have a current CFPM on site whenever kitchen is operating (even if it is before/after business hours).
- 41. Observed utensils stored in water. Discontinue storing utensils in water unless the water is held at 135F or above. Can store utensils on clean, dry surface and wash, rinse, sanitize them every 4 hours to prevent growth of microbes. Ensure utensils used for cooking raw meats are held separately from each other to prevent cross contamination.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):

2/20/20

Environmental Health Specialist:

Received By:

2 020 11-24-30 AMI



IN

15b

Discarding or reconditioning unsafe, adulterated, or contaminated Food

WASHOE COUNTY HEALTH DISTICT
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.washoecounty.us/health

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

3 No. of Critical Risk Factor/Intervention violations

Facility Status:

Conditional Pass

DBA/N	lame:				Risk Category: Type:		Type:		Date:	
BAB CAFE					3 Restaurant			2020-10-14		
Addres	ss:				City/Zip:		Permit #:			
		Г 130, RENO, NV 89501			RENO			89501	H17-0237FOOD	
Owner/Operator: Person in Charge:										
BAB CAFE Jihoon Ryu										
	of Operati	on:	Area NO:	Inspection 1						
	2-8		03	Routine	e Inspection			12:00:00	13:45:00	
		rotection Manager:	Exam Provider:			Certifica			Date Expired:	
Jiho	on Ryu	I	SS			14	524550		12/12/21	
is an	Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely to directly contribute to foodborne illness.									
	Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com.									
			F	Risk Facto	r Intervention	ons				
		Key: IN = In Compliance; N/A =	Not Applicable; N	O = Not Ob	served; OU	Γ = Out o	of Complianc	e; COS = Corrected C	n-Site	
Comp	liance S	tatus								cos
				Super	vision					
1	OUT	Demonstration of Knowledge/Active Mana	gerial Control							
	Employee Health									
2	IN	Communicable Diseases: Knowledge, res	ponsibilities, report	ting						
3	IN	Communicable Diseases: Proper use of re	estriction/exclusion							
				ood Hygier	nic Practice	s				
5	IN	No discharge from eyes, nose, and mouth								
4	OUT	Proper eating, tasting, drinking or tobacco								
_	INI	Llanda alaan and pranady washed	Control of Hai	nds as a V	ehicle of C	ontamii	nation			
6	IN	Hands clean and properly washed	TT) foods, pro opp	rayad altarn	ativa proced		arly fallowed			
7	IN	No bare hand contact with ready-to-eat (R		roved altern	alive proced	ure prop	erry rollowed			Х
8a	OUT	Handwashing sinks accessible; convenient	ily located							^
8D	8b IN Handwashing sinks supplied Approved Sources									
9c	N/A	Game animals and wild mushrooms appro	oved by regulatory		Jources					
9c 9a	IN	Food obtained from approved source	vod by rogulatory	additority						
9b	N/A	Molluscan shellfish from ICSSL listed sour	ces; no recreation	ally caught f	ish or shellfis	sh				
10	N/O	Food received at proper temperature	,	, ,						
4.4	IN	Food in good condition, safe, and unadulte	rated							
11 12a	N/A	Required Records: parasite destruction	idica							
12a 12b	N/A	Required Records: Shellstock tags maintai	ned for 90 days in	chronologic	al order					
120	14//				om Contan	nination	1			
13a	IN	Separating raw animal foods from raw or	cooked RTE foods							
13b	OUT	Separating raw animal foods from each of	ther during storage	, preparatio	n, holding, a	nd displa	ау			Χ
13c	IN	Food protected from environmental conta								
14	IN	Food-contact surfaces: frequency of clear	ning and sanitizing;	; protected f	rom environr	nental co	ontamination			
15a	IN									

		DUETTOO F J-
16	N/O	PHF/TCS Foods Food cooked to proper final cook temperature
17	N/O	Proper reheating procedures for hot holding
	N/O	Proper cooling time and temperatures
18		
19	IN	Proper hot holding temperatures
20	OUT	Proper cold holding temperatures X
21a	IN	Proper date marking and disposition
21b	OUT	Time as a public health control: written procedures and records
		Consumer Advisory
22	IN	Consumer advisory provided if required
	.	Highly Susceptible Populations
23	N/A	Pasteurized food used; prohibited foods not offered
	N1/A	Food/Color Additives and Toxic Substances
24	N/A	Food additives; approved and properly used
25a	IN	Poisonous or toxic chemicals properly identified, stored, and used
25b	N/A	Poisonous or toxic materials held for retail sale properly stored
00	NI/A	Conformance with Approved Procedures
26	N/A	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
		Equipment and Facilites
27	IN	Insects, rodents and animals not present/outer opening protected
28	IN	Warewashing equipment installed, maintained, and used; proper sanitization
29	IN	Hot and cold water available; approved source
30	IN	Sewage and wastewater properly disposed; availability of toilet facilities
		Approved Retail Practices
		Safe Food
31	N/A	Pasteurized eggs used where required
		Food Formation Control
32	IN	Food Temperature Control Proper cooling methods used: adequate equipment for temperature control
32	IN	Proper cooling methods used; adequate equipment for temperature control
32 33	IN N/O	
		Proper cooling methods used; adequate equipment for temperature control
33	N/O	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding
33 34	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate
33 34 35	N/O IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification
33 34	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate
33 34 35	N/O IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification
33 34 35	N/O IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container
33 34 35 36	N/O IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination
33 34 35 36	N/O IN OUT IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display
33 34 35 36 37 38 39	N/O IN OUT IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness
33 34 35 36 37 38	N/O IN OUT IN IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored
33 34 35 36 37 38 39	N/O IN OUT IN IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables
33 34 35 36 37 38 39 40	N/O IN OUT IN IN IN IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils
33 34 35 36 37 38 39 40	N/O IN OUT IN IN IN IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored
33 34 35 36 37 38 39 40 41 42	N/O IN OUT IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used
33 34 35 36 37 38 39 40 41 42 43	N/O IN OUT IN IN IN IN IN IN IN OUT OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used
33 34 35 36 37 38 39 40 41 42 43	N/O IN OUT IN IN IN IN IN IN IN OUT OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly
33 34 35 36 37 38 39 40 41 42 43 44	N/O IN OUT IN IN IN IN IN IN OUT IN OUT N/A	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Single-service / single-use articles: properly stored and used Single-service / single-use articles: properly stored and used Solash resistant / cloth gloves used properly Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean
33 34 35 36 37 38 39 40 41 42 43 44 45 46	N/O IN OUT IN IN IN IN IN IN OUT N/A IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities
33 34 35 36 37 38 39 40 41 42 43 44 45 46	N/O IN OUT IN IN IN IN IN OUT IN OUT N/A IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used property Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices
33 34 35 36 37 38 39 40 41 42 43 44 45 46	N/O IN OUT IN IN IN IN IN OUT N/A IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wing cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used property Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used
33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49	N/O IN OUT IN IN IN IN IN OUT N/A IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Siash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Toilet facilities: properly onstructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained
33 34 35 36 37 38 39 40 41 42 43 44 45 46	N/O IN OUT IN IN IN IN IN OUT N/A IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Food raccinities in the holding Fool and lon-flood contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used

This is the facility's 3rd consecutive conditional pass. Facility is consistently having 2 or more critical violations during routine inspections. According to the WCHD compliance and enforcement policy, facility is subject to a training from the food safety team. Training will take place onsite and review all critical violations and other food safety topics in the facility. If facility continues to not pass inspection, permit will be suspended and facility will have an office hearing with program supervisor. Training will be scheduled for the week of 10/19.

Temperatures Observed: Item/Location/Temperature

All cold holding TCS - ok except food items noted above

Hot holding - All TCS 135F or above

Observations and Corrective Actions:

Item # Violation

- CFPM was unable to properly mitigate and keep critical violations from occurring in the facility. CFPM did
 not use proper test strips for dishwasher and facility was not under managerial control at time of
 inspection. See critical violations below. CFPM must educate employees and keep violations from
 occurring in the facility.
- 13b. Observed raw chicken stored directly on top of raw pork in reach-in cooler. Food must be organized by product cooking temperatures to ensure proper cooking and prevent contamination. Chicken is cooked to 165F and must be stored separate or under pork which only needs to be cooked to 145F
- 20. Chicken, kimchi, pork was observed in reach-in between 45-55F. All TCS foods must be held 41F or below to prevent growth of pathogenic organisms. All food discarded. Some food in unit was observed below 41F. Unit may be working properly but due to the amount of food in the unit, proper airflow is not occurring to cool and keep food cold.
- 21b. Chicken wings and noodles observed using time as a public health control in lieu of temperatures. (TPHC) If facility wishes to use TPHC for food items facility must have written procedures and time stamping procedures to properly track food safety. CFPM was able to verbalize food is kept for no more than 4 hours.
- 35. Several units in facility observed without thermometer.
- Observed employee food and beverages commingling with public food. This issue has been noted on previous inspection. Employees must keep their food and beverages in a place where cross contamination is unlikely.
- 41. Observed utensils stored in cool, stagnant water. Food utensils must be stored in food, handle up, running cold water, hot water, 135F or above.
- 43. Observed single-use food items stored on floor. Must store 6" above floor to prevent contamination from pest and/or sewage back ups.
- 8a. At time of inspection, trash can was blocking hand wash sink. Hand wash sink must be open, stocked, and accessible at all times to promote good employee hygiene and encourage employee handwashing.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):

All critical violations corrected and must be maintained corrected by reinspection and training or factors are serviced by reinspection and training or factors are serviced by:

Received By:



IN

IN

15a

15b

After being sold or served to a consumer, food is not reserved

Discarding or reconditioning unsafe, adulterated, or contaminated Food

WASHOE COUNTY HEALTH DISTICT
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street ● Reno, Nevada 89520
Telephone (775) 328-2434 ● Fax (775) 328-6176
www.washoecounty.us/health

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

No. of Critical Risk Factor/Intervention violations

Facility Status:

Pass

DBA/N					Risk Category: Type:				Date:	
BAB	CAFE				3 Restaurant			2020-10-20		
Addre	ss:				City/Zip: Permit #:				Permit #:	
303 3RD ST 130, RENO, NV 89501								89501	H17-0237FOOD	
Owne	r/Operator	:	Person in Charge:							
BAB CAFE Jihoon Ryu										
Hours	of Operat	ion:	Area NO:	Inspection 7	Гуре:			Time In:	Time out:	
1.	2-8		03	Routine	Reinsped	ction w	o Fee	14:15:00	14:45:00	
Certifi	ed Food P	rotection Manager:	Exam Provider:			Certifica	tion #:	ı	Date Expired:	
Jiho	on Ryu	ı	SS			14	524550		12/12/21	
			OTICE of VIOLATION	ON of the \	Washoe Cour	ıtv Distri	ct Board of	Health Regulations Gov	verning Food Establishments and	
	Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and s an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely									
to dire	ctly contrib	bute to foodborne illness.								
Failure	e to corr	rect violations prior to the re-inspection date	e may result in the	he assessme	ent of re-insp	ection fe	ees. Any or	all violations may be	posted on the Washoe County	
Health	District w	rebsite: www.WashoeEats.com.								
				Risk Facto	r Interventio	ons				
		Key: IN = In Compliance; N/A =					of Compliance	e; COS = Corrected C	 On-Site	
Comp	liance S	Status	••				•		cos	
- Ср				Super	vision					
1	IN	Demonstration of Knowledge/Active Mana	agerial Control							
		Employee Health								
2	IN	Communicable Diseases: Knowledge, res	•	-						
3	IN	Communicable Diseases: Proper use of re	estriction/exclusion	1						
			G	ood Hygier	nic Practice	s				
5	IN	No discharge from eyes, nose, and mouth	ı							
4	IN	Proper eating, tasting, drinking or tobacco	use							
			Control of Ha	nds as a V	ehicle of C	ontamiı	nation			
6	IN	Hands clean and properly washed								
7	IN	No bare hand contact with ready-to-eat (R	TE) foods; pre-app	oroved altern	ative proced	ure prop	erly followed			
8a	IN	Handwashing sinks accessible; convenien	tly located							
8b	IN	Handwashing sinks supplied								
				Approved	Sources					
9b	IN	Molluscan shellfish from ICSSL listed sou	rces; no recreation	ally caught f	ish or shellfis	sh				
9с	N/A	Game animals and wild mushrooms appro	oved by regulatory	authority						
9a	IN	Food obtained from approved source								
10	N/O	Food received at proper temperature								
11	IN	Food in good condition, safe, and unadulte	erated							
12a	IN	Required Records: parasite destruction								
	N/A	Required Records: Shellstock tags mainta	ined for 90 days in	chronologic	al order					
12b	13/73	required records. Offension lags fildfilld	•		om Contan	nination				
13a	IN	Separating raw animal foods from raw or								
13b	IN	Separating raw animal foods from each o			n, holding, ar	nd displa	V			
13c	IN	Food protected from environmental conta			. 3,	,	•			
14	IN	·		; protected f	rom environn	nental co	ntamination			
17		IN Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination								

		PHF/TCS Foods
16	IN	Food cooked to proper final cook temperature
17	IN	Proper reheating procedures for hot holding
18	IN	Proper cooling time and temperatures
19	IN	Proper hot holding temperatures
20	IN	Proper cold holding temperatures
21a	IN	Proper date marking and disposition
21b	N/A	Time as a public health control: written procedures and records
		Consumer Advisory
22	IN	Consumer Advisory Consumer advisory provided if required
		· · · · · · · · · · · · · · · · · · ·
		Highly Susceptible Populations
23	N/A	Pasteurized food used; prohibited foods not offered
		Food/Color Additives and Toxic Substances
24	N/A	Food additives; approved and properly used
25a	IN	Poisonous or toxic chemicals properly identified, stored, and used
25b	N/A	• • •
		Conformance with Approved Procedures
26	N/A	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
	INI	Equipment and Facilities
27	IN	Insects, rodents and animals not present/outer opening protected
28	IN	Warewashing equipment installed, maintained, and used; proper sanitization
29	IN	Hot and cold water available; approved source
30	IN	Sewage and wastewater properly disposed; availability of toilet facilities
		Approved Retail Practices
		Safe Food
31	N/A	Pasteurized eggs used where required
		Food Tomporature Control
32	IN	Food Temperature Control Proper cooling methods used: adequate equipment for temperature control
32	IN	Proper cooling methods used; adequate equipment for temperature control
32 33	IN N/O	·
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Inspection Comments:
Temperatures Observed: Item/Location/Temperature
Cold holding - kimchi - 38F, chicken - 28F, Sauce - 40F
Observations and Corrective Actions:
Item # Violation
Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written

Re-Inspection Date (on or after):

Environmental Health Specialist:

Request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Received at this time.

Received By:

Michael Touhey(10/20/2020 3-20-32 PM)



WASHOE COUNTY HEALTH DISTRICT
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street ◆ Reno, Nevada 89520
Telephone (775) 328-2434 ◆ Fax (775) 328-6176
www.washoecounty.us/health

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

2 No. of Critical Risk Factor/Intervention violations

Facility Status:

Conditional Pass

DBA/Name:					Risk Category: Type:		Type:		Date:
BAB CAFE					3 Restaurant		rant	2021-04-09	
Addres	ss:				City/Zip:				Permit #:
303 3RD ST 130, RENO, NV 89501					RENO 89501 H17-0237FOO				
Owner/Operator: Person in Charge:									
B	AB CAF	E	Jihoon R	lyu					
Hours	of Operati	on:	Area NO:	Inspection 7	Гуре:			Time In:	Time out:
12	2pm-8p	m	09	Routine	e Inspectio	n		13:50:00	03:30:00
Certifie	ed Food Pi	rotection Manager:	Exam Provider:			Certificat	tion #:		Date Expired:
Jiho	on Ryu	l	SS			145	524550		12/12/21
Any it	em mark	ed "OUT" on this inspection report is a NO	TICE of VIOLATION	N of the Wa	ashoe County	District	Board of Hea	alth Regulations Governing	g Food Establishments and is
an Of	RDER to	abate the violations within the time frame(s) specified. Any cri	itical item m	narked "OUT"	is denot	ted in bold te	ext. Critical violations are	items that are more likely to
directly	/ contribut	e to foodborne illness.							
l .		ect violations prior to the re-inspection date	may result in the	assessment	of re-inspection	n fees.	Any or all vi	olations may be posted	on the Washoe County Health
District	website:	www.WashoeEats.com.							
				Risk Facto	r Interventio	ns			
		Key: IN = In Compliance; N/A =	Not Applicable; N	/O = Not Ob	served; OUT	= Out o	of Complianc	e; COS = Corrected On-	Site
Compl	iance S	tatus							cos
				Super	vision				
1	OUT	Demonstration of Knowledge/Active Mana	gerial Control						
				Employe	e Health				
2	IN	Employee Health Communicable Diseases: Knowledge, responsibilities, reporting							
3	IN	Communicable Diseases: Proper use of re	estriction/exclusion						
			Go	ood Hygier	nic Practice	S			
5	IN	No discharge from eyes, nose, and mouth		,,					
4	IN	Proper eating, tasting, drinking or tobacco	use						
			Control of Ha	nds as a V	ehicle of Co	ontamir	nation		
6	IN	Hands clean and properly washed							
7	IN	No bare hand contact with ready-to-eat (R	TE) foods; pre-app	roved altern	ative procedu	ire prope	erly followed		
8a	IN	Handwashing sinks accessible; convenien	tly located						
8b	IN	Handwashing sinks supplied							
				Approved	d Sources				
9с	N/A	Game animals and wild mushrooms appro	oved by regulatory	authority					
9a	IN	Food obtained from approved source							
9b	N/A	Molluscan shellfish from ICSSL listed soul	rces; no recreation	ally caught f	fish or shellfis	h			
10	N/O	Food received at proper temperature							
11	IN	Food in good condition, safe, and unadulte	erated						
12a	N/A	Required Records: parasite destruction							
12b	N/A	Required Records: Shellstock tags maintain	ined for 90 days in	chronologic	al order				
					om Contam	ination			
13a	IN	Separating raw animal foods from raw or	cooked RTE foods	i					
13b	IN	Separating raw animal foods from each o		e, preparatio	n, holding, an	nd displa	У		
13c	IN	Food protected from environmental conta	mination						
14	IN	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination							

After being sold or served to a consumer, food is not reserved

Discarding or reconditioning unsafe, adulterated, or contaminated Food

IN

IN

15a

15b

		PHF/TCS Foods
16	N/O	Food cooked to proper final cook temperature
17	IN	Proper reheating procedures for hot holding
18	IN	Proper cooling time and temperatures
19	IN	Proper hot holding temperatures
20	OUT	Proper cold holding temperatures X
21a	IN	Proper date marking and disposition
21b	OUT	Time as a public health control: written procedures and records X
		Consumer Advisory
22	N/A	Consumer advisory provided if required
		· · · · · · · · · · · · · · · · · · ·
		Highly Susceptible Populations
23	N/A	Pasteurized food used; prohibited foods not offered
		Food/Color Additives and Toxic Substances
24	N/A	Food additives; approved and properly used
25a	IN	Poisonous or toxic chemicals properly identified, stored, and used
25b	N/A	Poisonous or toxic materials held for retail sale properly stored
200		Conformance with Approved Procedures
26	N/A	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
		Equipment and Facilites
27	IN	Insects, rodents and animals not present/outer opening protected
28	IN	Warewashing equipment installed, maintained, and used; proper sanitization
29	IN	Hot and cold water available; approved source
30	IN	Sewage and wastewater properly disposed; availability of toilet facilities
		Approved Retail Practices
		Safe Food
31	N/A	Pasteurized eggs used where required
20	OUT	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control
32	OUT	Proper cooling methods used, adequate equipment for temperature control
33	N/A	Plant food properly cooked for hot holding
34	IN	Approved thawing methods used
25	OUT	Thermometers provided and accurate
35	001	The moneters provided and accurate
		Food Identification
36	IN	Food properly labeled; original container
00		
		Prevention of Food Contamination
37	IN	Contamination prevented during food preparation, storage and display
38	IN	Personal cleanliness
39	OUT	Wiping cloths: properly used and stored
40	IN	Washing fruits and vegetables Proper Use of Utansile
41	IN	Proper Use of Utensils In-use utensils: properly stored
	IN	Utensils, equipment and linens: properly stored and used
42		
43	IN N/A	Single-service / single-use articles: properly stored and used
44	N/A	Slash resistant / cloth gloves used properly
4-	161	Utensils, Equipment and Vending
45 46	IN IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
46	IN	Non-food contact surfaces clean Physical Facilities
47	IN	Plumbing installed; proper backflow devices
47 48	IN	Toilet facilities: properly constructed, supplied, and clean
48 49		
/114	IN	Garbage and refuse properly disposed; facilities maintained
	INI	Dhysical tacilities installed maintained and clean
50	IN	Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used
	IN IN	Physical facilities installed, maintained, and clean Adequate ventilation and lighting; designated areas used

Temperatures Observed: Item/Location/Temperature

All TCS foods in refrigeration units (with the exception of those noted in #20) at 41F or less.

Hot holding: TCS foods hot holding at 135F or above

Reheating for hot holding (cooked rice) at 165F

Cooling: cooked veggies at 45-50 and checked again ~1.5 hours later at 41F (per operator, originally cooked

approximately 2 hours prior to inspection).

Observations and Corrective Actions:

Item # Violation

- Two CFPMs were present during the inspection; however an overall lack of active managerial control and control of the foodborne illness risk factors was observed. Repeat critical violations for critical items observed for improper cold holding and Time as a Public Health Control (TPHC). Facility must complete a risk control plan (RCP) for cold holding.
- 20. Observed cooked veggies (carrots, squash, and zucchini) in 3-door reach-in #1 at 45F-50F. Items held for more than 4 hours (squash) discarded and other items were moved to alternate refrigeration unit as they were observed still within time/temp. parameters for cooling. Observed several containers of raw chicken, beef, and tofu and cooked spinach in 2-door reach-in #3 at 44F-50F. All TCS foods out of temperature were discarded by operator. TCS foods must be held at 41F or less during cold holding to prevent bacteria growth. This is a repeat violation from the previous inspection. A risk control plan must be completed and submitted to WCHD to demonstrate control of this foodborne illness risk factor.
- 21b. Facility using TPHC for several items observed some TCS foods being held without time stamps and no written procedures available. All items must be time marked to ensure they are consumed or discarded within 4 hours and written TPHC procedures must be developed and available for review by employees and WCHD.
- 32. Observed noodles in the cooling process in reach-in covered container and veggies in cooling process stored in sealed plastic bags. Items were within time/temperature parameters (cooked ~2 hours prior and observed at 45F-50F); however, items must be left uncovered and unsealed during the cooling process.
- 35. Inaccurate thermometer (digital outside therm. of unit #3) observed and inaccurate stem thermometer in use. Use internal ambient air thermometers to monitor refrigeration units and replace stem therm. Thermometer must be calibrated weekly to ensure accuracy.
- 39. Observed damp wiping cloths throughout facility stored on counters. Store wiping cloths in sanitizer buckets between uses.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): 4/12/21

Environmental Health Specialist:

ziiviioriiiioiiai rioalar opoolaliot

Amber E English(4/9/2021 9:01:47 AM)

Received By:

(4/9/2021 9:01:47 AM)



WASHOE COUNTY HEALTH DISTRICT
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street ● Reno, Nevada 89520
Telephone (775) 328-2434 ● Fax (775) 328-6176
www.washoecounty.us/health

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

No. of Critical Risk
Factor/Intervention violations

Facility Status:

Pass

DBA/N	ame:				Risk Category: Type:				Date:
BAB CAFE					I		Restau	rant	2021-04-12
Addres	ss:				City/Zip:				Permit #:
1		T 130, RENO, NV 89501							H17-0237FOOD
	/Operator	· · · · · · · · · · · · · · · · · · ·	Person in Charge:						
BAB CAFE Jeongiu Lee									
Hours	of Operat	ion:	Area NO:	Inspection	• •			Time In:	Time out:
12	2pm-8p	om	09	Routine	e Reinspe	ction w	o Fee	11:45:00	13:00:00
Certifie	d Food P	rotection Manager:	Exam Provider:			Certificat	tion #:		Date Expired:
Jiho	on Ryı	ı	SS			145	524550		12/12/21
an OF	Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely to directly contribute to foodborne illness.								
1		ect violations prior to the re-inspection date www.WashoeEats.com.	may result in the	assessment	of re-inspecti	on fees.	Any or all v	iolations may be pos	ted on the Washoe County Healt
				Risk Facto	r Intervention	ons			
		Key: IN = In Compliance; N/A =	Not Applicable; N	I/O = Not Ok	served; OU	T = Out o	f Complianc	e; COS = Corrected	On-Site
Compl	iance S	tatus							cc
				Super	vision				
1	IN	Demonstration of Knowledge/Active Mana	agerial Control						
				Employe	ee Health				
2		Communicable Diseases: Knowledge, res	sponsibilities, repor	ting					
3		Communicable Diseases: Proper use of re	estriction/exclusion	1					
				ood Hygie	nic Practice	es			
4		Proper eating, tasting, drinking or tobacco							
5		No discharge from eyes, nose, and mouth	1						
		Hard de la constant d	Control of Ha	nds as a V	ehicle of C	ontamir	nation		
6		Hands clean and properly washed	TE) for decision and		4:		l £ - IIl		
7		No bare hand contact with ready-to-eat (R Handwashing sinks accessible; convenien		noved alterr	iative proced	ure prope	erry rollowed		
8a		Handwashing sinks supplied	lly localed						
8b		Transwasting siling supplied		Annrove	d Courses				
9a		Food obtained from approved source		Approved	d Sources				
9b		Molluscan shellfish from ICSSL listed sou	rces; no recreation	ally caught	fish or shellfis	sh			
9c		Game animals and wild mushrooms appro							
10		Food received at proper temperature							
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12a		Required Records: parasite destruction							
12b		Required Records: Shellstock tags mainta	ined for 90 days in	chronologic	al order				
			Food Pr	otection fr	om Contan	nination			
13a		Separating raw animal foods from raw or	cooked RTE foods	3					
13b		Separating raw animal foods from each o	ther during storage	e, preparatio	on, holding, a	nd displa	у		
13c		Food protected from environmental conta	mination						
14		Food-contact surfaces: frequency of clear	ning and sanitizing	; protected f	from environr	mental co	ntamination		
15a	After being sold or served to a consumer, food is not reserved								

Discarding or reconditioning unsafe, adulterated, or contaminated Food

15b

		PHF/TCS Foods
16		Food cooked to proper final cook temperature
17		Proper reheating procedures for hot holding
18	OUT	Proper cooling time and temperatures X
19		Proper hot holding temperatures
20	IN	Proper cold holding temperatures
21a		Proper date marking and disposition
21b	IN	Time as a public health control: written procedures and records
00		Consumer Advisory provided if required
22		Consumer advisory provided if required
		Highly Susceptible Populations
23		Pasteurized food used; prohibited foods not offered
		FoodOnia Addition and Toda Orlandon
0.4		Food/Color Additives and Toxic Substances
24		Food additives; approved and properly used
25a		Poisonous or toxic chemicals properly identified, stored, and used
25b		Poisonous or toxic materials held for retail sale properly stored Conformance with Approved Procedures
26		Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
20		Walver/Variance obtained, Compilance with Walver/Variance, Specialized processes, Nor Cinena and Fixoof Fiahroperational Fiah
		Equipment and Equilities
27		Equipment and Facilites Insects, rodents and animals not present/outer opening protected
28		Warewashing equipment installed, maintained, and used; proper sanitization
_		Hot and cold water available; approved source
29		Sewage and wastewater properly disposed; availability of toilet facilities
30		Sewage and wastewater property disposed, availability of tollet facilities
		Approved Retail Practices
		Safe Food
31		Pasteurized eggs used where required
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		Food Temperature Control
32		-
		Food Temperature Control
32 33		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding
32 33 34	IN.	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used
32 33	IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding
32 33 34	IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate
32 33 34 35	IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification
32 33 34	IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate
32 33 34 35	IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container
32 33 34 35	IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination
32 33 34 35 36	IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display
32 33 34 35 36 37 38		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness
32 33 34 35 36 37 38 39	IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored
32 33 34 35 36 37 38		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables
32 33 34 35 36 37 38 39 40		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils
32 33 34 35 36 37 38 39 40		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored
32 33 34 35 36 37 38 39 40 41 42		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used
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32 33 34 35 36 37 38 39 40 41 42 43 44		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending
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32 33 34 35 36 37 38 39 40 41 42 43 44 45 46		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities
32 33 34 35 36 37 38 39 40 41 42 43 44 45 46		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Silash resistant / cloth gloves used property Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices
32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Teod and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean
32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used property Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained
32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48		Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Teod and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean

All other violation noted on the previous inspection have been corrected.

Temperatures Observed: Item/Location/Temperature

All TCS food in refrigeration units (with the exception of those noted above) measured at 41 or less. Completed risk control plan for cold holding - temperature logs for each refrigeration unit will be sent to inspector every Monday until further notice. A re-inspection may occur within the next several weeks to verify temperatures and cooling procedures if logs appear to be inaccurate, or logs are not sent weekly - there will be a fee charged for this re-inspection. The must be paid prior to the inspection - inspector will notify facility of re-inspection and fee.

Observations and Corrective Actions:

Item # Violation

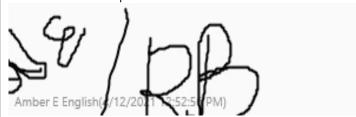
18. This is a new violation not previously observed during the original routine inspection- observed cooked spinach and raw beef wrapped in 5-gallon plastic containers in refrigeration unit at 44F-48F. Date sticker indicated the products had been prepared the previous day. Cooked spinach and raw beef was discarded. All TCS foods must be cooled from 135F to 70F within 2 hours and from 70F to 41F within an additional 4 hours. Using shallow, metal pans with smaller portions and not wrapping with plastic until temperature is maintained at 41F will facilitate cooling within the above required time/temperature parameters.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):

n/a - will send temperature logs weekly - reinspection to occur if issues noted with logs

Environmental Health Specialist:



(4/12/2021 12/52-50 PM)



15a

15b

IN

Discarding or reconditioning unsafe, adulterated, or contaminated Food

WASHOE COUNTY HEALTH DISTRICT **ENVIRONMENTAL HEALTH SERVICES DIVISION** 1001 East Ninth Street • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health

FOOD ESTABLISHMENT OFFICIAL **INSPECTION REPORT**

No. of Critical Risk Factor/Intervention violations

Facility Status:

Pass

DBA/N	lame:				Risk Category: Type:		Type:		Date:
BAB CAFE					3	Restaurant		rant	2021-07-28
Addres	ss:				City/Zip:				Permit #:
		T 130, RENO, NV 89501			RENO 89501 H17-0237FO				
Owner/Operator: Person in Charge:									
BAB CAFE Jihoon Ryu Hours of Operation: Area NO: Inspection								Time In:	Time out:
	2pm-8p		09		Inspection	n		13:15:00	14:45:00
	· ·	rotection Manager:	Exam Provider:	rtoutine	, mopodia	Certificat	tion #:	10.10.00	Date Expired:
Jiho	on Ryu	ı	SS			145	524550		12/12/21
Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the W an ORDER to abate the violations within the time frame(s) specified. Any critical item m directly contribute to foodborne illness.								•	
	Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com.								
			F	Risk Factor	r Intervention	ons			
		Key: IN = In Compliance; N/A =	Not Applicable; N	O = Not Ob	served; OU	Γ = Out c	of Complianc	e; COS = Corrected On-	Site
Comp	iance S	tatus							cos
4	INI	Development of Manual and Astron Manual		Super	vision				
1	IN	Demonstration of Knowledge/Active Mana	geriai Control						
				Employe	e Health				
2	IN	Communicable Diseases: Knowledge, res	•	ting					
3	IN	Communicable Diseases: Proper use of re							
	INI	Duran action to the distriction as to be a con-		ood Hygier	nic Practice	S			
4	IN	Proper eating, tasting, drinking or tobacco							
5	IN	No discharge from eyes, nose, and mouth		ada aa a V	objete of C	ontomi	nation		
6	IN	Hands clean and properly washed	Control of Hai	ius as a v	enicle of C	Ontami	iation		
7	IN	No bare hand contact with ready-to-eat (R	TE) foods: pre-app	roved altern	ative proced	ure prope	erly followed		
, 8а	IN	Handwashing sinks accessible; convenient	,				,		
8b	IN	Handwashing sinks supplied	,						
		, i		Approved	Sources				
9с	N/A	Game animals and wild mushrooms appro	ved by regulatory	authority					
9b	N/A	Molluscan shellfish from ICSSL listed sour	ces; no recreation	ally caught f	ish or shellfis	sh			
9a	IN	Food obtained from approved source							
10	N/O	Food received at proper temperature							
11	IN	Food in good condition, safe, and unadulte	rated						
12a	N/A	Required Records: parasite destruction							
12b	N/A	Required Records: Shellstock tags maintai	•		al order om Contan	nination			
13a	IN	Separating raw animal foods from raw or			oni Contan	παιισι			
13b	IN	Separating raw animal foods from each of			n, holdina. aı	nd displa	ıV		
13c	IN	Food protected from environmental conta		, , , , , , , , , , , , , , , , , , , ,	,	- 100	•		
14	IN	·		protected fi	rom environn	nental co	ontamination		
15a									

		DUE/TOO Foods
16	N/O	PHF/TCS Foods Food cooked to proper final cook temperature
17	N/O	Proper reheating procedures for hot holding
18	IN	Proper cooling time and temperatures
19	IN	Proper hot holding temperatures
20	IN	Proper cold holding temperatures
	IN	
21a		Proper date marking and disposition
21b	OUT	Time as a public health control: written procedures and records
20	N/A	Consumer Advisory Consumer advisory provided if required
22	IN/A	Consumer advisory provided in required
		Highly Susceptible Populations
23	N/A	Pasteurized food used; prohibited foods not offered
		Food/Color Additives and Toxic Substances
24	N/A	Food additives; approved and properly used
25a	IN	Poisonous or toxic chemicals properly identified, stored, and used
25b	N/A	Poisonous or toxic materials held for retail sale properly stored
		Conformance with Approved Procedures
26	N/A	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
		Equipment and Facilites
27	IN	Insects, rodents and animals not present/outer opening protected
28	OUT	Warewashing equipment installed, maintained, and used; proper sanitization X
29	IN 	Hot and cold water available; approved source
30	IN	Sewage and wastewater properly disposed; availability of toilet facilities
		Approved Retail Practices
		Safe Food
31	N/A	Pasteurized eggs used where required
		For all Tourne continue Construct
32	IN	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control
33	N/O	Plant food properly cooked for hot holding
34	IN	Approved thawing methods used
35	IN	Thermometers provided and accurate
0.0	INI	Food Identification
36	IN	Food properly labeled; original container
		Dusy continue of Food Contemination
07	INI	Prevention of Food Contamination
37	IN	Contamination prevented during food preparation, storage and display
38	IN	Personal cleanliness
39	IN	Wiping cloths: properly used and stored
40	IN	Washing fruits and vegetables Proper Use of Utensils
41	IN	In-use utensils: properly stored
42	IN	Utensils, equipment and linens: properly stored and used
43	IN	Single-service / single-use articles: properly stored and used
44	N/A	Slash resistant / cloth gloves used properly
. T		Utensils, Equipment and Vending
45	IN	Food and non-food contact surfaces cleanable, properly designed, constructed, and used
46	OUT	Non-food contact surfaces clean
		Physical Facilities
47	IN	Plumbing installed; proper backflow devices
48	IN	Toilet facilities: properly constructed, supplied, and clean
49	IN	Garbage and refuse properly disposed; facilities maintained
50	OUT	Physical facilities installed, maintained, and clean
51	IN	Adequate ventilation and lighting; designated areas used

Discussed employee health policy, allergen awareness, and public vomiting incident (PVI) cleanup procedure - provided procedure via email. Facility has been on a risk control plan for cold holding. Facility has been compliant with risk control plan and no cold holding violations were observed today, so facility will no longer need to follow risk control plan as of today, 7/28/21.

Temperatures Observed: Item/Location/Temperature Cold Holding: All TCS foods at 41F and below Hot Holding: All TCS foods at 135F and above

Cooling: brown rice at 50F approximately 2 hours into cooling process according to PIC, checked about 1

hour later at 45F.

Observations and Corrective Actions:

Item # Violation

- 21b. Observed facility holding cooked noodles and chicken wings out of temperature under TPHC. Items were marked with time tags indicating food is only kept for 4 hours (ex: 1pm-5pm on chicken). Facility does not have a written procedure for using TPHC. This is the third time this facility has had a violation for using TPHC without written procedures. Facility must create procedures for review at the next inspection or the facility may be subject to further compliance and enforcement action including, but not limited to, permit suspension.
- 28. Observed chemical sanitizing dishwasher not dispensing any measurable sanitizer at time of inspection. PIC was able to properly setup the 3-compartment sink to wash, rinse, and sanitize dishes COS. Sanitizer compartment measured at 300ppm using quat sanitizer that is in range for food contact surfaces according to manufacturers recommendations. Facility may not use dishwasher until it has been serviced to properly dispense sanitizer.
- 46. Observed food debris accumulation on the door and handles of all microwaves in facility. Facility must deep clean non-food contact surfaces including doors and handles within 7 days, 8/4/21, to eliminate food debris, and prevent pest attraction and potential cross contamination.
- 50. Observed food debris accumulation on the walls behind equipment and on the floors underneath equipment. Facility must deep clean floors and walls to eliminate food debris and prevent pest attraction within 7 days, 8/4/21.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): 8/4/21

Environmental Health Specialist:

Received By:

(7/28/2021 2:31:41 PM)



15a

15b

IN

Discarding or reconditioning unsafe, adulterated, or contaminated Food

WASHOE COUNTY HEALTH DISTICT **ENVIRONMENTAL HEALTH SERVICES DIVISION** 1001 East Ninth Street • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.washoecounty.us/health

FOOD ESTABLISHMENT OFFICIAL **INSPECTION REPORT**

No. of Critical Risk Factor/Intervention violations

Facility Status:

Pass

DBA/N	lame:				Risk Catego	ry:	Type:		Date:
BAB	CAFE				3		Restau	rant	2022-04-13
Addres	SS:				City/Zip:				Permit #:
303	3RD S	T 130, RENO, NV 89501	RENO 89501					89501	H17-0237FOOD
Owner	/Operator:		Person in Charge:						
B/	AB CAF	E	Jack Lor	anger					
Hours	of Operati	on:	Area NO:	Inspection T	уре:			Time In:	Time out:
7	days 1	100 - 2100	03 Routine Inspection					11:20:00	12:40:00
Certifie	ed Food P	rotection Manager:	Exam Provider: Certification #:				tion #:		Date Expired:
Jeo	ngju Le	ee	Always Food Safe Compa 1096108						12/17/26
ORDE	R to aba	ed "OUT" on this inspection report is a NOT te the violations within the time frame(s) spe dborne illness.							
		ect violations prior to the re-inspection date www.WashoeEats.com.	may result in the a	assessment o	of re-inspecti	on fees.	Any or all vi	olations may be poste	d on the Washoe County Health
			ı	Risk Factor	r Interventi	ons			
		Key: IN = In Compliance; N/A =	Not Applicable; N	O = Not Ob	served; OU	T = Out o	of Complianc	e; COS = Corrected C	On-Site
Compl	iance S	itatus							COS
				Super	vision				
1	OUT	Demonstration of Knowledge/Active Mana	gerial Control						
				Employe	e Health				
2	IN	Communicable Diseases: Knowledge, res	ponsibilities, report	ting					
3	IN	Communicable Diseases: Proper use of re	estriction/exclusion						
			Go	ood Hygier	nic Practice	es			
4	IN	Proper eating, tasting, drinking or tobacco	use						
5	IN	No discharge from eyes, nose, and mouth							
			Control of Hai	nds as a V	ehicle of C	ontamii	nation		
6	IN	Hands clean and properly washed							
7	IN	No bare hand contact with ready-to-eat (R	TE) foods; pre-app	roved alterna	ative proced	ure prop	erly followed		
8a	IN	Handwashing sinks accessible; convenien	tly located						
8b	IN	Handwashing sinks supplied							
				Approved	l Sources				
9a	IN	Food obtained from approved source							
9c	N/A	Game animals and wild mushrooms appro	oved by regulatory	authority					
9b	N/A	Molluscan shellfish from ICSSL listed sour	ces; no recreation	ally caught f	ish or shellfi	sh			
10	N/O	Food received at proper temperature							
11	IN	Food in good condition, safe, and unadulte	erated						
12a	N/A	Required Records: parasite destruction							
12b	N/A	Required Records: Shellstock tags maintain							
					om Contan	nination	1		
13a	OUT	Separating raw animal foods from raw or							Х
13b	IN	Separating raw animal foods from each o		e, preparation	n, holding, a	nd displa	ay		
13c	IN	Food protected from environmental conta							
14	IN	Food-contact surfaces: frequency of clear	-	-	rom environi	mental co	ontamination		
15a	IN	After being sold or served to a consumer,	food is not reserve	ed					

		DUE/TOO Foods
46	N/O	PHF/TCS Foods Food cooked to proper final cook temperature
16 17	N/O	
	IN	Proper cooling time and temperatures
18	IN	Proper hot holding temperatures
19		Proper cold holding temperatures
20	IN IN	
21a		Proper date marking and disposition
21b	OUT	Time as a public health control: written procedures and records
		Consumer Advisory
22	OUT	Consumer advisory provided if required
		Highly Susceptible Populations
23	N/A	Pasteurized food used; prohibited foods not offered
		Food/Color Additives and Toxic Substances
24	N/A	
25a	IN	Poisonous or toxic chemicals properly identified, stored, and used
25b	N/A	Poisonous or toxic materials held for retail sale properly stored
		Conformance with Approved Procedures
26	N/A	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
_		
07	INI	Equipment and Facilities
27	IN	Insects, rodents and animals not present/outer opening protected
28	IN	Warewashing equipment installed, maintained, and used; proper sanitization
29	IN	Hot and cold water available; approved source
30	IN	Sewage and wastewater properly disposed; availability of toilet facilities
		Approved Retail Practices
		Safe Food
31	N/A	Pasteurized eggs used where required
		Food Tompovetuve Control
32	IN	Food Temperature Control Proper cooling methods used: adequate equipment for temperature control
32	IN	Proper cooling methods used; adequate equipment for temperature control
32 33	IN N/O	·
		Proper cooling methods used; adequate equipment for temperature control
33	N/O	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding
33 34	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used
33 34 35	N/O IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification
33 34	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate
33 34 35	N/O IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container
33 34 35 36	N/O IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination
33 34 35 36 37	N/O IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display
33 34 35 36 37 38	N/O IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness
33 34 35 36 37 38 39	N/O IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored
33 34 35 36 37 38	N/O IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables
33 34 35 36 37 38 39 40	N/O IN IN OUT IN IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils
33 34 35 36 37 38 39 40	N/O IN IN OUT IN IN IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored X
33 34 35 36 37 38 39 40 41 42	N/O IN IN OUT IN IN IN IN IN IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored M Utensils, equipment and linens: properly stored and used
33 34 35 36 37 38 39 40 41 42 43	N/O IN IN OUT IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used
33 34 35 36 37 38 39 40 41 42	N/O IN IN OUT IN IN IN IN IN IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly
33 34 35 36 37 38 39 40 41 42 43 44	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Vuensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending
33 34 35 36 37 38 39 40 41 42 43 44	N/O IN IN OUT IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly
33 34 35 36 37 38 39 40 41 42 43 44	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used
33 34 35 36 37 38 39 40 41 42 43 44	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Thouse utensils: properly stored In-use utensils: properly stored and used Silash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean
33 34 35 36 37 38 39 40 41 42 43 44 45 46	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored X Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities
33 34 35 36 37 38 39 40 41 42 43 44 45 46	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices
33 34 35 36 37 38 39 40 41 42 43 44 45 46	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Single-service / single-use articles: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean
33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping loths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored X Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Single-service / single-use articles: properly stored and used Solash resistant / cloth gloves used properly Toda dn non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean felicities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained

Facility uses 2 of the basins for the 3 comp sink for food prep. PIC discussed that basins are cleaned and sanitized prior to using basins for food prep. Facility shall post procedures above sink to remind staff and ensure that basins are always cleaned prior to food prep. Discussed sanitizer contact time with PIC.

Facility has date marked containers of kimchi. No commercial containers available to verify if shelf stable. Per PIC they do not make kimchi in house. They add spicy seasonings to some of the kimchi. They do not add any TCS items to kimchi. Facility will send WCHD a label next time kimchi is purchased to verify if date marking is required on the product or if product is shelf stable.

Temperatures Observed: Item/Location/Temperature

HH // all items >135F, pot stickers managed with time. PIC discussed steps. Facility needs written procedures Make up unit // all TCS foods <41F

RIF // all items frozen

RIR // all TCS foods <41F, observed raw over RTE

Cooling // noodles 83F @ 45mins, 74F @ 75 mins. PIC moved to large reach in to finish cooling

No items cooked at time of inspection, all food items prepared from hot held foods

Observations and Corrective Actions:

Item # Violation

- Facility only has one CFPM who was not working at the start of the inspection. CFPM staff arrived towards the end of the inspection. PIC said he has taken the course but not sure where his certificate is. Facility is a risk category 3 and is required to have a CFPM working any time the facility is open. Facility shall provide proof of an additional CFPM certified staff to WCHD within 30 days from date of inspection, NLT 5/13/22
- 13a. Observed a container of raw beef stored over RTE foods in a reach in refrigeration unit. All raw animal proteins shall be stored in a manner that prevents potential cross contamination of RTE foods. PIC moved beef to lower shelf. No signs of contamination observed on RTE foods.
- 21b. Facility stores potstickers using TPHC. PIC said potstickers are cooked every hour and any unused at that time are discarded. Facility has no written procedures for process. Facility shall create a written procedure that documents items being managed using time as a control. Procedures shall document which items are managed with time, how items are time stamped, and include procedure for what the facility does if items are held beyond the 4 hour time. Facility shall have the procedure posted at the hot holding station within 7 days from date of inspection, NLT 4/20/22
- 22. Facility serves alcohol for consumption on site but does not have the alcohol consumer advisory posted. Facility shall post advisory within 7 days from date of inspection, NLT 4/20/22. Advisory may be downloaded from WCHD website.
- 36. Observed a bulk container of rice that was not labelled. All bulk foods shall be labelled with their proper contents. Facility shall apply label to container by end of business day on 4/13/22.
- 41. Observed rice scoops and tongs stored in room temperature water. All in use utensils shall be stored in a clean dry container, or in a hot water bath at temps >135F. Storing utilities in room temperature water could create an environment for bacterial growth. PIC removed water from containers and replaced with clean utensils.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):

Environmental Health Specialist:

Josh Philoott(4/13/2022 12:26:40F

Received By:

(4/13/2022 12:26:45 PM)

Attachment

Public Health

IN

IN

15a

15b

After being sold or served to a consumer, food is not reserved

Discarding or reconditioning unsafe, adulterated, or contaminated Food

NORTHERN NEVADA PUBLIC HEALTH
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.nnph.org

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

5 No. of Critical Risk Factor/Intervention violations

Facility Status:

Conditional Pass

DBA/N	lame:				Risk Category: Type:			Date:		
BAB CAFE				3		Restaurant		2024-03-18		
Address:					City/Zip: Permit		Permit #:			
303 3RD ST 130, RENO, NV 89501					RENO			89501	H17-0237FOOD	
	r/Operator:		Person in Charge:	la atau						
	AB CAF		Micaca N					-	1	
	of Operati		Area NO:	Inspection T	• •			Time In:	Time out:	
	1am-9p		14	Routine	Inspectio			11:12:00	13:45:00	
		rotection Manager:	Exam Provider:			Certifica			Date Expired:	
TBE			TBD			TB			TBD	
is an	Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely to directly contribute to foodborne illness.									
		ect violations prior to the re-inspection date ebsite: www.WashoeEats.com.	e may result in th	ne assessme	nt of re-insp	ection fe	ees. Any or	all violations may be pos	ted on the Washoe Co	ounty
				Risk Factor	r Intervention	ns				
		Key: IN = In Compliance; N/A =	Not Applicable; N	/O = Not Ob	served; OU1	= Out o	of Complianc	e; COS = Corrected On-S	ite	
Comp	liance S	tatus								cos
				Super	vision					
1	OUT	Demonstration of Knowledge/Active Mana	gerial Control							
	Employee Health									
2	IN	Communicable Diseases: Knowledge, res	ses: Knowledge, responsibilities, reporting							
3	IN	Communicable Diseases: Proper use of re	estriction/exclusion							
			Go	ood Hygier	nic Practice	s				
5	IN	No discharge from eyes, nose, and mouth								
4	OUT	Proper eating, tasting, drinking or tobacco	use							Х
			Control of Hai	nds as a V	ehicle of Co	ontamii	nation			
6	IN	Hands clean and properly washed								
7	OUT	No bare hand contact with ready-to-eat (R	TE) foods; pre-app	roved altern	ative procedu	ure prop	erly followed			X
8a	IN	Handwashing sinks accessible; convenient	tly located							
8b	IN	Handwashing sinks supplied								
				Approved	l Sources					
9a	IN	Food obtained from approved source								
9b	N/A	Molluscan shellfish from ICSSL listed sour	ces; no recreation	ally caught f	ish or shellfis	h				
9с	N/A	Game animals and wild mushrooms appro	oved by regulatory	authority						
10	N/O	Food received at proper temperature								
11	IN	Food in good condition, safe, and unadulte	erated							
12a	N/A	Required Records: parasite destruction								
12b	N/A	Required Records: Shellstock tags maintain	•							
	15.1	Omeration was a life of the			om Contarr	nnation				
13a	IN	Separating raw animal foods from raw or								
13b	IN 	Separating raw animal foods from each o		e, preparatio	n, holding, ar	nd displa	ıy			
13c	IN	Food protected from environmental conta								
14	IN	N Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination								

4-	N/O	PHF/TCS Foods	
16	N/O	Food cooked to proper final cook temperature	
17	N/O	Proper reheating procedures for hot holding	
18	OUT	Proper cooling time and temperatures	X
19	OUT	Proper hot holding temperatures	Х
20	IN	Proper cold holding temperatures	.,
21a	OUT	Proper date marking and disposition	Х
21b	OUT	Time as a public health control: written procedures and records	Х
		Consumer Advisory	
22	OUT	Consumer advisory provided if required	
		Highly Susceptible Populations	
23	N/A	Pasteurized food used; prohibited foods not offered	
		Food/Color Additives and Toxic Substances	
24	N/A	Food additives; approved and properly used	
25a	IN	Poisonous or toxic chemicals properly identified, stored, and used	
25b	N/A	Poisonous or toxic materials held for retail sale properly stored	
00	NI/A	Conformance with Approved Procedures	
26	N/A	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan	
		Equipment and Facilites	
27	IN	Insects, rodents and animals not present/outer opening protected	
28	IN	Warewashing equipment installed, maintained, and used; proper sanitization	
29	IN	Hot and cold water available; approved source	
30	IN	Sewage and wastewater properly disposed; availability of toilet facilities	
		Approved Retail Practices	
		Safe Food	
31	N/A	Pasteurized eggs used where required	
	OUT	Food Temperature Control	
32	OUT	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control	X
	OUT N/O	·	X
33		Proper cooling methods used; adequate equipment for temperature control	Х
33 34	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used	X
33 34	N/O	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding	X
33 34	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used	X
33 34 35	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate	X
33 34 35	N/O IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container	X
33 34 35 36	N/O IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination	X
33 34 35 36 37	N/O IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display	×
33 34 35 36 37 38	N/O IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness	X
333 34 335 336 37 38 39	N/O IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored	x
33 34 35 36 37 38 39	N/O IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables	x
333 334 335 336 337 338 339 40	N/O IN IN OUT IN IN IN IN IN IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils	X
333 334 335 336 337 338 339 40 41	N/O IN IN OUT IN IN IN IN OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored	X
333 34 335 336 337 338 339 40 41 42	N/O IN IN OUT IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used	X
333 344 335 336 337 338 339 40 41 42 43	N/O IN IN OUT IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used	X
33 34 35 36 37 38 39 40 41 42 43	N/O IN IN OUT IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly	X
333 334 335 336 337 338 339 40 41 42 43 44	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending	x
333 334 335 336 337 338 339 40 41 42 43 44 45	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used	x
333 334 335 336 337 338 339 40 41 42 43 44 45	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending	x
333 334 335 336 337 338 339 40 41 42 43 44 45 46	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean	X
33 34 35 36 37 38 39 40 41 42 43 44 45 46	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Single-service / single-use articles: properly tothe and used Stash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities	X
33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices	X
32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50	N/O IN	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Foliet facilities: properly constructed, supplied, and clean	X

Inspection Comments:

Due to 3 or more critical violations, facility must attend AMC course at 1001 E 9th St building B conference room A&B at 9:30am on 3/20/24. The course is free of charge and will allow facility to create and implement policies to correct critical violations. A reinspection will be conducted after course has been completed. If repeat violations are noted on reinspection, facility will be required to pay reinspection fee and additional reinspection will be conducted. If facility is unable to attend the next AMC course, please reach out to reschedule.

Temperatures Observed: Item/Location/Temperature

Cooling- See violation #18

Hot holding- All TCS foods at 135F or above unless otherwise noted

Cold holding- All TCS foods at 41F or below

Freezer-All product frozen

Observations and Corrective Actions:

Item # Violation

- 1. Facility is a risk level 3. All risk level 3 food establishments must have a person-in-charge with an active Certified Food Protection Manager (CFPM) certification. The CFPM must be present during all operating hours in which time/temperature control for safety foods are being prepared, handled, or processed to ensure adherence to food safety procedures. Operator must add additional CFPMs to ensure that the CFPM requirements for Risk Level 3 establishments are being met during all operating hours. Facility has 14 days to provide documentation that staff have been signed up or have completed course.
- 18. Observed cooked carrots that were prepared the day prior temping at 47F. Per person in charge, carrots were cooled at room temperature then packaged into deep plastic containers with lids and put in reach-in unit. All TCS foods must be cooled from 135F to 70F within 2 hours then from 70F to 41F within 4 hours. Carrots were discarded at time of inspection. Handouts provided to operator via email for staff.
- 19. Observed rice in rice cooker temping at 87F. Observed operator check temperature of item with bare hands, see violation #7. All TCS foods must be maintained at 135F or above to prevent bacterial growth. Rice was discarded.
- 21a. Observed cooked broccoli, cauliflower, salsa and carne salsa without date marks. All TCS foods must be date marked once opened from a commercial container or prepared on site to prevent use after 7 days. Operator knew preparation dates for all items and added dates at time of inspection.
- 21b. **Repeat violation**
 - Facility is holding chicken wings as Time as a Public Health Control (TPHC) but does not have written procedures or a time stamp for when the item was removed from refrigeration. Operator stated items are removed at 11am when opening and discarded by 2pm. Time stamps were added to product to be discarded at 2pm. Facility must create policy for using TPHC and accurate time stamps must be kept on items if process it to continue. NNPH will email fillable policy to operator that must be maintained on site.
- 22. ***Repeat violation**
 - -Facility offers alcohol for consumption but does not have an alcohol advisory warning pregnant mothers of the risk of drinking while pregnant. Operator must post alcohol advisory 3-20-24. One provided via email to operator.
 - -Facility serves undercooked eggs but does not have a consumer advisory on menus. Facility must add consumer advisory to menus that warns customers of the dangers of eating raw or undercooked animal products and have the corresponding asterisk to the foods that can be order in such a way.
- 32. Per operator, TCS foods are set out at room temperature to be cooled by a fan then placed into deep plastic containers with lids and placed under refrigeration. Facility must ensure that product is fully cooled to 41F or below before placing in deep containers with lids. Handouts provided to operator via email.
- 36. **Repeat violation**
 - Observed large container of rice that was not labeled. All bulk foods must be labeled with their proper contents. Facility shall apply label to container by 3-20-24.
- 4. Observed staff drink from a personal cup without a lid and straw in prep area. No contamination observed. Staff must ensure that personal drinks have a lid and straw and are kept in a designated employee space to prevent cross contamination of service food. Discussed with staff to discard drink at time of inspection.
- 41. **Repeat violation**
 - Observed rice scoops being stored in room temperature standing water. All in-use utensils may only be stored on a clean dry surface, under running water, or in water with a temperature of at least 135F or above.
- Observed staff use bare hands to check temperatures of cooked rice in rice cooker. Ready to eat foods must only be handled with a barrier to bare hands. Examples include gloves, tongs, or wax paper. Rice was discarded at time of inspection.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):

Environmental Health Specialist:

Received By:

(3/18/2024 12:19:56 PM)

CERTIFICATE

OF COMPLETION

Presented to

Jihoon Ryu, Kyung Jang

Bab Cafe

H17-0237F00D

Amber En glish, REHS

Consumer & Food Protection Program Supervisor



Active Managerial Control

Environmental Health Services
Division Director

Robert Fyda, REHS

NORTHERN NEVADA

Public Health

Attachment U

Public Health

NORTHERN NEVADA PUBLIC HEALTH
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.nnph.org

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

5 No. of Critical Risk Factor/Intervention violations

Facility Status:

Conditional Pass

DBA/Name:					Risk Category: Type:			Date:		
BAB CAFE				3	Restaurant		2024-04-03			
Address:				City/Zip: Permit #:				_		
		Г 130, RENO, NV 89501			RENO			89501	H17-0237FOO	טי
	Operator:		Person in Charge:		_					
	AB CAF			ong Jang						
	of Operati		Area NO:	Inspection 1	• •	-4: · · · ·	/ ₂	Time In:	Time out:	
	am-9p		14	Rouline	Reinspe			11:27:00	13:40:00	
		rotection Manager:	Exam Provider:			Certificat			Date Expired:	
TBD			TBD			TBI			TBD	
is an	ORDER	ed "OUT" on this inspection report is a Note to abate the violations within the time frame bute to foodborne illness.				-		-	-	
		ect violations prior to the re-inspection date ebsite: www.WashoeEats.com.	e may result in th	ne assessme	ent of re-insp	pection fe	ees. Any or	all violations may be p	osted on the Washoe	County
				Risk Facto	r Intervention	ons				
		Key: IN = In Compliance; N/A =	Not Applicable; N	/O = Not Ob	served; OU	Γ = Out o	f Complianc	e; COS = Corrected On-	-Site	
Compl	iance S	tatus								cos
				Super	vision					
1	OUT	Demonstration of Knowledge/Active Mana	gerial Control							
				Employe	e Health					
2		Communicable Diseases: Knowledge, responsibilities, reporting								
3		Communicable Diseases: Proper use of restriction/exclusion								
			Go	od Hygiei	nic Practice	es				
5		No discharge from eyes, nose, and mouth	l							
4	IN	Proper eating, tasting, drinking or tobacco	use							
			Control of Ha	nds as a V	ehicle of C	ontamin	nation			
6		Hands clean and properly washed								
7	OUT	No bare hand contact with ready-to-eat (R	TE) foods; pre-app	roved altern	ative proced	ure prope	erly followed			Χ
8a		Handwashing sinks accessible; convenien	tly located							
8b		Handwashing sinks supplied								
					l Sources					
9с		Game animals and wild mushrooms appro	oved by regulatory	authority						
9b		Molluscan shellfish from ICSSL listed sour	rces; no recreation	ally caught f	ish or shellfis	sh				
9a		Food obtained from approved source								
10		Food received at proper temperature								
11		Food in good condition, safe, and unadulterated								
12a		Required Records: parasite destruction								
12b		Required Records: Shellstock tags maintain	•							
		Our and the second of the second			om Contan	nination				
13a		Separating raw animal foods from raw or								
13b		Separating raw animal foods from each o		e, preparatio	n, holding, a	nd displa	у			
13c		Food protected from environmental conta								
14	OUT	Food-contact surfaces: frequency of clear	-	-	rom environr	nental co	ntamination			Х
15a		After being sold or served to a consumer, food is not reserved								

Discarding or reconditioning unsafe, adulterated, or contaminated Food

15b

		PHF/TCS Foods
16		Food cooked to proper final cook temperature
17		Proper reheating procedures for hot holding
18	OUT	Proper cooling time and temperatures X
19	OUT	Proper hot holding temperatures X
20		Proper cold holding temperatures
21a	IN	Proper date marking and disposition
21b	OUT	Time as a public health control: written procedures and records X
		Consumer Advisory
22	IN	Consumer advisory provided if required
		Highly Susceptible Populations
23		Pasteurized food used; prohibited foods not offered
		Food/Color Additives and Toxic Substances
24		Food additives; approved and properly used
25a		Poisonous or toxic chemicals properly identified, stored, and used
25b		Poisonous or toxic materials held for retail sale properly stored Conformance with Approved Procedures
26		Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
20		
		Equipment and Facilites
27		Insects, rodents and animals not present/outer opening protected
28		Warewashing equipment installed, maintained, and used; proper sanitization
29		Hot and cold water available; approved source
30		Sewage and wastewater properly disposed; availability of toilet facilities
		Approved Retail Practices
31		Safe Food Pasteurized eggs used where required
31		, usual <u>155</u>
		Food Temperature Control
32	OUT	Proper cooling methods used; adequate equipment for temperature control
		Diant food properly gooked for het helding
33		Plant food properly cooked for hot holding
34		Approved thawing methods used
35		Thermometers provided and accurate
		Food Identification
36	IN	Food properly labeled; original container
		Prevention of Food Contamination
37	OUT	Contamination prevented during food preparation, storage and display
38		Personal cleanliness
39		Wiping cloths: properly used and stored
40		Washing fruits and vegetables
44	INI	Proper Use of Utensils In-use utensils: properly stored
41	IN	Utensils, equipment and linens: properly stored and used
42		Single-service / single-use articles: properly stored and used
43		Slash resistant / cloth gloves used properly
44		
ΛE		Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used
45 46		Non-food contact surfaces clean
40		Physical Facilities
47		Plumbing installed; proper backflow devices
48		Toilet facilities: properly constructed, supplied, and clean
49		Garbage and refuse properly disposed; facilities maintained
50		Physical facilities installed, maintained, and clean
51		Adequate ventilation and lighting; designated areas used
J I		

Inspection Comments:

-Facility has received 3 or more critical violations and will require a reinspection within 3 business days. This reinspection will require a fee that must be paid prior to the reinspection. Fees can be paid in person on the second floor of Building B at 1001 E 9th St Reno NV 89512 or by phone at 775-328-2434 option 8.

Temperatures Observed: Item/Location/Temperature

Cooling- See violation #18 Hot holding- See violation #19

Observations and Corrective Actions:

Item # Violation

- -Facility is a risk level 3. All risk level 3 food establishments must have a person-in-charge with an active Certified Food Protection Manager (CFPM) certification. The CFPM must be present during all operating hours in which time/temperature control for safety foods are being prepared, handled, or processed to ensure adherence to food safety procedures. Operator must add additional CFPMs to ensure that the CFPM requirements for Risk Level 3 establishments are being met during all operating hours. Facility has 4 days to provide documentation that staff have been signed up or have completed course. -CFPM arrived on site 30 minutes into the reinspection and was able to articulate regulation but this information is not being relayed to the staff. Staff are unsure of duties and proper food safety practices. Discussed with operator that staff that are working in the kitchen must be the ones that attend CFPM class.
- 14. Observed staff wash food contact surfaces in wash basin of 3 comp sink with the other 2 basin of the sink empty. NNPH then observed that the containers had been placed on the clean shelves with the 2nd and 3rd basin of the sinks still empty. Per staff, the food contact surfaces was washed, toweled dried then placed on the clean shelves. All food contact surfaces must be washed, rinsed, and sanitized in the proper concentration of sanitizer to prevent cross contamination and bacterial growth. Containers were placed in the warewashing machine to be properly washed.
- 18. Observed cooked cauliflower, broccoli, and rice noodles cooked the night prior temping at 44F-51F. All TCS foods must be cooled from 135F to 70F with 2 hours then from 70F to 41F within 4 hours to prevent bacterial growth. All items discarded at time of inspection. More handouts will be provided via email along with links to the resource library for options of addition languages.
- 19. Observed rice in rice cooked temping at 124F-86F. Operator stated that rice was cooked at 10:30am and placed in rice cooked to keep warm. All hot held TCS items must be maintained at 135F or above to prevent bacterial growth. Discussed with operator that rice must be discarded at 2:30pm and to discontinue using rice cooker as it is the same one from the routine inspection that was unable to maintain foods at 135F or above.
- 21b. Facility is using Time as a Public Health Control (TPHC) for cooked noodles but does not have written procedures or time stamps for items. Per staff, noodles are kept out on the counter, then placed back into refrigeration, then discarded approximately 2 hours after being cooked. Per staff, noodles that were observed were prepared at 10am, approximately 3 hours prior to inspection that had not been discarded. Noodles must be discarded at 2pm. Facility must discontinue using TPHC until policy has been sent to inspector and time stamp stickers have been received.
- 32. Per operator, TCS foods are left at room temperature for a couple hours to get food to room temperature then placed into refrigeration. It was noted that when items are placed into refrigeration they are bagged or placed in containers with libs. Facility must ensure that food has fully cooled to 41F before bagging or placing lids on containers.
- 37. Observed container of onions in water in a metal container on the floor under hand sink by 3 comp sink. Food must be stored in a manner that prevents cross contamination and must be at least 6 inches off the floor. Onions were placed on counter and discussed with staff proper storage of food.
- Observed staff grab scallions with bare hands and top rice bowl. Front of house staff then flopped noddle back into bowl with bare hands, lidded item, and handed to customer. Food was able to be severed to customer before NNPH could intervene and discard food. Ready to eat (RTE) foods must only be handled with a barrier to bare hands. Examples include gloves, tongs, or wax paper.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): 4/5/24

Environmental Health Specialist:

Received By:

(4/3/2024 1:21:50 PM)

Attachment V

Public Health

NORTHERN NEVADA PUBLIC HEALTH
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.nnph.org

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

1
No. of Critical Risk
Factor/Intervention violations

Facility Status:

Conditional Pass

DBA/Name:					Risk Categor	ry:	Type:		Date:
BAB CAFE				3 Restaurant		2024-04-08			
Address:					City/Zip: Permit #:			Permit #:	
303 3RD ST 130, RENO, NV 89501					RENO			89501	H17-0237FOOD
Owner/O			Person in Charge:						
	3 CAF			ying Jang					
Hours of			Area NO:	Inspection 7	• •			Time In:	Time out:
	am-9p		14	Routine	e Reinsped	ction w/	/ Fee	12:55:00	14:45:00
		otection Manager:	Exam Provider:			Certificat			Date Expired:
Kyun	g Lyin	g Jang	SS			253	367974		3/11/29
is an C	RDER y contrib	ed "OUT" on this inspection report is a Not to abate the violations within the time frame ute to foodborne illness.	e(s) specified. Any	critical item	n marked "OU	JT" is de	enoted in bold	t text. Critical violations a	are items that are more likely
		ect violations prior to the re-inspection date ebsite: www.WashoeEats.com.	e may result in th	ne assessme	ent of re-insp	ection fe	es. Any or	all violations may be po	osted on the Washoe County
				Risk Facto	r Interventio	ons			
		Key: IN = In Compliance; N/A =	Not Applicable; N	/O = Not Ob	oserved; OUT	Γ = Out o	f Complianc	e; COS = Corrected On-	Site
Complia	nce S	tatus							cos
				Super	rvision				
1	IN	Demonstration of Knowledge/Active Mana	gerial Control						
				Employe	ee Health				
2		Communicable Diseases: Knowledge, res	ponsibilities, repor	ting					
3		Communicable Diseases: Proper use of re	estriction/exclusion						
			Go	ood Hygier	nic Practice	s			
5		No discharge from eyes, nose, and mouth							
4		Proper eating, tasting, drinking or tobacco	use						
			Control of Ha	nds as a V	ehicle of Co	ontamin	nation		
6		Hands clean and properly washed							
7	IN	No bare hand contact with ready-to-eat (R		roved altern	native procedu	ure prope	erly followed		
8a		Handwashing sinks accessible; convenient	tly located						
8b		Handwashing sinks supplied			10				
Ol-		Mollygoon shallfish from ICCCI list-d	roos: no roomati		d Sources	h			
9b		Molluscan shellfish from ICSSL listed sour			nan or sneiffs) I I			
9c		Game animals and wild mushrooms appro	oved by regulatory	authority					
9a		Food obtained from approved source							
10		Food received at proper temperature							
11		Food in good condition, safe, and unadulte	erated						
12a		Required Records: parasite destruction							
12b		Required Records: Shellstock tags maintain	•		cal order rom Contam	ination			
13a		Separating raw animal foods from raw or			om Contain	matiofi			
13b		Separating raw animal foods from each or			on holding ar	nd displa	v		
		Food protected from environmental conta		, proparatio	, noiding, ai	.a alopia	,		
13c 14	IN			· protected f	from environn	nental co	ntamination		
14	4 IN Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination								

After being sold or served to a consumer, food is not reserved

Discarding or reconditioning unsafe, adulterated, or contaminated Food

15a

15b

		PHF/TCS Foods	
16		Food cooked to proper final cook temperature	
17		Proper reheating procedures for hot holding	
18	OUT	Proper cooling time and temperatures	X
19	IN	Proper hot holding temperatures	
20		Proper cold holding temperatures	
21a	OUT	Proper date marking and disposition	X
21b	IN	Time as a public health control: written procedures and records	
		Consumer Advisory	
22		Consumer advisory provided if required	
22		Container durition y provided in required	
		Highly Susceptible Populations	
23		Pasteurized food used; prohibited foods not offered	
		Food/Color Additives and Toxic Substances	
24		Food additives; approved and properly used	
25a		Poisonous or toxic chemicals properly identified, stored, and used	
25b		Poisonous or toxic materials held for retail sale properly stored	
230		Conformance with Approved Procedures	
26		Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan	
		Equipment and Facilites	
27		Insects, rodents and animals not present/outer opening protected	
28		Warewashing equipment installed, maintained, and used; proper sanitization	
29		Hot and cold water available; approved source	
30		Sewage and wastewater properly disposed; availability of toilet facilities	
	_	Approved Retail Practices	
		Safe Food	
31		Pasteurized eggs used where required	-
01			
		Food Temperature Control	
32	OUT	Food Temperature Control Proper cooling methods used; adequate equipment for temperature control	
-	OUT	Proper cooling methods used; adequate equipment for temperature control	
33	OUT	Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding	
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Inspection Comments:

Facility is receiving a conditional pass on reinspection due to having a cooling violation on the past 3 inspections. Facility is required to attend office hearing at 1001 E 9th St Reno, NV 89512 on the second floor of Building B with enforcement officer and routine inspector with a completed AMC policy for cooling to discuss the future status of the permit. A reinspection will be conducted after office hearing and will require a reinspection fee . Fees can be paid in person on the second floor of Building B at 1001 E 9th St reno, NV 89512 or over the phone at 775-328-2434 option 8. The fee will be due once office hearing is complete. Scheduling of office hearing will be confirmed via email with operator.

Temperatures Observed: Item/Location/Temperature
Hot holding- All TCS foods at 135F and above

Cooling- See violation #18

Observations and Corrective Actions:

Item # Violation

- Facility had CFPM on site at time of reinspection but has not scheduled any other staff to attend class.
 Discussed with operator that the current amount of CFPM's at facility is not enough to cover all hours of food prep. Facility has 14 days to send inspector proof that at least one member of the staff is signed up for class. A list of classes will be provided via email to operator.
- 18. Observed cooked rice in plastic bags temping at 44F-49F. The exact date of item being prepared is unknow due to lack of date mark. Operator suggested that rice was prepared 2 days prior. All TCS must be cooled from 135F to 70F within 2 hours then from 70F to 41F within 4 hours to prevent bacterial growth. Rice was discarded at time of inspection. This is the third time this critical violation has been noted since the routine inspection for 2024. Facility is required to attend an office hearing with the enforcement officer and routine inspector. An AMC policy for cooling must be created and brought to office hearing with enforcement officer to discussed the future status of the permit. A reinspection will be conducted after office hearing to ensure that policy is being followed and cooling violations are being mediated in house.
- 21a. Observed several bags of rice without a date mark. All TCS food must be date marked once opened from a commercial container or prepared on site to ensure use or discard at 7 days to prevent bacterial growth. Operator stated that rice was prepared 2 days prior. Rice was discarded due to cooling violation.
- 32. Per operator, facility is cooling rice to room temperature then bagging and placing under refrigeration.

 Discussed with operator that product must be cooled to 41F or below before bagging. Cooling logs will be email to operator via email.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):

4/22/24 unless otherwise noted

Environmental Health Specialist:

Received By:

(4/8/2024 2:20:03)

Attachment W

From: <u>Jihoon Ryu</u>
To: <u>Clapham, Lauren</u>

Subject: Re: Re-inspection bab cafe

Date: Tuesday, May 14, 2024 3:43:01 PM

Attachments: image001.png

image005.png image002.png image004.png image003.png image006.png

[NOTICE: This message originated outside of Washoe County -- DO NOT CLICK on links or open attachments unless you are sure the content is safe.]

Hi Lauren

I called for asking the director's contact.

I am just trying to do anything I can do at this moment. I admit what I missed, but as I told you there is no space I can go back. Another a week closure means dead for me. I cannot handle all of the matters like employment cash flow and staff come with reopening after a week closure. That is why I have to do whatever I can do now. If it does not work either then I have to give up reopening and look for sell the assets at least. I have done my best but it did not satisfy 100%. That is the only thing I can try to tell him or her.

So please let me have a chance to send an email to your director.

Jihoon Ryu (J)

On Thu, May 9, 2024 at 6:34 PM Jihoon Ryu <<u>j@bab-usa.com</u>> wrote: Hi again.

I wrote this because you might misunderstood my words.

Re-inspection is not just a problem for just pass or not any more. It is a problem of dead or alive for me. How can I leave that problem with just employees? I have to make sure everything is good even they are doing well.

Also I have to work here anyway because now I am in full time here. I had to quit the other job in California for this issue.

I lost a lot already cost for food, job, employees, and stable life.

It was small changes on menu procedures which cover only 10% of our sales, so a week training was good enough. I hope you feel a little bit of sympathy.

Thank you.

Jihoon Ryu (J)

On Thu, May 9, 2024 at 1:29 PM Jihoon Ryu <<u>i@bab-usa.com</u>> wrote:

Yes, I understand without me it must be done, but this time is different, one little mistake and misunderstanding makes huge impact on my life.

Staff are doing well so far following super simple new procedure. I am here all day all week for just making sure, because I believe they do well but under your pressure they might make mistakes like what Kyunglyong made in the 3rd re-inspection. Also I have to catch all small things.

Now, FSM are Kyunglyong, Micaela, and myself. Today Rodrigo going to take test this afternoon.

Jihoon Ryu (J)

On Thu, May 9, 2024 at 1:17 PM Clapham, Lauren < LClapham@nnph.org > wrote:

Hi J,

The purpose of the reinspection is to ensure that staff are able to continue the process and procedures that you have created. I am not looking to do the reinspection with you there only for the facility to go back to how it was operating prior because staff cannot continue this way forward. If you believe staff are not able to follow these procedures than the procedures need to change.

Remind me, did 2 staff receive their CFPM yesterday? If so, that should give you enough to staff your facility to allow you to take time off.

Lauren Clapham

Environmental Health Specialist

M: 775-447-3756

1001 E Ninth St. Bldg. B Reno, NV 89512

Public Health



Click here to take our customer satisfaction survey

From: Jihoon Ryu <<u>j@bab-usa.com</u>>
Sent: Thursday, May 9, 2024 12:40 PM
To: Clapham, Lauren <<u>LClapham@nnph.org</u>>

Subject: Re-inspection bab cafe

[NOTICE: This message originated outside of Washoe County -- DO NOT CLICK on links or open attachments unless you are sure the content is safe.]

Hi Lauren

You know this re-inspection does matter to my whole life including my family. We are getting used to keep logs and be more sensitive on temperature of foods now. Also employees got much busier than before even they and I spent extra hours because we prep more often and less portion at a time than before.

However, I cannot leave the restaurant even two FSMs are here because for me another shut down means end of my life, so I have been in the restaurant from 10-9 every day since the reopen. I have to take care of this re-inspection by myself, but no one else for no one can handle this huge responsibility.

I will have at least one or more FSMs being in the restaurant all the time in the future of course and I will check, being here at least 5 days a week. I need a rest and time to see my family. I feel like a punishment with this.

I am kindly asking you to schedule for re-inspection, so I can schedule my life.

We are ready, having been watching and checking every day since the reopen.

I hope you're understanding.

Jihoon Ryu (J)

Attachment X

Public Health

NORTHERN NEVADA PUBLIC HEALTH ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 East Ninth Street • Reno, Nevada 89520 Telephone (775) 328-2434 • Fax (775) 328-6176 www.nnph.org

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

1
No. of Critical Risk
Factor/Intervention violations

Facility Status:

Closed

DBA/Name:				Risk Category: Type:		Date:		
BAB CAFE				3 Restaurant		2024-04-17		
Address:				City/Zip: Permit #:				
	ST 130, RENO, NV 89501			RENO			89501	H17-0237FOOD
Owner/Opera		Person in Charge:	.i					
BAB C			ying Jang					
Hours of Ope		Area NO:	Inspection T	• •		_	Time In:	Time out:
11am-	·	14	Routine	Reinspec			13:15:00	15:00:00
	d Protection Manager:	Exam Provider:			Certificat			Date Expired:
TBD		TBD			TBI	<u> </u>		TBD
is an ORDE	Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Any critical item marked "OUT" is denoted in bold text. Critical violations are items that are more likely to directly contribute to foodborne illness.							
	correct violations prior to the re-inspection date t website: www.WashoeEats.com.	e may result in th	ne assessme	nt of re-insp	ection fe	es. Any or	all violations may be post	ed on the Washoe County
			Risk Factor	r Interventio	ns			
	Key: IN = In Compliance; N/A =	Not Applicable; N	/O = Not Ob	served; OUT	= Out o	f Complianc	e; COS = Corrected On-Sit	te
Compliance	e Status							cos
			Super	vision				
1 00	T Demonstration of Knowledge/Active Mana	gerial Control						
			Employe	e Health				
2	2 Communicable Diseases: Knowledge, responsibilities, reporting							
3	Communicable Diseases: Proper use of re	estriction/exclusion						
		Go	ood Hygier	nic Practice	s			
4	Proper eating, tasting, drinking or tobacco	use						
5	No discharge from eyes, nose, and mouth							
		Control of Hai	nds as a V	ehicle of Co	ontamin	ation		
6	Hands clean and properly washed							
7	No bare hand contact with ready-to-eat (R		roved altern	ative procedu	ire prope	erly followed		
8a	Handwashing sinks accessible; convenient	tly located						
8b	Handwashing sinks supplied							
			Approved	Sources				
9a	Food obtained from approved source							
9b	Molluscan shellfish from ICSSL listed sour	ces; no recreation	ally caught f	ish or shellfis	h			
9c	Game animals and wild mushrooms appro	oved by regulatory	authority					
10	Food received at proper temperature							
11	Food in good condition, safe, and unadulte	erated						
12a	Required Records: parasite destruction							
12b	Required Records: Shellstock tags maintai							
40	Comparation and an involved to the form			om Contam	ination			
13a	Separating raw animal foods from raw or							
13b	Separating raw animal foods from each of		e, preparatio	n, holding, ar	nd displa	у		
13c	Food protected from environmental conta							
14	14 Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination							

After being sold or served to a consumer, food is not reserved

Discarding or reconditioning unsafe, adulterated, or contaminated Food

15a 15b

		PHF/TCS Foods
16		Food cooked to proper final cook temperature
17		Proper reheating procedures for hot holding
18	OUT	Proper cooling time and temperatures X
19		Proper hot holding temperatures
20		Proper cold holding temperatures
21a	IN	Proper date marking and disposition
21b		Time as a public health control: written procedures and records
		Consumer Advisory
22		Consumer advisory provided if required
		Highly Susceptible Populations
23		Pasteurized food used; prohibited foods not offered
		Food/Color Additives and Toxic Substances
24		Food additives; approved and properly used
25a		Poisonous or toxic chemicals properly identified, stored, and used
25b		Poisonous or toxic materials held for retail sale properly stored
		Conformance with Approved Procedures
26		Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
		Equipment and Facilites
27		Insects, rodents and animals not present/outer opening protected
28		Warewashing equipment installed, maintained, and used; proper sanitization
29		Hot and cold water available; approved source
30		Sewage and wastewater properly disposed; availability of toilet facilities
		Approved Retail Practices
		Safe Food
31		Pasteurized eggs used where required
		Food Temperature Control
32	OUT	Proper cooling methods used; adequate equipment for temperature control
33		Plant food properly cooked for hot holding
34		Approved thawing methods used
		Thermometers provided and accurate
35		Thermometers provided and accurate
		Food Identification
36		Food properly labeled; original container
00		
		Prevention of Food Contamination
37		Contamination prevented during food preparation, storage and display
38		Personal cleanliness
39		Wiping cloths: properly used and stored
40		Washing fruits and vegetables
+ U		
40		Proper Use of Utensils
41		
		Proper Use of Utensils
41		Proper Use of Utensils In-use utensils: properly stored
41 42		Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used
41 42 43		Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used
41 42 43		Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly
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41 42 43 44 45 46 47 48 49	_	In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean Garbage and refuse properly disposed; facilities maintained
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Inspection Comments:

- -Permit is suspended pending facilities ability to have enough CFPMs on site during all hours of food prep to allow for proper breaks and emergencies and provided proof and documentation and scheduling to routine inspector. Stipulation is void if facility decides to have menu reduced and no TCS foods require cooling effetely making the facility a risk category 2.
- -During office hearing, Operator provided an AMC policy for cooling and stated all staff will be trained and cooling logs will be utilized. At inspection, items that were on cooling log were unable to be found and items that received cooling violation were not noted on cooling logs. Permit is suspended and facility must attended another office hearing the week 4-22-24 to discuss the future of the permit and further enforcement actions. A specific date for office hearing will be emailed to operator 4-17-24 by EOB. Facility must bring an limited menu that removes all items that must be cooked and cooled to the office hearing to determine if menu will suffice for both operator and Health authority. If menu is not feasible for both operator and health authority, corrective action for violation #1 remains in place along with training logs with all staff signatures for cooling training.
- -Facility must cease and desist all operation until permit is reinstated, this includes all take out orders and dine in.

Temperatures Observed: Item/Location/Temperature cooling- see violation #18

Observations and Corrective Actions:

Item # Violation

- 1. Upon arrival of NNPH at 1:05pm there was not a CFPM on site. NNPH was told operator was in his car and that if we arrived to call and he would be here quickly. Once he arrived roughly 5 minutes later, the CFPM stated that that he was down the street getting his staff coffee. Later in the inspection the CFPM also stated that he had just run to his car to grab something when we arrived. Facility attended an office hearing on 4-11-24. In the office hearing the operator was informed that on the reinspection there must be a CFPM on site or their permit would be suspended. Permit is suspended pending facilities ability to have enough CFPMs on site during all hours of food prep to allow for proper breaks and emergencies and provided proof and documentation and scheduling to routine inspector. Stipulation is void if facility decides to have menu reduced and no TCS foods require cooling effetely making the facility a risk category 2.
- 18. Observed cooked carrots in reachin unit date marked for the day prior temping at 47-50F. All TCS foods must be cooled from 135F to 70F within 2 hours then from 70F to 41F within 4 hours. Items were discarded at time of inspection. Operator attended office hearing on 4-11-24 and was informed that if a cooling violation was noted on the next inspection the permit will be suspended. During office hearing, Operator provided an AMC policy for cooling and stated all staff will be trained and cooling logs will be utilized. At inspection, items that were on cooling log were unable to be found and items that received cooling violation were not noted on cooling logs. Permit is suspended and facility must attended another office hearing the week 4-22-24 to discuss the future of the permit and further enforcement actions. A specific date for office hearing will be emailed to operator 4-17-24 by EOB. Facility must bring an limited menu that removes all items that must be cooked and cooled to the office hearing to determine if menu will suffice for both operator and Health authority. If menu is not feasible for both operator and health authority, corrective action for violation #1 remains in place along with training logs with all staff signatures for cooling.
- 32. Observed carrots that were cooked the day prior in deep metal container with a Ceram wrap lid and plastic lid on top. Discussed with operator that cooling foods must remain uncovered until completely cooled to 41F.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):						
Environmental Health Specialist:	Received By:					
Lauren Carpham(4/17/2024 1:4:46 PM)	(4/17/2024 2:52:14 PM)					

Attachment W

From: Clapham, Lauren English, James; Alexander-Leeder, Olivia To: Subject: 2nd office hearing for Bab Cafe **Attachments:** Bab cafe 4-17-24 ehs amo food establishment2024417145222517.pdf image001.png image002.png image004.png image005.png image006.png image007.png Catering Op Plan.pdf image008.png image003.png image008.png Hello, Please see attached reinspection for Bab Café. As discussed at the inspection, your permit H17-0237FOOD has been suspended pending the stipulation stated in the attached report. I have attached a date and time for your upcoming office hearing. If you need to reschedule please respond this email. The meeting will be held on the second floor of building B at 1001 E 9th St Reno, NV 89512. You stated in our closing interview that you provide catering services to Tesla and that the items that were noted on the inspection were from an event that had happen the night before. All catering operation must cease and desist, even after permit has be reinstated, pending completion of an approved Operational Plan review. I have attached the application for a catering Op Plan. You also stated in our closing interview that you may be closing and want to close your permit. If you decide to take this route and are unwilling to attend the office hearing, please respond to this email and we will be able to assist in closing that permit. If you have any questions, please feel free to reach out. Thank you, https://www.nnph.org/ Lauren Clapham Environmental Health Services O: 775-477-3756 <tel:+17754773756> 1001 E Ninth St. Bldg. B Reno, NV 89512 NNPH.org https://www.nnph.org/ https://www.facebook.com/NorthernNevadaPublicHealth https://www.facebook.com/NNPHenEspanol/ https://www.instagram.com/nnph_org/ https://x.com/NNPH_Org

https://www.linkedin.com/company/nnph/>

https://forms.office.com/pages/responsepage.aspx?id=YBuioiVW_kOlWIL14RHXHD5qU2Zzy-value

BLkpJghDqHLUtUNDNFNk9aVDc1UVlIQU1NSEtDWDQzMVRGWi4u>

Attachment Y



NORTHERN NEVADA PUBLIC HEALTH ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 E Ninth Street, Bldg B, Reno, Nevada 89512

Telephone (775) 328-2434

www.nnph.org | healthehs@nnph.org

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT NOTES

No. of Critical Risk Factor/Intervention Violations: ——						
Fac	Facility Status					
	Pass					
	Conditional Pass					
	Failed					

			☐ Close	ed				
DBA/Name: Risk Category				Date:				
Type: Address:		City/Zip:		Permit #:				
Person In Charge:		Time In:	Time Out:					
Observations and Corrective Actions Continued:								
Failure to abate violation required in this notice	may result in immediate suspension of	f the Permit to Operate. An opportunity for a	n appeal will l	be provided if a written				
request for a hearing is filed with the Health Au	thority within the period of time establ	ished in this notice for the correction of viola	tions. (Refere	nce: NRS 446.895)				
Re-Inspection Date (on or after):	\cap							
Environmental Health Specialist:		Received By:						
				Page of				

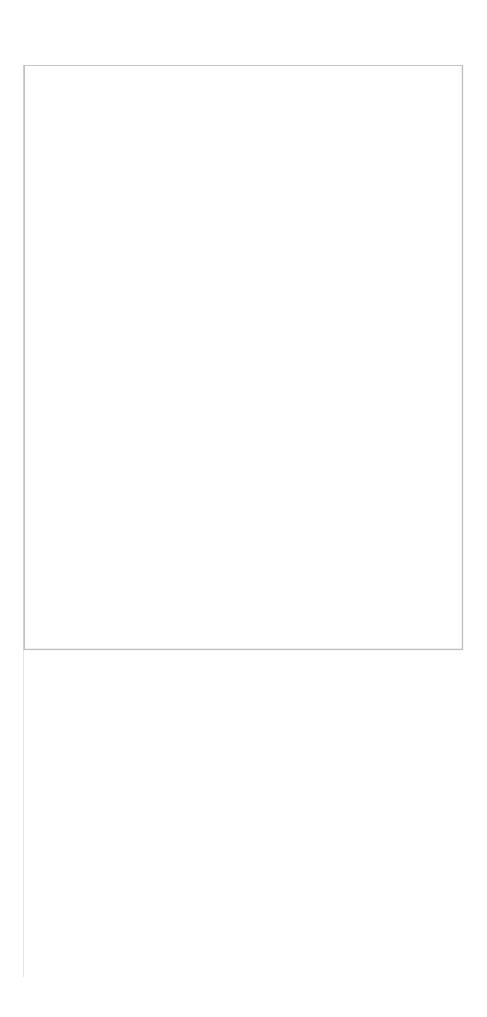
Attachment Z

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From: Jihoon Ryu

To: Clapham, Lauren

Subject: Re: Reply for last email

Date: Wednesday, May 1, 2024 10:24:18 AM

Attachments: image003.png

image001.png image005.png image006.png image004.png image002.png

[NOTICE: This message originated outside of Washoe County -- DO NOT CLICK on links or open attachments unless you are sure the content is safe.]

Of course I keep logs by myself or watching next to an employee when they are doing.

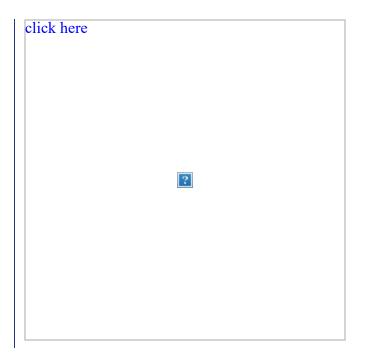
Jihoon Ryu (J)

On Wed, May 1, 2024 at 10:18 AM Clapham, Lauren < LClapham@nnph.org > wrote:

Hi Jihoon,

Ok so I'm seeing on your logs that the broccoli and cauliflower and sometimes carrots all have the same temperatures. If they are in different containers and with different densities the temperatures will more than likely not be the same temperatures. Please understand that if these logs are faked they do not benefit anybody.





From: Jihoon Ryu <<u>j@bab-usa.com</u>>
Sent: Wednesday, May 1, 2024 9:56 AM
To: Clapham, Lauren <<u>LClapham@nnph.org</u>>

Subject: Reply for last email

[NOTICE: This message originated outside of Washoe County -- DO NOT CLICK on links or open attachments unless you are sure the content is safe.]

Hi

Carrot and cauliflower is in the same container but broccoli in the separate one because it gets changing color too soon so we boil it smaller portion.

Jihoon Ryu (J)

Attachment (AAA)

Public Health

NORTHERN NEVADA PUBLIC HEALTH
ENVIRONMENTAL HEALTH SERVICES DIVISION
1001 East Ninth Street • Reno, Nevada 89520
Telephone (775) 328-2434 • Fax (775) 328-6176
www.nnph.org

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

2 No. of Critical Risk Factor/Intervention violations

Facility Status:

Closed

DBA/Na	me:				Risk Catego	ry:	Type:		Date:
BAB (BAB CAFE		3 Restaurant		2024-05-14				
Address	:				City/Zip:				Permit #:
		Γ 130, RENO, NV 89501			RENO			89501	H17-0237FOOD
	Operator:		Person in Charge:						
	B CAF		Jihoon R	-					
	f Operati		Area NO:	Inspection 1	• •			Time In:	Time out:
	am-9p		14	Routine	e Reinspe			12:05:00	14:00:00
	l Food Pr	rotection Manager:	Exam Provider:			Certificat			Date Expired:
TBD			TBD			TBI	ט		TBD
is an C	ORDER	ed "OUT" on this inspection report is a Note to abate the violations within the time frame oute to foodborne illness.				•		•	*
		ect violations prior to the re-inspection date ebsite: www.WashoeEats.com.	e may result in th	ne assessme	ent of re-insp	pection fe	ees. Any or	all violations may be post	ted on the Washoe County
			F	Risk Facto	r Intervention	ons			
		Key: IN = In Compliance; N/A =	Not Applicable; N	/O = Not Ob	served; OU	T = Out o	f Complianc	e; COS = Corrected On-Si	te
Complia	ance S	tatus							cos
				Super	vision				
1	IN	Demonstration of Knowledge/Active Mana	gerial Control						
				Employe	ee Health				
2		Communicable Diseases: Knowledge, res	ponsibilities, report	ting					
3	Communicable Diseases: Proper use of restriction/exclusion								
			Go	ood Hygier	nic Practice	es			
4		Proper eating, tasting, drinking or tobacco	use						
5		No discharge from eyes, nose, and mouth							
			Control of Hai	nds as a V	ehicle of C	ontamir	nation		
6		Hands clean and properly washed							
7		No bare hand contact with ready-to-eat (R	ΓE) foods; pre-app	roved altern	ative proced	ure prope	erly followed		
8a		Handwashing sinks accessible; convenient	tly located						
8b		Handwashing sinks supplied							
				• •	d Sources				
9с		Game animals and wild mushrooms appro	ved by regulatory	authority					
9a		Food obtained from approved source							
9b		Molluscan shellfish from ICSSL listed sour	ces; no recreation	ally caught f	ish or shellfis	sh			
10		Food received at proper temperature							
11		Food in good condition, safe, and unadulte	rated						
12a		Required Records: parasite destruction							
12b		Required Records: Shellstock tags maintain	-						
		Omeration was a life of the			om Contan	nination			
13a		Separating raw animal foods from raw or							
13b		Separating raw animal foods from each or		, preparatio	n, holding, a	nd displa	У		
13c		Food protected from environmental conta							
14	IN	Food-contact surfaces: frequency of clear	ning and sanitizing;	protected f	rom environr	nental co	ntamination		

After being sold or served to a consumer, food is not reserved

Discarding or reconditioning unsafe, adulterated, or contaminated Food

15a

15b

		DUE/TCC Foods
16		PHF/TCS Foods Food cooked to proper final cook temperature
17		Proper reheating procedures for hot holding
18	OUT	Proper cooling time and temperatures
19	OUT	Proper hot holding temperatures
20	00.	Proper cold holding temperatures
21a		Proper date marking and disposition
21b		Time as a public health control: written procedures and records
210		
00		Consumer Advisory Consumer advisory provided if required
22		Consumer advisory provided in required
		Highly Susceptible Populations
23		Pasteurized food used; prohibited foods not offered
		Food/Color Additives and Toxic Substances
24		Food additives; approved and properly used
25a		Poisonous or toxic chemicals properly identified, stored, and used
25b		Poisonous or toxic materials held for retail sale properly stored
		Conformance with Approved Procedures
26		Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan
		Equipment and Facilites
27		Insects, rodents and animals not present/outer opening protected
28		Warewashing equipment installed, maintained, and used; proper sanitization
29		Hot and cold water available; approved source
30		Sewage and wastewater properly disposed; availability of toilet facilities
		Approved Detail Practices
		Approved Retail Practices Safe Food
31		Pasteurized eggs used where required
0.		
		Food Temperature Control
32	F	Proper cooling methods used; adequate equipment for temperature control
33	F	Plant food properly cooked for hot holding
34		
34		inproved thawing methods used
		approved thawing methods used
35		pproved thawing methods used Thermometers provided and accurate
35		hermometers provided and accurate
35 36		
		Thermometers provided and accurate Food Identification
		Thermometers provided and accurate Food Identification
		Thermometers provided and accurate Food Identification Food properly labeled; original container
36		Food Identification Food properly labeled; original container Prevention of Food Contamination
36		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display
36 37 38		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables
36 37 38 39 40		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils
36 37 38 39 40		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored
36 37 38 39 40 41 42		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used
36 37 38 39 40 41 42 43		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used
36 37 38 39 40 41 42		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly
36 37 38 39 40 41 42 43 44		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending
36 37 38 39 40 41 42 43 44		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used
36 37 38 39 40 41 42 43 44		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending
36 37 38 39 40 41 42 43 44		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean
36 37 38 39 40 41 42 43 44 45 46		Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities
36 37 38 39 40 41 42 43 44 45 46		Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices
36 37 38 39 40 41 42 43 44 45 46 47 48		Thermometers provided and accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Contamination prevented during food preparation, storage and display Personal cleanliness Wiping cloths: properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils: properly stored Utensils, equipment and linens: properly stored and used Single-service / single-use articles: properly stored and used Slash resistant / cloth gloves used properly Utensils, Equipment and Vending Food and non-food contact surfaces cleanable, properly designed, constructed, and used Non-food contact surfaces clean Physical Facilities Plumbing installed; proper backflow devices Toilet facilities: properly constructed, supplied, and clean

Inspection Comments:

Permit is suspended. See violation 18 for permit to be reinstated.

Temperatures Observed: Item/Location/Temperature

Observations and Corrective Actions:

Item # Violation

- -Per office hearing on 4/23/24, operator stated that only sauces will be cooked and cooled at facility and logs will be maintained for all items cooked and cooled. Observed cooked and cooled chicken at time of inspection. Chicken was observed at 41F with a date mark of 5/11/24. Chicken was not on cooling logs and NNPH and staff were unable to verify that chicken had cooled properly.
 - -Observed cooked and cooled sauce that had been made the day prior at 41F that was not on the cooling logs.
 - -Observed what looked like cooling logs that have been manipulated to be in compliance. Observed 2 hour temperature for teriyaki sauce with the original temp at 72 then covered and put the acceptable temp of 70F. Operator stated that it was a mistake and the correct temp was placed over original.

Permit is suspended per Washoe County Food Regulations 240.080 (E). City of Reno Compliance Office has been notified that facility does not have an active health permit.

Operator must refer to Washoe County Food Regulations 240.105 for Hearings and Appeals to possibly reinstate permit.

19. Operator stated they were no longer cooling any animal products and were going to be cooking everything day of and hot holding all TCS items. Observed 2 containers of chicken wings at 109F and 110F and one container of broccoli at 110F at time of inspection. All past logs for hot hold stated that all hot held items were at 135F or above since 4-25-24.

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): TBD

Environmental Health Specialist: Received By:

(5/14/2024 1:53-80 PM)

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

WASHOE COUNTY HEALTH DISTRICT ENVIRONMENTAL HEALTH SERVICES DIVISION 1001 E Ninth Street, Bldg B, Reno, Nevada 89512 Telephone (775) 328-2434 • Fax (775) 328-6176

www.washoecounty.gov/health healthehs@washoecounty.gov

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT NOTES

No. of Critical Risk	
actor/Intervention Violations:	

Facility Status:	
☐ Pass	
☐ Conditional Pass	
☐ Closed	

DBA/Name: Risk Category		Date: 5/15/24
Address:	City/Zip:	Permit #:
Person In Charge:	leno 8950	H17-0237f001
Jihan Kylo		
Observations and Corrective Actions Continued:		
- Pursuant to the Nevaria Revise	2 States 441	880 and luaros
County District Board of Health Regi		
Establishment (Reculations) Section	240,105C. Yar	Dermit is
Suspended pending resorcation to	r Sections and 1	specied
Violations, la have an opportu	sity for a hearing	ig before the
- · · · · · · · · · · · · · · · · · · ·	Sury Board,	U
The Health Histority May per	momently revoke	a permit after
1) days tollowing Sexure of the	notice unless of	request for a
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- Office nearings unduted of	in the tollowing	dutes to 2024
. 4 /22/24		v
. 5/15/24		
	appeul	
& email Sent to operator descrit	in in process and	how to proceed,
	J 1	1
Failure to abate violation required in this notice may result in immediate suspension of	the Permit to Operate. An opportunity for	r an appeal will be provided if a written
request for a hearing is filed with the Health Authority within the period of time establi	shed in this notice for the correction of vio	lations. (Reference: NRS 446.895)
Re-Inspection Date (on or after):	n	
Environmental Health Specialist: Curch Clamw	Received By: VINDON	/ (\)
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ORIGINAL – FOOD ESTABLIŞHMENT REPRESE	ENTATIVE YELLOW – HEAL	
H-494 V3 (02/2023) Janes T English	in the second se	

Attachment CC

From: Jihoon Ryu
To: English, James

Cc: <u>Clapham, Lauren; Uncle Mir; Fyda, Robert</u>

Subject: Re: Suspension of Bab Cafe

Date: Thursday, May 16, 2024 1:40:13 PM

Attachments: <u>image001.png</u>

imaqe002.pnq imaqe004.pnq imaqe005.pnq imaqe006.pnq imaqe007.pnq imaqe003.pnq

Bab Cafe Permit # H17-0237FOOD Appeal for Hearing.docx

[NOTICE: This message originated outside of Washoe County -- DO NOT CLICK on links or open attachments unless you are sure the content is safe.]

Hello Mr. Fyda

I would like to appeal to request a hearing for PERMIT # H17-0237FOOD suspension. I attached a document. Please feel free to contact me if you have any questions. Thank you for your help.

Sincerely,

Jihoon Ryu babcafe

On Wed, May 15, 2024 at 8:34 AM English, James < <u>JEnglish@nnph.org</u>> wrote:

May 15, 2024

J,

Formal notice to proceed with revocation of your Health Permit to Operate, H17-0237FOOD based on repeat critical violations. As discussed in your office meeting on May 15, 2024, with James English and Lauren Clapham, you have a right to appeal this decision and enforcement action. To begin the appeal process you must make your request to appeal in writing, this appeal process will provide you an opportunity to have a hearing before the Food Protection Hearing and Advisory Board. You may submit your written appeal of our enforcement action to the Division Director of Environmental Health Services, Robert Fyda, P.E. by attaching your appeal to this email and responding to all. This information and appeal process was discussed this on May 14, 2024, at your facility when your permit was

suspended and again this morning in our office. EHS will accept your written appeal through email.

Staff explained the appeal process, provided the applicable regulation sections and where to find information on the Health District's website regarding the members and make up of the Food Protection Hearing and Advisory Board. A copy of the written and explained formal enforcement action and appeal process has been attached to this email which you signed on May 15, 2024.

Regards,



James English, REHS, CP-FS

EHS Supervisor

Environmental Health Services

M: 775-900-7239

1001 E Ninth St. Bldg. B Reno, NV 89512

NNPH.org | f f @ X in







Click here to take our customer satisfaction survey

From: Clapham, Lauren < <u>LClapham@nnph.org</u>>

Sent: Tuesday, May 14, 2024 4:01 PM

To: Jihoon Ryu <<u>j@bab-usa.com</u>>; Uncle Mir <<u>mirjang57@gmail.com</u>>

Cc: English, James < <u>JEnglish@nnph.org</u>>

Subject: Suspension of Bab Cafe

Hi J,

Pursuant to The Nevada Revised Statute 446.880 and Washoe County District Board of Health Regulations Governing Food Establishments (Regulations) Section 240.105 C. Your permit is suspended pending revocation for serious and repeated violations. You have an

opportunity for a hearing before the Food Protection Hearing and Advisory Board. The basis for the revocation is included in the inspection report attached.

The Health Authority may permanently revoke a permit after 10 days following service of the notice unless a request for a hearing is filed with Health Authority by the permit holder within 10 days of receipt of this email.



Jihoon Ryu (J)

Attachment DD

May 16, 2024

Mr. Robert Fyda, P.E.

The Division Director of Environmental Health Services

Northern Nevada Public Health Environmental Health Services Division

1001 E. Ninth Street Reno, Nevada 89520

RE: APPEAL TO REQUEST THE HEARING FOR BAB CAFÉ AT 303 3RD STREET UNIT 130, RENO, NEVADA 89501, PERMIT # H17-0237FOOD

Dear Mr. Fyda,

Thank you for giving me a chance to appeal for the hearing, and I truly appreciate you, your staff, and your department for this opportunity.

I also sincerely apologize for not in compliance with the Washoe County Food Regulations during the inspections.

I would like to appeal for the following reasons.

- 1) I fully cooperate with the inspectors.
- 2) I corrected the violations for each inspection.
- 3) I followed several items how to hold hot in warmers which is discussed in the hearing.
- 4) I obtained more Certificated Food Safety Managers including myself.
- 5) I was not fully in the violations for each inspection.
- 6) Generally, only wrong cooling food temperatures were found to be a violation in the last two inspections.
- 7) I have kept hot holding food temperature log before opening and the last order each day.
- 8) I really regret that I did not double check one of the cooling sauce procedures.
- 9) During the last inspection, my employee was not aware of the removal of one cooked item, discussed during the previous hearing.
- 10) After each inspection, I trained employees for compliance with the Regulations.
- 11) If the permit is revoked permanently, I and my family including 5- and 7-years old kids will be in trouble surviving.

Again, I truly apologize for not in compliance with the Washoe County Food Regulations during the inspections, I deeply learned the lessons from the inspections and hearing.

If I have a chance to appeal in the hearing, I would like to take this opportunity to present my determination and strong willingness to comply with the Washoe County Food Regulations.

I am looking forward to hearing from you to schedule the hearing.

Sincerely,

Jihoon Ryu, Owner

Bab Cafe