



Environmental Health ❖ 625 5th Street, Santa Rosa, CA 95404 ❖ 707-565-6565 ❖ EH@sonoma-county.org
<https://sonomacounty.ca.gov/Health/Environmental-Health-and-Safety/>

PERMANENT FOOD FACILITY INSPECTION REPORT

Facility Name North Bay Post Acute L L C	Record ID PR0030301	Date 04/03/2024
Address 300 Douglas St	City/ZIP Petaluma, CA 94952-2503	Program Element PE - 3R21
Permit Holder Tanner, Bryan	Permit Expiration Date 12/31/2024	Service Code 034

Critical items (Major or Minor) relate to identified foodborne illness risk factors. Major violations pose an imminent public health hazard and must be corrected immediately, or the Permanent Food Facility may be subject to closure until the violation is corrected. Non-critical items are based on good retail practices and warrant correction. Unmarked non-critical items are either in compliance, not applicable, or not observed. This report is an official Notice of Violation for items noted below and the owner/operator is responsible to make all corrections. If a reinspection is required, fees may be assessed as authorized by current Sonoma County Code, Chapter 14.

IN = In Compliance N/A = Not Applicable N/O = Not Observed MAJ = Major Violation MIN = Minor Violation COS = Corrected On Site

CRITICAL RISK FACTORS

IN	N/A	N/O	DEMONSTRATION OF KNOWLEDGE	MAJ	MIN	COS
<input checked="" type="radio"/>			1a. Acceptable demonstration of food safety knowledge			
<input checked="" type="radio"/>			1b. Food Safety Certification available and current			
<input checked="" type="radio"/>			1c. Food Handler cards available and current			
EMPLOYEE HEALTH & HYGIENE						
<input checked="" type="radio"/>			2. Compliance with communicable disease procedures			
<input checked="" type="radio"/>			3. No discharge from eyes, nose, or mouth			
<input checked="" type="radio"/>			4. Proper eating, drinking, or tobacco use			
PREVENT CONTAMINATION BY HANDS						
<input checked="" type="radio"/>			5a. Hands clean and properly washed			
<input checked="" type="radio"/>			5b. Bare hand contact and glove use			
<input checked="" type="radio"/>			6. Adequate handwashing facilities supplied & accessible			
TIME & TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/>			7. Proper hot and cold holding temperatures			
<input checked="" type="radio"/>			8. Proper use of time as a public health control			
<input checked="" type="radio"/>			9. Proper cooling methods			
<input checked="" type="radio"/>			10. Proper cooking time and temperatures			
<input checked="" type="radio"/>			11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/>			12. No reserve of returned food			

IN	N/A	N/O	MAJ	MIN	COS
<input checked="" type="radio"/>			13. Food free from contamination and adulteration		
<input checked="" type="radio"/>			14a. Food contact surfaces: clean & sanitized as required		
<input checked="" type="radio"/>			14b. Proper warewashing and sanitizing procedures		
FOOD FROM APPROVED SOURCE					
<input checked="" type="radio"/>			15. Food obtained from approved source		
<input checked="" type="radio"/>			16. Compliance with shell stock regulations; tags / display		
<input checked="" type="radio"/>			17. Compliance with Gulf Oyster Regulations		
CONFORMANCE WITH PROCEDURES					
<input checked="" type="radio"/>			18. Compliance with HACCP plan or variance conditions		
CONSUMER ADVISORY					
<input checked="" type="radio"/>			19. Advisory provided for raw or undercooked food		
HIGHLY SUSCEPTIBLE POPULATIONS					
<input checked="" type="radio"/>			20. Prohibited foods not offered at high risk facilities		
WATER / HOT WATER					
<input checked="" type="radio"/>			21. Hot and cold potable water available		
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>			22. Sewage / wastewater properly disposed; toilet facility useable		
VERMIN					
<input checked="" type="radio"/>			23. No rodents, insects, birds, or animals inside the facility		

GOOD RETAIL PRACTICES

SUPERVISION	MIN	COS
24. Person in charge is present and performs duties		
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used		
27. Food protected from contamination during storage		
28. Washing fruits and vegetables before use		
29. Toxic substances properly identified, stored, & applied		
FOOD STORAGE / DISPLAY / SERVICE		
30a. Food stored at least 6 inches above floor		
30b. Food stored in an approved location within an approved facility		
30c. Food containers properly labeled		
31a. Customer self-service		
31b. Raw, open animal products excluded from self-service		
32a. Food properly labeled and honestly presented		

EQUIPMENT / UTENSILS / LINENS	MIN	COS
32b. Compliance with menu labeling		
33. Nonfood contact surfaces clean		
34. Warewashing facilities maintained; test strips available		
35. Equipment and utensils approved & in good repair		
36. Properly used and stored equipment, utensils, & linens		
37. Vending machines maintained		
38. Approved and sufficient ventilation and lighting		
39. Thermometers provided, accurate, & easily visible		
40. Proper use / storage of wiping cloths		
PHYSICAL FACILITIES		
41. Plumbing maintained; proper backflow prevention		
42. Garbage and refuse properly disposed		
43. Toilet facilities clean, supplied, and maintained		
44a. Premises kept free of debris & unnecessary equipment		

PERMANENT FOOD FACILITIES	MIN	COS
44b. Appropriate use of equipment		
44c. Janitorial area provided, maintained, and kept clean		
44d. Employee personal items stored in approved location		
44e. Facility is equipped to prevent vermin entrance / harborage		
SIGNS / REQUIREMENTS		
45. Floors, walls, & ceilings are maintained & kept clean		
46. No living or sleeping quarters inside facility		
47a. All required signs are posted or available as required		
47b. Placard posted in an approved location		
47c. Facility inspection report is available upon request		
COMPLIANCE & ENFORCEMENT		
48. Compliance with plan review requirements		
49. Facility operating with a valid health permit		
50. Other		

OBSERVATIONS

Warewashing Sanitizer	Chlorine <u>50</u> ppm	Quaternary Ammonium _____ ppm	Iodine _____ ppm	Heat _____ °F
Wiping Cloth Sanitizer	Chlorine _____ ppm	Quaternary Ammonium _____ ppm	Iodine _____ ppm	Other _____
Water Temperature	Warewash Sink <u>120</u> °F	Handwash Sink <u>100</u> °F		
Food Safety Certification	Name <u>Bobby Singh</u>	Expiration Date <u>07/12/2027</u>		

PLACARD STATUS

<input type="checkbox"/> GREEN – Pass	<input type="checkbox"/> YELLOW – Conditional Pass; Reinspection Required	<input checked="" type="checkbox"/> RED – Closed; Suspension of Permit to Operate	<input type="checkbox"/> Placard not applicable at this time
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ACTIONS

<input checked="" type="checkbox"/> Photographic documentation obtained	<input type="checkbox"/> Compliance conference required	<input checked="" type="checkbox"/> Food / equipment impounded or VC&D completed
<input type="checkbox"/> Food safety education required	<input checked="" type="checkbox"/> Permit suspension; facility closure required	<input type="checkbox"/> Stormwater inspection performed

Environmental Health Specialist msl

Print Name Morina Sysouvanh

Received by _____

Print Name / Title Aarica Geitner/ Registered Dietician/

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A reinspection will occur on or after . A \$236 per hour reinspection fee may be charged.

General Comments:

Follow-up on CO1000471 conducted during this routine inspection. Co-inspection conducted with Caroline Hobbs RN, Health Facilities Evaluator Nurse with CDPH. The Retail Food Facility permit for this facility has been suspended due to a rodent infestation.

For dinner tonight, the operator will be delivering pizza from Costco to Hillcrest Post Acute, where the pizza will be individually packaged prior to being delivered to North Bay Post Acute. The operator will submit a proposed menu for the next 3 days for EH approval. The operator is purchasing emergency snacks at Costco and will keep them in plastic containers in the approved dining space away from the kitchen. The operator will send confirmation photos of exclusion repairs made to the dining space. Hillcrest Post Acute has been inspected and is approved to be used for food preparation. The commute between both facilities is approximately 4 minutes and transportation temperature logs will be emailed to the operator.

The following requirements must be verified by the EHS before a food facility is re-opened (green placard issued) after a closure for a rodent infestation:

- All rodent droppings and evidence removed and facility thoroughly cleaned and sanitized including floors and base walls, food equipment, contact food surfaces and non-food contract surfaces such as shelving.
- Facility must provide latest inspection reports from a certified pest control company stating the rodent infestation has been addressed and no new or current evidence of rodent activity has been observed. The pest management company must also provide an overview of their continued monitoring and prevention plan.
- All necessary repairs have been made to floors, walls, and ceilings to prevent the entrance and harborage of rodents.

Observations:

7. Proper hot and cold holding temperatures

Status: MAJ

Inspector Comments: Various items in the 2-door fridge measured between 48-50F. Items were labeled 4/1/24. The operator instructed to voluntarily condemn and discard all items. Maintain all cold holding of food at or below 41F. See VCD list. Re-inspection required. Violation Code - Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

13. Food free from contamination and adulteration

Status: MAJ

Inspector Comments: Observed numerous bags of dried pasta, muffin mix, cereal, cases of bananas, and other food items with gnaw marks. Cases of dried goods and single service items observed to have yellow liquid stains, that may be rodent urine. Rodent droppings observed on food and equipment throughout kitchen. Discard all contaminated food and product. Deep clean and sanitize contaminated surfaces. Violation Code - Employees shall not commit any act that may cause the contamination or adulteration of food, food contact surfaces, or utensils. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling open food, prepackaged food, beverages, beverage tubing, or cold plates shall not be used as food. Food shall be inspected upon receipt and prior to any use, storage, or resale. (113967, 113976, 113980, 113988, 113990, 114035, 114167, 114254.3)

14a. Food contact surfaces: clean and sanitized as required

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Status: MAJ

Inspector Comments: Trays of cups and other re-usable utensils had rodent droppings. Ensure all food contact surfaces are free from contamination. Deep clean and sanitize all surfaces. Violation Code - Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (114113, 114115, 114117, 114125(b), 114141)

23. No rodents, insects, birds, or animals inside the facility

Status: MAJ

Inspector Comments: Observed large amounts of rodent droppings and food with gnaw marks throughout the kitchen area. Pest reports mention removal of a rat on 3/19/24, but no other findings in three most recent reports. Continue to work with pest control company to mitigate the vermin issue. The retail food permit has been suspended and no food service shall occur in this facility. Re-inspection required. Violation Code - A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. (114259, 114259.1, 114259.4, 114259.5)

42. Garbage and refuse properly disposed

Status: MIN

Inspector Comments: 1. The lids of the trash, recycling, and compost bins were left open.

2. Observed overgrown ivy and vegetation around the trash enclosure.

Keep lids closed and clear vegetation to prevent vermin harborage. Violation Code - The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257)

44e. Facility is equipped to prevent vermin entrance/harborage

Status: MIN

Inspector Comments: Observed gaps/ openings in the following areas:

- wall underneath the warewashing area
- underneath the back screen door
- in cabinets around piping underneath the dining room handwashing sink
- in cabinets underneath the handwashing sink in the employee break room
- underneath the door of the dining room

Secure all opening to prevent vermin entrance. Violation Code - A food facility shall at all times be constructed, equipped, and maintained as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Doors opening to outside air shall have a self-closing device and have no gaps greater than 1/4 inch when closed. Insect control devices shall be installed so that the devices are not located over a food or utensil handling areas. Pass-thru windows shall be of an approved size and be equipped with a self-closing device and air curtain if required. (114259, 114259.2, 114259.3)

45. Floors, walls, and ceilings are maintained and kept clean

Status: MIN

Type: Repeat.

Inspector Comments: Walls underneath the warewashing area had severe water damage. Tiles were warped, creating openings and cracks. Repair or replace surface to prevent more damage and vermin harborage. Violation Code - Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)



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****NOTICE OF TEMPORARY SUSPENSION OF RETAIL FOOD PERMIT AND IMMEDIATE CLOSURE OF FOOD FACILITY****

This notice is to inform you that as of this date the Retail Food Permit for this facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed." This facility is to remain closed until it is re-opened by this department. The posted placard may not be moved or blocked from view. You may call our office at 707-565-6565 for a re-inspection to re-instate your permit and re-open your facility when the imminent health hazard has been addressed and corrected. For a re-inspection during non-business hours, please call the standby phone number at 707-889-7443. Note: A re-inspection during non-business hours will incur a fee at 1.5 times the current hourly rate. You have the right to make a written request for a hearing to the Environmental Health and Safety Section located at 625 5th Street, Santa Rosa, CA within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing.

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Food Documentation

****Voluntary Condemnation and Destruction (VCD)****

I(We) hereby voluntarily agree to the condemnation and destruction of the items listed in the section "Sample Receipt/VCD" . I(We) hereby release Sonoma County Environmental Health and Safety and its agents from any and all liability regarding the agreed upon Voluntary Condemnation and Destruction.

Food Item	Quantity	Units	Location	Temp. F	Comment
container of refried beans	1		2-door refrigeration	50	
bags of shredded cheeses	5		2-door refrigeration	50	
cases of eggs- 1 raw/ 1	2		2-door refrigeration	48	
container of egg salad	1		2-door refrigeration	48	
containers of pre-made	2		walk-in		contaminated due to rodent infestation
trays of rationed milk	2		walk-in		contaminated due to rodent infestation
trays of rationed pudding	2		walk-in		contaminated due to rodent infestation