



Contra Costa Health Services - Hazardous Materials Programs

4585 Pacheco Blvd., Suite 100, Martinez, CA 94553

Telephone: (925)335-3200 Fax: (925)646-2073

WWW.CCHEALTH.ORG/HAZMAT

ccchazmat@hsd.cccounty.us

RANDALL L. SAWYER, CHIEF ENVIRONMENTAL HEALTH AND HAZARDOUS MATERIALS OFFICER



HAZARDOUS MATERIALS BUSINESS PLAN INSPECTION REPORT

California Health and Safety Code (HSC), Division 20, Chapter 6.95

California Code of Regulations (CCR), Title 19, Division 2, Chapter 4

FACILITY INFORMATION

BUSINESS NAME:	CONTRA COSTA COLLEGE	CUPA FACILITY ID:	724855
BUSINESS ADDRESS:	2600 MISSION BELL DR	CERS ID:	10006456
	SAN PABLO, CA 94806	FACILITY ID:	FA0031977
BUSINESS PHONE:	(510)235-7800	SENT TO:	BKING@CONTRACOSTA.EDU
BUSINESS OWNER:	CONTRA COSTA COMMUNITY COLLEGE DISTRICT		
BUSINESS OPERATOR:	CONTRA COSTA COLLEGE-BRUCE KING		

INSPECTION INFORMATION

DATE OF INSPECTION:	SEPTEMBER 18, 2018	INSPECTOR:	DEVRA LEWIS
INSPECTION TYPE:	REINSPECTION	TITLE:	HAZARDOUS MATERIALS SPECIALIST II
PROGRAM:	HMBP: >10K-100K LBS, 20+ EMPLOYEES	CONTACT:	(925)335-3222
SERIAL NUMBER:	DAX2BYKFP		DEVRA.LEWIS@HSD.CCCOUNTY.US

GENERAL OBSERVATIONS

GENERAL OBSERVATIONS

THE FACILITY EMAILED TRAINING DOCUMENTATION TO CCHSHMP ON 9/18/2018, CORRECTING THE VIOLATION CITED ON 9/1/2018.

VIOLATIONS CORRECTED FROM PREVIOUS INSPECTIONS

VIOLATION CODE	VIOLATION DESCRIPTION	INSPECTION NUMBER	OCCURRED ON DATE	DATE CORRECTED
H184	PROVIDED INITIAL AND ANNUAL TRAINING AND MAINTAINED TRAINING RECORDS FOR A MINIMUM OF THREE YEARS	DA6U0PKG0	September 11, 2018	September 18, 2018

CONSENT: VERBAL AND OR WRITTEN CONSENT INCLUDES INSPECTING HAZARDOUS MATERIAL/WASTE HANDLING AREAS, TAKING PHOTOGRAPHS, REVIEWING AND COPYING DOCUMENTS, QUESTIONING PERSONNEL AND SAMPLING ACTIVITIES TO DETERMINE COMPLIANCE WITH APPLICABLE LAWS AND REGULATIONS.

DEVRA LEWIS, HAZARDOUS MATERIALS SPECIALIST II



RECREATIONAL HEALTH ROUTINE INSPECTION REPORT

Environmental Health Division

2120 Diamond Boulevard, Suite 100, Concord, CA 94520

(925) 692-2500 FAX (925) 692-2502 (www.cchealth.org/eh)



Owner/Name:	CONTRA COSTA COLLEGE	Identifier:	SMALL POOL	Date:	07/23/2019
Address:	2600 MISSION BELL DR	City/Zip:	SAN PABLO, 94806	Phone #:	(510) 235-7800
Program Record #:	PR0012355				
Owner/Operator:	CCC JUNIOR COLLEGE DISTRICT	Onsite Contact Person:	Jim/Julio	Reinspection Date(On/After):	
Current Health Permit:	YES	Program Element:	3647	Service:	ROUTINE - ONGOING
Time In:	1:00 pm	Time Out:	1:20 pm		

MEASUREMENTS

Disinfectant (free): 2 ppm pH: 7.4 Cyanuric Acid: 0 ppm Flow: ** gpm Temp.: 86 °F Pressure Diff.: 9 psi

A \$ 174 /hour (1 hr. minimum) fee will be charged for verified complaints, to reopen facilities ordered closed, re-inspections for change of ownership, or when listed violations are not corrected. Inspection reports may be posted on the Contra Costa Environmental Health website.

KEY: (IN) = In Compliance, (N/A) = Not Applicable/No Access, (OUT) = Out of Compliance

WATER TREATMENT	IN	N/A	OUT	EQUIPMENT ROOM	IN	N/A	OUT
1. DISINFECTANT	X			36. FLOW METER	X		
2. pH (7.2 to 7.8)	X			37. PRESSURE GAUGES/VALVES	X		
3. CYA ≤ 100 ppm		X		38. DIRECTIONAL FLOW ARROWS PROVIDED	X		
4. SPA TEMPERATURE ≤ 104°F		X		39. PUMPS	X		
5. CLARITY (main drain visible)	X			40. AUTOMATIC DISINFECTANT FEEDER	X		
6. DEBRIS/ALGAE/FECAL/VOMIT	X			41. ELECTRICAL/PHYSICAL HAZARDS/LIGHTING	X		
7. BACTERIOLOGICAL		X		42. FILTER	X		
POOL STRUCTURE				43. BACKFLOW PREVENTION	X		
8. POOL SHELL			X	44. WASTEWATER DISPOSAL	X		
9. WATER LINE TILES	X			45. GFCI	X		
10. COPING OR EQUIVALENT	X			46. HOSE BIB VACUUM BREAKERS	X		
11. DEPTH MARKERS	X			ANCILLARY AREAS			
12. DEPTH MARKING LINE		X		47. RESTROOMS & SHOWERS	X		
PROTRUSIONS/DECORATIVE DESIGNS	X			48. DRINKING FOUNTAIN		X	
SKIMMER/OVERFLOW SYSTEM	X			49. POOL BLANKET	X		
15. RETURN INLET FITTINGS	X			50. INDOOR POOL VENTILATION		X	
16. LIGHTING		X		SUPERVISION			
17. HAND AND GRAB RAILS/STAIRS			X	51. PERMIT/PLAN REVIEW	X		
18. LADDERS/STEP HOLES	X			52. OPERATION LOGS/RECORDS	X		
19. DECK (trip hazards/slope/artificial cover)			X	53. TEST KIT	X		
20. DECK (4 ft. perimeter clearance)	X			54. TOWELS/SWIM WEAR		X	
21. DIVING BOARDS/STARTING BLOCKS		X		55. ANIMALS PRESENT	X		
22. VISIBLE ELECTRICAL HAZARDS/GFCI	X			56. EMPLOYEE HEALTH	X		
SAFETY EQUIPMENT				57. OTHER PUBLIC HEALTH HAZARDS	X		
23. LIFEGUARDS/CERTIFICATION	X			SAFETY SIGNS			
24. RESCUE POLE/BODY HOOK	X			58. "WARNING—NO LIFEGUARD ON DUTY"		X	
25. LIFE RING WITH ATTACHED ROPE			X	59. "CHILDREN UNDER 14 WITH PARENT/ ADULT GUARDIAN"	X		
26. SPA EMERGENCY SHUT-OFF SWITCH		X		60. "NO DIVING"	X		
27. SUCTION OUTLET FITTINGS/COVERS	X			61. "NO USE OF POOL AFTER DARK"	X		
28. SECONDARY ANTI-ENTRAPMENT DEVICE		X		62. "KEEP CLOSED" PROVIDED ON GATE	X		
DOORS/GATES/ENCLOSURE				63. "EMERGENCY EXIT"	X		
29. NO ACCESS PROVIDED TO ENVIRON. HEALTH	X			64. OCCUPANT LOAD	X		
30. GATES SELF-LATCHING & SELF-CLOSING	X			65. EMERGENCY CONTACT INFORMATION			X
31. GATE OPENS OUTWARDS AWAY FROM POOL	X			66. ARTIFICIAL RESPIRATION/CPR	X		
32. NO POINT OF ACCESS FROM RESIDENCES	X			67. SPA CAUTION & EMERGENCY SHUT-OFF		X	
33. EMERGENCY EXIT	X			68. DIARRHEA	X		
34. FENCE/GATE	X			69. SPRAY PARK/WAVE POOL		X	
35. CLIMBING HAZARDS	X						

Specialist: NAILAH SOUDER Phone: (925) 692-2546

Received by:

Nailah Souder

EMAILED

Emailed

7/23/2019 3:48:11PM



RECREATIONAL HEALTH ROUTINE INSPECTION REPORT

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VIOLATION AND CORRECTIVE ACTION

8. POOL SHELL

Observations: Unapproved pool shell color other than white.
-Maintain a white colored pool shell.

Corrective Action:

Maintain the pool shell in good condition. HSC [§116040 & 116043], CCR Title 22 [§65545], and CBC [§3103B, 3104B, 3108B.1 & 3108B.2]

**** Contra Costa Environmental Health Plan Review:** <http://cchealth.org/eh/plan-review/>

17. HAND & GRAB RAILS/STAIRS

Observations: Unsecured, loose, or wobbling hand rail at 2.5' depth tile marker.
-Properly secure the rail and maintain rigid installation. Contact your local Building Authority for proper installation and electrical bonding requirements.

Corrective Action:

Hand railings (at least 28" high) shall extend over the coping or edge of the deck for each ladder and stephole to at least a point above the top of the lowest step. Spa stairs should be equipped with one or two handrails, dependent on riser height, installed over the steps, with the leading railing edge extending up to a point not less than 12" from the plane of the bottom riser. HSC [§116040 & 116043] and CBC [§3103B, 3108B.1, 3108B.2, 3111B.1, 3111B.3, & 3111B.5, 3111B.6]

**** Contra Costa Environmental Health Plan Review:** <http://cchealth.org/eh/plan-review/>

**** Handrail Information:** <http://cchealth.org/eh/recreational-health/pdf/Pool-Handrail.pdf>

19. DECK (trip hazards/slope/artificial cover)

Observations: Fractures or holes in the deck.
-Repair the deck in an approved manner.

Corrective Action:

DECK (trip hazards / slope / artificial cover) The area surrounding a pool must be sloped to deck drains, not to the pool, its perimeter flow, or into an adjoining spa or other pool, and kept in good repair. HSC [§116040 & 116043], CCR Title 22 [§65535(a)], and CBC [§3102B, 3103B, 3114B.1, 3114B.3, & 3114B.4]

**** Contra Costa Environmental Health Plan Review:** <http://cchealth.org/eh/plan-review/>

25. LIFE RING W/ATTACHED ROPE

Observations: A) Missing rope-line on life ring.
-Replace the line. Life ring(s) shall have an attached 3/16 inch line long enough to span the maximum width of the pool. The line shall be stored to prevent entanglement.

B) Missing grab-line encircling the life ring.
-Replace the grab-line encircling the life ring.

Corrective Action:

Pool must have a life ring with a minimum exterior diameter of 17". Life rings shall have attached 3/16" line long enough to span the maximum width of the pool. The line shall be stored in a way to ensure it is readily accessible for use. HSC [§116040 & 116043] and CCR Title 22 [§65540(a)(c) & 65545]

65. EMERGENCY CONTACT INFORMATION

Observations: A) Missing the number of the nearest emergency services.
-Provide the sign.

B) Deteriorated and/or faded sign.
-Signs shall be legible.

Corrective Action:

"Emergency Contact Info" sign must be posted conspicuously, have at least 4 inches high lettering, and have 911, phone number for nearest emergency services, and the name and address of the pool facility. HSC [§116040 & 116043] and CBC [§3120B.1 & 3120B.6]

**** Safety Signs Handout:** <http://cchealth.org/eh/recreational-health/pdf/Safety-Signs-for-Pools.pdf>

GENERAL INSPECTION OBSERVATIONS

Small pool.



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Please be aware that the main drain and skimmer equalizer covers have a manufacturer's recommended lifespan. If your covers are older than this lifespan they become brittle due to the exposure to pool chemicals. Covers that are past the recommended service life should be replaced with approved covers and a new AB1020 compliance form (<http://cchealth.org/eh/recreational-health/pdf/AB1020-State-Compliance-Form.pdf>) must be completed and submitted by a qualified state licensed contractor or engineer within 30 days of the installation. Should you have questions on this, please contact your inspector.

RE-CIRCULATION EQUIPMENT

Pump Make: Pump Model: No. of Pumps: HP/RMP:	Filter Type: Screen filter No. of Filters: Sq. Ft.: Make: Model:	No. of Skimmers: Type: Cover Make: Cover Model: Install Date:
Jet Pump Make: Jet Pump Model: No. of Pumps: HP/RMP:	Disinfectant Feeder Make: Disinfectant Feeder Model: Disinfectant Feeder Type:	Main Drain Type: Drain Cover Make: Drain Cover Model: Install Date:
Chemical Cont. Make: Chemical Cont. Model:	Secondary Safety Type: Device Make: Device Model: Install Date:	Acid Feeder Make: Acid Feeder Model:



FACILITY EVALUATION INSPECTION REPORT

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Name: ROUND 2 CAFE		Date: 07/23/2019	
Address: 2600 MISSION BELL DR		City: SAN PABLO	Record ID #: SR0013667
Requestor: JBMO ENTERPRISES LLC	Requestor E-MAIL: JBM_LLC@YAHOO.COM	Phone #: 4088360005	
Program Element: RESTAURANT 150+ (RISK 2)	Service: FACILITY EVALUATION	Time In: 10:30 am	Time Out: 12:15 pm
Comply-by Date:			
A \$ 174/hr (1hr minimum) fee may be charged for verified complaints, to reopen facilities ordered closed, re-placard inspections or when violations noted during an inspection are not corrected prior to the re-inspection date. Any or all violations may be posted on the Contra Costa Environmental Health Website.			
General Inspection Observations			

On-site for facility evaluation/change of ownership inspection SR13667.

Change of ownership is approved, effective immediately.

Facility is approved with the following equipment and sinks:

Walk-in refrigerator

Salad bar

(2) tabletop pizza ovens

(2) TurboChef ovens

(2) deep fryers

Flat grill with oven

4 burner stove with oven

Grill with oven

(2) display refrigerators

(2) 3 comp sinks with ware wash sinks

(2) ice machines

Tabletop soda machine

(2) tabletop vendor refrigerators

1 door upright freezer

1 door/3 drawer refrigerator with cold inserts

2 door upright refrigerator

(2) upright refrigerator/freezer

2 door upright refrigerator

Owner plans to begin operation in August 2019, at start of fall semester classes.

(4) vending machines in dining room do not belong to facility, maintained by college.

Facility plans to remove (2) display refrigerators.

Continue to correct observed violations, inspector will follow-up at first routine inspection.

CONDITIONAL APPROVAL TO OPERATE FACILITY

White "Placard Pending" posted.

Violation Comments

06. Adequate hand washing facilities: supplied and accessible

Observations: A) Lacking paper towels inside dispenser at hand sinks in kitchen #1 and #2.

-Provide paper towels inside dispenser at all hand sinks.

B) Lacking Handwash Signs at all hand sinks.

-Provide hand wash signs at hand sinks. HANDWASH SIGNS PROVIDED to operator during inspection.

Corrective Action:

Adequate facilities shall be provided for hand washing with soap & towels or drying device provided in dispensers; dispensers shall be maintained in good repair (113953, 113953.1, 113953.2).

14. Food contact surfaces: clean and sanitized

Observations: A) Minor-build-up on deli slicer.

B) Minor black build-up inside ice machines in kitchen #1 and #2.

C) Minor build-up on and inside knife holster in kitchen #1.

-Clean and sanitize deli slicer prior to use. Clean and sanitize inside both ice machines. Clean and sanitize knife holster. Maintain deli slicer, ice machines, and knife holster free of build-up.



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Corrective Action:

All food contact surfaces of utensils & equipment shall be clean & sanitized. Utensils must be washed with cleaning agent (100°F or as per manufacturer specifications), rinsed in clear water, then immersed in sanitizing solution (113984d, 114097, 114099.1-114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115, 114117, 114125b).

20. Hot and cold water available

Observations: Hot water at 3 comp sinks and prep sinks measured 111F-117F.

-Investigate and repair to provide hot water at least 120F to 3 comp/prep sinks.

Corrective Action:

An adequate, protected, pressurized, potable supply of hot water & cold water shall be provided at all times (114163a3, 114189, 114192, 114192.1, 114195).

21. Sewage and wastewater properly disposed

Observations: A) Lacking 1" air gap between drain pipe and floor sink under 3 comp sink in kitchen #2.

-Provide 1" air gap.

B) Drain pipe not centered over floor sink under 3 comp sink in kitchen #2, waste water pooling on floor when sink turned on.

C) Drain pipe not centered over floor sink under ice machine in kitchen #1.

-Properly place drain pipe over floor sinks to allow proper waste water disposal.

Corrective Action:

All liquid waste must drain to an approved fully functioning sewage disposal system (114197).

23. Food safety certification and food handler cards: valid, available for review

Observations: Unable to provide valid 5 year manager food safety certificate.

-Provide valid 5 year manager food safety certificate within 60 days.

Corrective Action:

Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food shall have an employee who has passed an approved food safety certification examination. An individual involved in the preparation, storage or service of food in a food facility must obtain a food handler card (113790, 113947.1, 113948).

Toxic substances properly identified, stored and used

Observations: Unlabeled chemical bottle at cook line.

-Remove unlabeled chemical bottle, provide identifying labels for all chemical bottles.

Corrective Action:

Only those insecticides, rodenticides, & other pesticides that are necessary & specifically approved for use in a food facility may be used. All poisonous substances, detergents, bleaches, & cleaning compounds shall be stored separate from food, utensils, packing material, & food contact surfaces (114141, 114254-114254.3).

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

Observations: A) Lacking chlorine/quaternary ammonia sanitizer test strips.

-Provide sanitizer test strips.

B) Minor black build-up on sealant between 3 comp sink and wall in kitchen #1.

-Clean and maintain sealant of 3 comp sink.

Corrective Action:

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

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



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Observations: A) (1) inoperable TurboChef oven. Operator stated facility plans to have unit repaired.

-Repair, replace, or remove unit.

B) Cold inserts of 1 door/3 drawer refrigerator next to salad bar maintaining at 42F-45F.

-Investigate and repair unit to maintain at 41F or below.

C) 1 door upright freezer next to TurboChef ovens maintaining at 66F, internal thermometer displaying 6F.

-Investigate and repair unit to maintain at 32F or below. Ensure internal thermometer is working properly.

D) (2) domestic microwaves in dining room.

-Replace domestic microwaves with NSF/ANSI certified commercial microwaves when domestic units break.

E) 2 door upright refrigerator in kitchen #2 maintaining at 42F-46F.

-Investigate and repair unit to maintain at 41F or below.

F) Minor ice build-up inside 2 door upright freezer in kitchen #1 and 1 door upright freezer in kitchen #2.

-Remove ice build-up.

F) 1 door upright refrigerator in kitchen #2 maintaining at 46F.

-Investigate and repair unit to maintain at 41F or below.

Corrective Action:

All utensils & equipment shall be fully operative & in good repair. All utensils & equipment shall be approved, installed properly & meet applicable standards. Food prep sink shall be provided, properly installed, kept clean & clear at all times (114130, 114130.1-114130.5, 114132, 114133, 114137, 114139, 114153, 114163-114169, 114175, 114177, 114180, 114182).

38. Thermometers provided and accurate

Observations: A) Lacking working thermometers inside (2) tabletop vendor refrigerators next to soda machine.

-Provide thermometers.

B) Broken thermometer display for 1 door/3 drawer refrigerator next to salad bar.

-Repair internal thermometer display or provide working thermometer for unit.

C) Facility lacking metal probe thermometer.

-Provide metal probe thermometer.

Corrective Action:

An accurate, easily readable, metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2°F shall be provided for each hot & cold holding unit of potentially hazardous foods & high temperature ware-washing machines (114099.5, 114099.7, 114157, 114159).

42. Toilet facilities: properly constructed, supplied, cleaned

Observations: Inoperable toilet in men's restroom, covered with black trash bag.

-Repair men's restroom toilet.

Corrective Action:

Toilet facilities shall be maintained clean, sanitary, & in good repair. Toilet facilities shall be separated with a well fitted self-closing door. Wall mounted toilet paper dispenser shall be permanently installed (114250, 114250.1, 114276).

44. Floors, walls and ceiling: built, maintained and clean

Observations: Minor build-up on floor under cook line equipment.

-Clean and maintain floors at cook line.

Corrective Action:

Floors/walls/ceilings surfaces, other than customer service area, shall be constructed of durable, smooth, nonabsorbent, easily cleanable materials & shall be kept clean & in good repair. Approved base coving shall be provided in all areas, except for customer areas & areas where food is stored in its original unopened packaged or containers (114257, 114266, 114268, 114268.1, 114269, 114271, 114272).

47. Plan review

Observations: Facility plans to remove wall between kitchen #1 and #2.

-Plan Review/permitting may be required. Contact this Division and City Building Department for more information.

Corrective Action:

A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of a retail food facility (114380).

Violation numbering scheme corresponds to the Contra Costa Environmental Health compliance checklist and marking guide.



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Temperature/Sanitizer Observations

Item/Location	Temp/Sanit	Item/Location	Temp/Sanit	Item/Location	Temp/Sanit
1 door upright refrigerator/Front	41.0 F	Hot water/All hand sinks	100.0 F	Display refrigerator/Front	40.4 F
1 door/3 drawer refrigerator with cold inserts/Refrigerator	41.0 F	2 door upright freezer/Kitchen 1	4.0 F	Walk-in refrigerator	35.4 F
1 door upright refrigerator/Front	41.0 F	1 door upright freezer/Kitchen 2	5.0 F	Beverage display refrigerator/Front	37.0 F
1 door upright freezer/Front	6.0 F				

CONDITIONAL APPROVAL
TO OPERATE FACILITY

Conditional approval granted to operate this facility providing that a Permit to Operate application, verification of ownership (Articles of Incorporation, SOS Certificate of Registration, escrow documents, etc.), annual permit fee, and outstanding inspection fees are submitted to Contra Costa County Environmental Health (EH) at least 3 and no longer than 5 business days after the date of this inspection.

Failure to obtain a Permit to Operate prior to opening for business may incur closure of this facility and a penalty of 3 times the permit fee.

Notify Environmental Health in writing if not opening for business within the time period specified above.

Specialist: NAILAH SOUDER Phone: (925) 692-2546

Received by: _____

Nailah Souder

King, Bruce

From: Thomas Nguyen <tnguyen@freshnatural.com>
Sent: Tuesday, July 23, 2019 6:39 PM
To: Roderick Herrera; Mariles Magalong; Ben Cayabyab; Mariel; Peter Dinh; Nelson Ng; Bruce King
Subject: Re: Contra Costa
Attachments: InspectionReport.pdf

**** Email from External Sender ****

Attached is the full inspection for your review.

On Tue, Jul 23, 2019 at 4:38 PM Thomas Nguyen <tnguyen@freshnatural.com> wrote:

Rod, Bruce and Mariles,

We just had an initial inspection from the health department. Below are their findings/comments and some supporting images.

Can you please instruct Pacific Dining to take care of the items below before releasing them from the premises? Several of these issues are cleaning and sanitation issues that outgoing vendors should be responsible for.

Thank you.

1. Deep Fryer: remove greasy on the floor underneath the deep fryer.
2. Sink: remove molds around the sink
3. Griller: remove rusty grills
4. Freezer: remove and clean the freezer
5. Ice makers: remove molds (both makers)

These are some of the remarks from today's inspection by Health Environmental Department. I hope you can notify the school ASAP before they give clearance to Pacific Dining this Thursday.

Thank you

Nelson Ng

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Thomas Nguyen
Vice President
Fresh & Natural Food Service Group
Cell: 408-242-7954
Email: tnguyen@freshnatural.com

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Thomas Nguyen
Vice President
Fresh & Natural Food Service Group
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