NORTHERN NEVADA
Public Health
Environmental Health

P. 775-328-2434
1001 E Ninth St. Bldg. B
Reno, NV 89512
NNPH.org

Staff Report
Board Meeting Date: June 10,2024

DATE: June 10, 2024

TO: Food Protection Hearing and Advisory Board

FROM: James English, Environmental Health Specialist Supervisor 775-900-7239, jenglish@NNPH.org

Lauren Clapham, Environmental Health Specialist 775-447-3756, lclapham@NNPH.org

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.

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.

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,

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.

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.

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-in-charge, 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.

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

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.

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.

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.

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

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.

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 three-compartment 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.

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

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.

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.

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

Application must be completed within seven days from receipt and submitted to WCHD or appropriate building department.
If sending to Washoe County Health District (WCHD), you may send via email: **ehsplanreview@washoecounty.us**

Name of Establishment: EK FOOD INC. (Bab cafe)
Address: 303 W 3rd st.
City, State Zip: Reno, NV. 89503
Phone (if available): 775 - 378 - 3897 Fax: ___ - ___ - ___

Owner or Owner's Representative: Jihoon Ryu
Address: 1733 Shadow Park Dr.
City, State Zip: Reno. NV. 89523
Phone (if available): 775 - 378 - 3897 Fax: ___ - ___ - ___
E-mail Address: jihoon628@hanmail.net

RECEIVED
FEB 10 2017
Washoe County Health District
Environmental Health

Company: EK FOOD INC.
Contact Person: Jihoon Ryu
Address: 1733 Shadow Park Dr.
City, State Zip: Reno, NV. 89523
Phone (if available): 775 - 378 - 3897 Cell: ___ - ___ - ___
E-mail Address: jihoon628@hanmail.net
Name of Submitter: Ryan, Pinjuv Ryan@PinecrestConstruction.net
Title (e.g., owner, manager, architect, etc.): Project Manager Pinecrest Construction 224-3221

I certify that the information in this application is correct, and I understand that any deviation without prior approval from this Health District office may nullify plan approval.

Signature: _____ (Owner or Responsible Representative) Date: 2/9/2017

Hours of Operation:
Sun: 11 - 9 Mon: 11 - 9 Tue: 11 - 9 Wed: 11 - 9 Thu: 11 - 9 Fri: 11 - 9 Sat: 11 - 9

Projected number of meals served between product deliveries:
Breakfast: 0 Lunch: 50 Dinner: 70
Number of seats: 42 Facility total square feet: 2120
Projected start date of construction: 2/15 Projected completion date: 4/15

TYPE OF FOOD SERVICE (check all that apply):

- ☑ Restaurant
- ☐ Grocery
- ☐ Snack Bar
- ☐ Deli
- ☐ Meat Market
- ☐ Other (explain): _____
- ☐ Mobile
- ☐ Bar
- ☐ Manufacturing
- ☐ Single-service (disposable): ☐ Plates ☐ Glassware ☐ Silverware
- ☐ Multi-use (reusable): ☐ Plates ☐ Glassware ☐ Silverware
- ☐ Warehouse
- ☐ Bakery

Indicate any **specialized processes** that will take place:

☐ Curing ☐ Acidification (Sushi, etc.) ☐ Reduced Oxygen Packaging (e.g., Vacuum)

☐ Smoking ☐ Sprouting Beans ☑ Other: none.

Explain checked processes: _____

COLD STORAGE

Method used to determine cold storage requirements: Every product goes into kitchen will be inspected by managers who have Food Protection Manager Certification, and determined.

Cubic-feet of reach-in cold storage:

Reach-in refrigerator storage: 95 ft^3
Reach-in freezer storage: 46.5 ft^3

Number of reach-in refrigerators: 4
Number of reach-in freezers: 1

Square-feet of walk-in cold storage:

Walk-in refrigerator storage: 0 ft^2
Walk-in freezer storage: 0 ft^2

HOT HOLDING (≥ 135F)

Food that will be held **hot:** Cooked rice, pre-cooked meats, miso soup, korean style clear noodle, steamed vegetable, (everything just before serve)

COLD HOLDING (≤ 41F)

Food that will be held **cold:** Cooked vegetable (before serve), marinated meats (prep), vegetable, meats, sauses, egg

COOLING N/A

Indicate by checking the appropriate boxes how cooked food will be cooled to 41F (70C) within 6 hours.

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

Cooling Process	Meat	Seafood	Poultry	Other*
Shallow Pans				
Ice Baths				
Rapid Chill				

THAWING

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	✓		✓	
Running Water less than 70 F (21 C)	✓	✓	✓	
Cooked Frozen				
Microwave				

FOOD HANDLING PROCEDURES

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.

1. **READY-TO-EAT FOOD HANDLING** (edible without additional preparation necessary, e.g., salads, cold sandwiches, raw molluscan shellfish, etc.)

None.

2. **PRODUCE HANDLING**

All vegetable will be delivered as fresh. We store in regnigerators, after inspection, and put delivery date. With prep schedule, cooks prepare and slice for eaeh day consumption.

3. **POULTRY HANDLING**

Frozen products will be delivered, and we slice. After marinated we make prep pans for cooking. We stone pans in freezer or refrigerators.

4. **MEAT HANDLING**

Fresh meats will be delivered, and we store in Freezer before we slice. After we slice into the size we need, we marinated with sauces. And we make prep pans for cooking before serving. And we store pans with delivery date in freezer or refrigerator.

5. **SEAFOOD HANDLING**

We serve only shrimp in fried rice in seafood. Frozen shrimp will be delivered and stored as frozen. Frozen shrimp will be directly cooked just before serve.

DRY STORAGE

Provide information on the frequency of deliveries and expected gross volume that is to be delivered each time: 100 lb dry clear noodle each 2weeks or month.

Square feet of dry storage shelf space: 100 ft²

Where will dry goods be stored? On shelves in the kitchen

WATER SUPPLY - SEWAGE

1. Water supply: ☑ Municipal ☐ Well Sewer: ☑ Municipal ☐ Septic
2. Ice will be: ☑ Made on premises or ☐ Purchased
3. Water heater:
   - Tank type:
     a. Manufacturer and model: _____
     b. Storage capacity: _____ gallons
        - Electric water heater: _____ kilowatts (kW)
        - 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)**

   - Tankless:
     a. Manufacturer and model: Rinnai REU-KBD3237FFUD-US
     b. Quantity of tankless water heaters: (1)

(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: 28" Depth: 12"
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

HANDWASHING

Indicate number and location of handwashing sinks: (1) 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: _____
4. Describe location for storage of recyclables (e.g., cooking grease, cardboard, glass, etc.): Trash Enclosure

SERVICE SINK

1. Location and size of service (mop) sink/can wash: In the back kitchen.
2. Is a separate mop storage area provided? ☐ Yes* ☑ No *If yes, describe type and location:

INSECT AND RODENT CONTROL

1. 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 storage separated.

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

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT NOTES

No. of Critical Risk Factor/Intervention Violations: ___

Facility Status:
- ☐ Pass
- ☐ Conditional Pass
- ☐ Closed

DBA/Name: Risk Category Type: Ek foods		Date: 3/15/17
Address: 303 W 3rd Street	City/Zip: Reno, NV	Permit #: 3061 7-05177
Person In Charge: David Weigenstein		

Observations and Corrective Actions Continued:

- Rough Inspection

- Hood Area construction by installed - no issues
- Plenty Lockers no issues
- construction according to plans - no issues

floor sinks - ok Discussed

- Call when Reno 328-2693

April mid to late for final

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):	
Environmental Health Specialist: [signature] 718	Received By: D.R. Wi[signature]

Page ___ of ___

ORIGINAL – FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW – HEALTH DISTRICT

H-713-90 V3 (11/2016)

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

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT NOTES

No. of Critical Risk Factor/Intervention Violations: ___

Facility Status:
- ☐ Pass
- ☐ Conditional Pass
- ☐ Closed

DBA/Name: Risk Category Type: Et-foods Prefinal		Date:
Address: 303 W 3rd Street	City/Zip: Reno, NV	Permit #: 17-05177
Person In Charge: Ryan Pinjuo		

Observations and Corrective Actions Continued:

– Prefinal –

Equipment not set yet.

- Trap installed

Before final:

(1) Seal concrete column w/ trap on creator out surface

(2) Finish all construction

(3) Ramp up around floor sink base

Call for final 328-2693 –

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):	
Environmental Health Specialist:	Received By:

Page ___ of ___

ORIGINAL – FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW – HEALTH DISTRICT

H-713-90 V3 (11/2016)

TRUCKEE MEADOWS WATER AUTHORITY

Quality. Delivered.

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

TRUCKEE MEADOWS WATER AUTHORITY

Quality. Delivered.

WATER RESOURCES RECEIPT

Project Name: EK Foods, TI **Project No.:** 17-5418

Project Address: 303 3rd. St. **Check No.:** 2036

Total Received from: Pinecrest Construction & Development, Co.

Date: 3/7/2017 $ 100.00

			Internal Use		
Will Serve Preparation Fee			1-1-4450	$	100.00
Due Diligence for Water Resource Credits ($150/parcel)			1-1-4450	$	0.00
EOT, ROC & PBU Preparation 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 AF x $	1,830.00	1-2-4950	$	0.00
TMWA Agent: David Nelson			**TOTAL**	$	100.00

TRUCKEE MEADOWS WATER AUTHORITY

Quality. Delivered.

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.

Attachment B

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 **FACILITY CONSTRUCTION INSPECTION REPORT**	**Plans Permit #:** BLD17-05177 **Inspections:** ☐ Rough ☐ Pre-Final ☑ Final ☑ Opening

DBA/Name: Bob Cafe		Date: 4/24/17
Address: 303 W 3rd St.	City/Zip: Reno, NV 89503	Total Time:
Person In Charge: Eunley Ko, Jimeon Ryan	825-415 Am	WCHD Permit #: H17-0237 Food

Observations and Corrective Actions:

All construction complete:
Handsinks / scullery sinks installed & Hot/cold working
All Plumbing installed properly - floorsinks set properly
Hood area constructed properly
Ready in coolers @ 41°F - Thermometer inside
freezer OK
All Equipment NSF & installed properly
Walls - painted & frp material
- floors sealed
Dining area - no issues
Refrigerators - no issues

* If food prep moves to back area column - surface must be smooth, sealed, durable, & easily cleanable - installed FRP

Front area - (P.U.S) → Soda machine plumbed to floorsink

* Bob Cafe ok to open & update / permit issued.

* must meet CFPM Requirements w/in 60 days of Today's Date (4/24/17)
Post & complete CFPM Requirements by 6/24/17

ok to open when Ready (5/1/17)

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.

Environmental Health Specialist: [signature] 718	Received By: [signature]

[signature] 789

Page ___ of ___

ORIGINAL – PROPERTY REPRESENTATIVE | YELLOW – HEALTH DISTRICT

H-713-122 (4/2017)

BUD17-09177

Menu List

bibimbab ~ Mixing bowl

Brown Rice +$1.00

		classic cooked vegetable (Cucumber, Carrot, Zuccini, Radish, Spinach, Egg)	Fresh fresh vegetable (Spinach, Romein, Onions)
Bulgogi	Beef	11.99	11.99
Jeyuk	Spicy Pork	10.99	10.99
Dakgalbi	Teriyaki Chiken	9.99	9.99
Dubu	Tofu	9.99	9.99

RECEIVED
FEB 09 2017
CITY OF RENO
Community Development Dept.

RECEIVED
FEB 10 2017
Washoe County Health District
Environmental Health

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	No. of Critical Risk Factor/Intervention Violations: 4
	FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT	Facility Status: ☐ Pass ☑ Conditional Pass ☐ Closed

DBA/Name: [illegible]	Risk Category: 3	Type: Rest	Date: [illegible]
Address: [illegible]	City/Zip: Reno		Permit #: [illegible]
Owner/Operator: [illegible] Inc	Person In Charge: [illegible]		Phone #: [illegible]
Hours of Operation: [illegible]	Area NO: [illegible]	Inspection Type: Routine	Time In: [illegible] / Time Out: 2:35p
Certified Food Protection Manager: [illegible]	Exam Provider: [illegible]	Certification #: [illegible]	Date Expired: 12/12/2021

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 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 website: www.WashoeEats.com

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

#	IN	NA	NO	OUT Critical	OUT Non Critical	Item	R	COS
						Food/Color Additives and Toxic Substances		
24		✓				Food additives; approved and properly used	R	COS
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		
26	✓					Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and 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		
31		✓				Pasteurized eggs used where required	R	COS
						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		
36	✓					Food properly labeled; original container	R	COS
						Prevention of Food Contamination		
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 veg	R	COS
						Proper Use of Utensils		
41	✓					In-use utensils: properly stored	R	COS
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
						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		
47	✓					Plumbing installed; proper backflow devices	R	COS
48	✓					Toilet facilities: properly constructed, supplied, and clean	R	COS
49	✓					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

Key: **IN** = In Compliance ; **N/A** = Not Applicable; **N/O** = Not Observed; **OUT** = Out of Compliance; **COS** = Corrected On-Site; **R** = Repeat Violation

Temperatures Observed: Item / Location / Temperature [illegible] @ 33-40 F [illegible] Hot hold (rice, chicken, tofu) @ 145-190F

Observations and Corrective Actions:

8b- [illegible]

[illegible]

[illegible] RTE [illegible]

[illegible] RTE food [illegible] contamination. COS [illegible]

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): 10/23/20

Environmental Health Specialist: [illegible] | Received By: [illegible]

ORIGINAL – FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW – HEALTH DISTRICT

H-713-90 V2 (11/2016)

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 **FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT NOTES**	No. of Critical Risk Factor/Intervention Violations: 3 Facility Status: ☐ Pass ☒ Conditional Pass ☐ Closed

DBA/Name: Risk Category Type: Bak Cafe		Date: 10/20/2017
Address: 303 3rd St	City/Zip: Reno	Permit #: H17-C237FOOD
Person In Charge: Jihyon Ryu		

Observations and Corrective Actions Continued:

13c- Observed raw vegetables stored on ground. Ensure all food and food contact items are stored at least 6" off ground to prevent environmental contamination.

14- Observed meat slicer stored with food residue on it. Ensure all equipment is thoroughly cleaned before and after use. Meat slicer is used with raw meats, and it is imperative that all surfaces of it are thoroughly cleaned to prevent contamination and bacteria growth.

15- Observed cooked sauce in reach-in fridge at 140F to be cooled. This is not an effective way to cool foods. Foods that are being cooled should be cooled rapidly using an ice bath and frequent stirring. Putting hot foods into reach-in cooler reduces effectiveness of unit and does not allow food to cool properly. Food that is cooked and cooled must go from 135F to 70F within 2 hours and 70F to 41F within the next 4 hours to prevent bacteria growth.

216- Facility is using time as a control for fried chicken and fried noodles, but is not properly marking foods with time. All PHF/TCS foods that are being maintained with time as a control must be clearly marked with the time the product is to be discarded/the time the item is removed from holding. These foods may only be kept for 4 hours, otherwise all PHF/TCS foods must be kept at <41F or >135F (i.e. outside of temperature danger zone). Ensure foods are clearly marked with time stamp. CCS.

→

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): 10/23/2017	
Environmental Health Specialist: [signature] 759	Received By: [signature]

ORIGINAL – FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW – HEALTH DISTRICT

H-713-90 V3 (11/2016)

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 **FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT NOTES**	No. of Critical Risk Factor/Intervention Violations: 3 Facility Status: ☐ Pass ☒ Conditional Pass ☐ Closed

DBA/Name: Risk Category Type: Bak Cafe		Date: 10/20/2017
Address: 303 3rd St	City/Zip: Reno	Permit #: HM-C257FCCD
Person In Charge: Jheon Ryu		

Observations and Corrective Actions Continued:

25a. Observed two spray bottles not labeled with contents. Ensure all bottles are clearly labeled with contents to prevent misuse. Observed chemical spray bottle stored above food. Ensure all chemicals are stored in a manner that does not present risk of contamination (ie. below foods and food contact surfaces). COS.

20 ~~Observed~~ Facility has chlorine bleach and quaternary ammonia as sanitizers, but has no test strips available. Obtain test strips and test solution regularly. Maintain bleach at 50-100ppm and quat at 200-400ppm for adequate sanitization.

Notes:
Facility makes kimchi under refridgeration and keeps for less than 7 days - no specialized processes.
Ensure 3 compartment sink is sanitized before and after using it for rinsing/defrosting food. Facility stated they do this and described process.

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): 10/23/2017	
Environmental Health Specialist: [signature] 789	Received By: [signature]

ORIGINAL – FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW – HEALTH DISTRICT

H-713-90 V3 (11/2016)

Attachment D

Bok Cafe - Reinspect

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

No. of Critical Risk Factor/Intervention Violations: 0

Facility Status:
☑ Pass
☐ Conditional Pass
☐ Closed

DBA/Name: Bok Cafe		Risk Category: 3	Type: Rest	Date: 5/22/2017
Address: 383 3rd St		City/Zip: Reno		Permit #: HR-C-23-FOOD
Owner/Operator: Ey Food Inc	Person In Charge: Jiheon Ryu			Phone #: 562-3016
Hours of Operation: 10-9p	Area NO: HFC96	Inspection Type: Reinspection Fee	Time In: 8:50p	Time Out: 10p
Certified Food Protection Manager: Jiheon Ryu	Exam Provider: SS	Certification #: 14524550		Date Expired: 12/13/2021

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.

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

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

#	IN	NA	NO	OUT Critical	OUT Non Critical			
						Food/Color Additives and Toxic Substances		
24			■		■	Food additives: approved and properly used	R	COS
25a	Y	■	■			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		
26			■		■	Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan	R	COS
						Equipment and Facilities		
27		■	■	■		Insects, rodents and animals not present/outer openings protected	R	COS
28	Y		■			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		
31			■	■		Pasteurized eggs used where required	R	COS
						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		
36		■	■	■		Food properly labeled; original container	R	COS
						Prevention of Food Contamination		
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		■	■	■		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
46		■	■	■		Non-food contact surfaces clean	R	COS
						Physical Facilities		
47		■	■	■		Plumbing installed; proper backflow devices	R	COS
48		■	■	■		Toilet facilities: properly constructed, supplied, and clean	R	COS
49		■	■	■		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

Key: **IN** = In Compliance ; **N/A** = Not Applicable; **N/O** = Not Observed; **OUT** = Out of Compliance; **COS** = Corrected On-Site; R = Repeat Violation

Temperatures Observed: Item / Location / Temperature

10/0

Observations and Corrective Actions:

All previously noted violations have been corrected: Hand sink signage available, new soap dispensed; Raw animal foods stored below RTE foods; Ice bath tested on ground; Meat slicer stored clean; No eating observed; Items time-marked; Spray bottles labeled, chemicals stored below food; test strips obtained

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): N/A

Environmental Health Specialist: [signature]

Received By: [signature]

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

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

No. of Critical Risk Factor/Intervention Violations: 6

Facility Status:
☐ Pass
☒ Conditional Pass
☐ Closed

DBA/Name: Bako Cafe	Risk Category: 3	Type: Rest	Date: 6/25/18
Address: 303 3rd Street	City/Zip: Reno		Permit #: H17-0237FOOD
Owner/Operator: EK Food Inc.	Person In Charge: Lee Seongju / Kelly August		Phone #: 502-3018
Hours of Operation: 11am-9pm	Area NO: HF07	Inspection Type: Routine	Time In: 11:30am / Time Out: 1:30pm
Certified Food Protection Manager: Lee Seongju	Exam Provider: SS	Certification #: 14524551	Date Expired: 12/12/21

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.

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

#	IN	NA	NO	OUT Critical	OUT Non Critical	Risk Factor Interventions		
						Supervision		
1					X	Demonstration of Knowledge/Active Managerial Control	R	
						Employee Health		
2	X					Communicable Diseases: knowledge, responsibilities, reporting	R	
3	X					Communicable Diseases: proper use of restriction/exclusion	R	
						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
						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
						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		X				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				Required Records: parasite destruction	R	
12b		X				Required Records: Shellstock tags maintained for 90 days in chronological order	R	
						Food Protection from Contamination		
13a	X					Separating raw animal foods from raw or cooked RTE foods	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					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
						PHF/TCS Foods		
16			X			Food cooked to proper final cook temperature	R	COS
17			X			Proper reheating procedures for hot holding		
18				X		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					Proper date marking and disposition	R	COS
21b					X	Time as a public health control: written procedures and records	R	COS
						Consumer Advisory		
22		X				Consumer advisory provided if required	R	COS
						Highly Susceptible Populations		
23		X				Pasteurized foods used; prohibited foods not offered	R	COS

#	IN	NA	NO	OUT Critical	OUT Non Critical			
						Food/Color Additives and Toxic Substances		
24		X				Food additives: approved and properly used	R	COS
25a				X		Poisonous or toxic chemicals properly identified, stored, and used	R	COS
25b		X				Poisonous or toxic materials held for retail sale properly stored	R	COS
						Conformance with Approved Procedures		
26		X				Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan	R	COS
						Equipment and Facilities		
27	X					Insects, rodents and animals not present/outer openings protected	R	COS
28				X		Warewashing equipment installed, maintained, and used; proper sanitization	R	COS
29	X					Hot and cold water available; approved source	R	COS
30	X					Sewage and wastewater properly disposed; availability of toilet facilities	R	COS
						Approved Retail Practices		
						Safe Food		
31		X				Pasteurized eggs used where required	R	COS
						Food Temperature Control		
32					X	Proper cooling methods used; adequate equipment for temperature control	R	COS
33			X			Plant food properly cooked for hot holding	R	COS
34					X	Approved thawing methods used	R	COS
35	X					Thermometers provided and accurate	R	COS
						Food Identification		
36	X					Food properly labeled; original container	R	COS
						Prevention of Food Contamination		
37					X	Contamination prevented during food preparation, storage and display	R	COS
38	X					Personal cleanliness	R	COS
39					X	Wiping cloths: properly used and stored	R	COS
40	X					Washing fruits and vegetables	R	COS
						Proper Use of Utensils		
41					X	In-use utensils: properly stored	R	COS
42	X					Utensils, equipment and linens: properly stored, dried, and handled	R	COS
43	X					Single-service / single-use articles: properly stored and used	R	COS
44	X					Slash resistant / cloth gloves used properly	R	COS
						Utensils, Equipment and Vending		
45	X					Food and non-food contact surfaces cleanable, properly designed, constructed, and used	R	COS
46	X					Non-food contact surfaces clean	R	COS
						Physical Facilities		
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	X					Physical facilities installed, maintained, and clean	R	COS
51	X					Adequate ventilation and lighting; designated areas used	R	COS

Key: **IN** = In Compliance ; **N/A** = Not Applicable; **N/O** = Not Observed; **OUT** = Out of Compliance; **COS** = Corrected On-Site; **R** = Repeat Violation

Temperatures Observed: Item / Location / Temperature 3-door reach-in: All TCS foods checked at less than 41°F; TCS foods in 2-door reach-ins checked at 39°F to 42°F - adjust unit to ensure holding temps of 41°F or below at all times - Hot Holding: all TCS foods in steam wells + rice cooker @ 158°F = -173°F

Observations and Corrective Actions:
1) CFPM not aware of cooling procedures + times/temps + not monitoring cooling temps or cold holding temps. Cooling logs + retrigerated storage temp logs provided to Operator - cooling logs + retrig must be used for all TCS food cooling until further notice + retrigerated storage temps must be taken + recorded at least 2x/day until further notice. Observed several ~~violations~~ actions (storing raw meats on ground, improper washing/sanitizing + improper cooling) occuring due to lack of space in facility. If ~~these~~ critical violations are observed during future inspection process + menu may be restr. ch by the acth

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): 6/28/18

Environmental Health Specialist: [signature] #791

Received By: [signature]

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: 6 Facility Status: ☐ Pass ☒ Conditional Pass ☐ Closed

DBA/Name: Risk Category Type: Bab Cafe		Date: 6/25/18
Address: 303 3rd St.	City/Zip: Reno	Permit #: H17-0237FOOD
Person In Charge: Lee Jeongju		

Observations and Corrective Actions Continued:

4) Observed water bottle with screw cap stored on prep table. Employee beverage containers must have a contamination free process for drinking the beverage such as a lid, with a straw and containers must be stored below/seperate from food preparation areas to prevent contamination.

8a) Hand sink blocked with garbage can at time of inspection. Hand sinks must be accessible at all times for proper employee hand washing. COS

6) Observed several employees change tasks (wash dishes to food prep, break to food prep) with out washing hands prior to putting on gloves. Employees must wash hands when changing tasks + changing gloves. Employees directed to wash hands properly & put on new gloves - COS.

18) Sauce cooked the previous night checked at 83°F. Per operator sauce was left on ice in sink overnight & then moved to back dry storage area at room temp. in the morning. TCS foods must be cooled from 135°F to 70°F within 2 hours and from 70°F to 135°F in an additional 6 hours to prevent bacteria growth. Sauce vol. discarded. Facility must begin keeping temperature cooling logs until further notice. This is a repeat violation from the previous inspector. Failure to properly conduct cooling processes may result in suspension of the process.

20) Cooked veggies in mak-up units at 43°F-46°F. Per operator, veggies just loaded/prepped within the hour - moved to 2-door refrigerator, &

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): 6/28/18	
Environmental Health Specialist: [signature] sh#281	Received By: [signature]

ORIGINAL – FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW – HEALTH DISTRICT

H-713-90 V3 (4/2017)

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: 6 Facility Status: ☐ Pass ☒ Conditional Pass ☐ Closed

DBA/Name: Risk Category Type: Bab Cafe		Date: 6/25/18
Address: 303 3rd St.	City/Zip: Reno	Permit #:
Person In Charge: Lee Jeonja		

Observations and Corrective Actions Continued:

32) Improper cooling methods observed - sauce, veggies cooling in covered containers. Cool TCS foods in uncovered shallow containers & ensure temp of 41°F or less is reached prior to covering.

34) Observed raw chicken & pork thawing on ground. TCS foods must be thawed using one of the approved methods 1) under refrigeration 2) under cold running water, or 3) during the cooking process. COS.

37) Observed containers of raw chicken & raw beef stored on the ground. Per operator, chicken & beef being stored on the ground because a delivery was just received & there was no space for chicken & beef in reach-in. Directed operator to move non TCS foods - whole squash & radish to dry storage area to allow for space in refrigerator for TCS foods. Discontinue storing food on the ground to prevent contamination.

39) Observed damp wiping cloths stored on counters throughout facility. Damp wiping rags must be stored in sanitizer solution between use. COS.

41) Observed one rice spoon stored on damp rag & one rice spoon being stored in room temp. water. All in use utensils must either be stored on a clean, dry surface & switched out/washed & sanitized every 4 hours, or in hot water at 135°F 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 established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): 6/28/18	
Environmental Health Specialist: [signature] #781	Received By: [signature]

ORIGINAL – FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW – HEALTH DISTRICT

H-713-90 V3 (4/2017)

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: 6 Facility Status: ☐ Pass ☒ Conditional Pass ☐ Closed

DBA/Name: Risk Category Type: Bab Cafe		Date: 6/25/18
Address: 303 3rd St.	City/Zip: Reno	Permit #: H17-0237FOOD
Person In Charge: Lee Jeonja		

Observations and Corrective Actions Continued:

placed in additional shallow containers to cool to 41°F. All TCS foods must be held at 41°F or below. Ensure TCS foods are cooled completely to 41°F after processing prior to placing in make-up unit + adjust temp. of make-up units to ensure TCS foods are held at 41°F or less. COS.

21b) Facility using TPHC for several items. Observed proper marking/time stamps; however no written procedures available. Facility must develop written TPHC procedures to include the following 1) list of items held using TPHC, 2) procedures for how items will be marked to ensure they are discarded if not sold/served within 4 hours of coming out of temperature control, 3) corrective actions to be taken if containers are found unmarked, mismarked, or exceeding the 4 hour time limit.

25a) Observed container of mouthwash stored above ice machine + next to clean dishware. Store all personal care items seperate from food & clean dishware to prevent contamination. COS.

29) Observed employee wash frying pan + skip the rinse, sanitize, air dry step. Per operator, 3-comp sink was being used to chill food so employee could not properly wash pan. All dishes + utensils must receive a wash, rinse, sanitize, air dry step in either the 3-comp. sink or dishwasher. If dishes cannot be properly cleaned due to other activities such as cooling, menu items or processes (cooling) may be suspended. Employee directed to run pan through dish machine. 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 established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): 6/28/18	
Environmental Health Specialist: John English #791	Received By: Kelly [signature]

ORIGINAL – FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW – HEALTH DISTRICT

H-713-90 V3 (4/2017)

Attachment

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

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

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

No. of Critical Risk Factor/Intervention violations

Facility Status: Pass

DBA/Name:	Risk Category:	Type:	Date:
BAB CAFE	3	Restaurant	2018-07-09
Address:	**City/Zip:**		**Permit #:**
303 3RD ST, RENO, NV 89501	RENO 89501		H17-0237FOOD
Owner/Operator:	**Person in Charge:**		
BAB CAFE	Kelly August		
Hours of Operation:	**Area NO:**	**Inspection Type:**	**Time In:** / **Time out:**
11am-9pm	07	Routine Reinspection w/o Fee	14:28:00 / 14:28:00
Certified Food Protection Manager:	**Exam Provider:**	**Certification #:**	**Date Expired:**
Lee Jeongiu	SS	14524551	12/12/21

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1	IN	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2	IN	Communicable Diseases: Knowledge, responsibilities, reporting	
3	IN	Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
4	IN	Proper eating, tasting, drinking or tobacco use	
5	IN	No discharge from eyes, nose, and mouth	
		Control of Hands as a Vehicle of Contamination	
6	IN	Hands clean and properly washed	
7	IN	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a	IN	Handwashing sinks accessible; conveniently located	
8b	IN	Handwashing sinks supplied	
		Approved Sources	
9c	N/A	Game animals and wild mushrooms approved by regulatory authority	
9b	N/A	Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
9a	IN	Food obtained from approved source	
10	N/O	Food received at proper temperature	
11	IN	Food in good condition, safe, and unadulterated	
12a	N/A	Required Records: parasite destruction	
12b	N/A	Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a	IN	Separating raw animal foods from raw or cooked RTE foods	
13b	IN	Separating raw animal foods from each other during storage, preparation, holding, and display	
13c	IN	Food protected from environmental contamination	
14	IN	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a	IN	After being sold or served to a consumer, food is not reserved	
15b	IN	Discarding or reconditioning unsafe, adulterated, or contaminated Food	

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 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
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	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
Food Identification		
36	IN	Food properly labeled; original container
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
Utensils, Equipment and Vending		
45	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
48	IN	Toilet facilities: properly constructed, supplied, and clean
49	IN	Garbage and refuse properly disposed; facilities maintained
50	IN	Physical facilities installed, maintained, and clean
51	IN	Adequate ventilation and lighting; designated areas used

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.

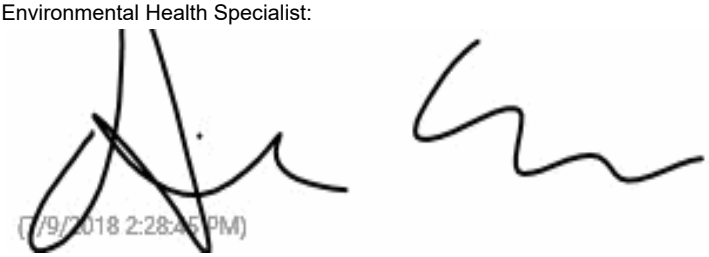
Observations and Corrective Actions:

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)

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

Environmental Health Specialist:



Received By:

Attachment G

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

No. of Critical Risk Factor/Intervention Violations: 1

Facility Status:
☒ Pass
☐ Conditional Pass
☐ Closed

DBA/Name: Bok Cola	Risk Category: 3	Type: Rout	Date: 10/24/2018
Address: 303 3rd St	City/Zip: Reno		Permit #: H17-023776CO
Owner/Operator: EK Food Inc	Person In Charge: Lu Jiang		Phone #: 503 3013
Hours of Operation: 10a-9p	Area NO: HFC7	Inspection Type: Routine (2nd)	Time In: 11:00a Time Out: 12:30p
Certified Food Protection Manager: Lu Jiang	Exam Provider: SS	Certification #: K1524551	Date Expired: 12/12/2021

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.

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

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

#	IN	NA	NO	OUT Critical	OUT Non Critical			
Food/Color Additives and Toxic Substances								
24		✓				Food additives; approved and properly used	R	COS
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								
26		✓				Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and 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								
31		✓				Pasteurized eggs used where required	R	COS
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								
36	✓					Food properly labeled; original container	R	COS
Prevention of Food Contamination								
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	✓					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
46	✓					Non-food contact surfaces clean	R	COS
Physical Facilities								
47	✓					Plumbing installed; proper backflow devices	R	COS
48	✓					Toilet facilities: properly constructed, supplied, and clean	R	COS
49	✓					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

Key: **IN** = In Compliance ; **N/A** = Not Applicable; **N/O** = Not Observed; **OUT** = Out of Compliance; **COS** = Corrected On-Site; **R** = Repeat Violation

Temperatures Observed: Item / Location / Temperature Observation 18+
Final - Chicken @ 165F
Hot holding @ >135F
Cold holding @ <41F

Observations and Corrective Actions:
1- No CFDM on site when LOCHD began inspection. Facility is risk category III and must have a CFDM on site during all hours of potentially hazardous food preparation and/or service. Facility must certify additional CFDM within 30 days (by 11/24/2018) and send documentation to LOCHD.
13C- Observed box of food stored on ground in dry storage. All food and food contact items must be stored at least 6" off ground to prevent contamination and dusty post entry. 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 established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after): CFDM by 11/24/2018

Environmental Health Specialist:

Received By:

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: 1 Facility Status: ☒ Pass ☐ Conditional Pass ☐ Closed

DBA/Name: Risk Category Type: Bak Cafe		Date: 10/24/2018
Address: 303 3rd St	City/Zip: Reno	Permit#: H17-0237FOOD
Person In Charge: Lee Jeongyu		

Observations and Corrective Actions Continued:

18- Observed cooked and cooled chicken wings at 50F after more than 6 (six) hours- product voluntarily discarded. All cooked and cooled items must be cooled from 135F to 70F within 2 hours and 70F to 41F within the next 4 hours. Facility stated that this item is not usually cooled and therefore it did not go through standard cooling procedure. Facility must ensure that all items subject to cooling meet above curve, and monitor regularly.

Notes: Observed several good behaviors from employees, including: handling raw animal species with different utensils; washing hands before changing gloves after handling raw meats; and clear/consistent date marking. Ensure these processes continue.

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): CFPM's by 11/24/2018	
Environmental Health Specialist: [signature]	Received By: [signature]

ORIGINAL – FOOD ESTABLISHMENT REPRESENTATIVE | YELLOW – HEALTH DISTRICT

H-713-90 V3 (4/2017)

Attachment H

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

No. of Critical Risk Factor/Intervention Violations: 0

Facility Status:
☒ Pass
☐ Conditional Pass
☐ Closed

DBA/Name: Bac Cafe	Risk Category: 3	Type: Rest	Date: 2/8/2019
Address: 303 3rd St	City/Zip: Reno		Permit #: 4117-0237FCCD
Owner/Operator: EK Food Inc	Person In Charge: Lee Jeongju		Phone #: 503-3013
Hours of Operation: 11a-9p	Area NO: 4FC2	Inspection Type: Routine	Time In: 1:00p / Time Out: 2:00p
Certified Food Protection Manager: Lee Jeongju / Diego Perez	Exam Provider: SS / SS	Certification #: 14524551 / 17142239	Date Expired: 12/12/21 / 9/19/23

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.

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

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

#	IN	NA	NO	OUT Critical	OUT Non Critical			
						Food/Color Additives and Toxic Substances		
24		✓				Food additives; approved and properly used	R	COS
25a	✓					Poisonous or toxic chemicals properly identified, stored, and used	R	COS
25b		✓				Polsonous or toxic materials held for retail sale properly stored	R	COS
						Conformance with Approved Procedures		
26		✓				Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and 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		
31		✓				Pasteurized eggs used where required	R	COS
						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		
36	✓					Food properly labeled; original container	R	COS
						Prevention of Food Contamination		
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	✓					Utensils, equipment and linens: properly stored, dried, and handled	R	COS
43					✓	Single-service / single-use articles: properly stored and used	R	COS (circled)
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
46	✓					Non-food contact surfaces clean	R	COS
						Physical Facilities		
47	✓					Plumbing installed; proper backflow devices	R	COS
48	✓					Toilet facilities: properly constructed, supplied, and clean	R	COS
49	✓					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

Key: **IN** = In Compliance ; **N/A** = Not Applicable; **N/O** = Not Observed; **OUT** = Out of Compliance; **COS** = Corrected On-Site; **R** = Repeat Violation

Temperatures Observed: Item / Location / Temperature

Cold holding @ <41F Final - chicken @ 175F
Hot holding @ >135F

Observations and Corrective Actions:

21b - Observed time as a public health control procedures followed, but written directions/standards not available. Provide these directions for WCHD review and maintain on site.

43. Observed box of single service items kept on ground. All food contact items must be kept at least 6" off ground. COS.

Good date marking, species separation, and glove use observed.

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): 2/14/2019

Environmental Health Specialist: [signature] 789 | Received By: [signature]

Attachment

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

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

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

2
No. of Critical Risk Factor/Intervention violations

Facility Status:
Conditional Pass

DBA/Name:	Risk Category:	Type:	Date:
BAB CAFE	3	Restaurant	2019-07-29

Address:	City/Zip:	Permit #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Jihoon Ryu

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
11a-9p	02	Routine Inspection	13:10:00	14:30:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
Lee Jeongju	SS	14524551	12/12/2021

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1	IN	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2	IN	Communicable Diseases: Knowledge, responsibilities, reporting	
3	IN	Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
5	IN	No discharge from eyes, nose, and mouth	
4	**OUT**	Proper eating, tasting, drinking or tobacco use	
		Control of Hands as a Vehicle of Contamination	
6	IN	Hands clean and properly washed	
7	IN	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a	IN	Handwashing sinks accessible; conveniently located	
8b	IN	Handwashing sinks supplied	
		Approved Sources	
9a	IN	Food obtained from approved source	
9c	N/A	Game animals and wild mushrooms approved by regulatory authority	
9b	N/A	Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
10	N/O	Food received at proper temperature	
11	IN	Food in good condition, safe, and unadulterated	
12a	N/A	Required Records: parasite destruction	
12b	N/A	Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a	**OUT**	Separating raw animal foods from raw or cooked RTE foods	X
13b	IN	Separating raw animal foods from each other during storage, preparation, holding, and display	
13c	IN	Food protected from environmental contamination	
14	**OUT**	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	X
15a	IN	After being sold or served to a consumer, food is not reserved	
15b	IN	Discarding or reconditioning unsafe, adulterated, or contaminated Food	

PHF/TCS Foods		
16	N/O	Food cooked to proper final cook temperature
17	IN	Proper reheating procedures for hot holding
18	N/O	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	IN	Time as a public health control: written procedures and records
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
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 Temperature Control		
32	IN	Proper cooling methods used; adequate equipment for temperature control
33	IN	Plant food properly cooked for hot holding
34	IN	Approved thawing methods used
35	**OUT**	Thermometers provided and accurate
Food Identification		
36	IN	Food properly labeled; original container
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	**OUT**	Single-service / single-use articles: properly stored and used
44	N/A	Slash resistant / cloth gloves used properly
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	IN	Physical facilities installed, maintained, and clean
51	IN	Adequate ventilation and lighting; designated areas used

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.
14.	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:

Received By:

Attachment

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

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

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

No. of Critical Risk Factor/Intervention violations

Facility Status: Pass

DBA/Name:	Risk Category:	Type:	Date:
BAB CAFE	3	Restaurant	2019-07-31
Address:	**City/Zip:**		**Permit #:**
303 3RD ST 130, RENO, NV 89501	RENO 89501		H17-0237FOOD
Owner/Operator:	**Person in Charge:**		
BAB CAFE	Jihoon Ryu		
Hours of Operation:	**Area NO:**	**Inspection Type:**	**Time In:** / **Time out:**
11a-9p	02	Routine Reinspection w/o Fee	13:20:00 / 13:45:00
Certified Food Protection Manager:	**Exam Provider:**	**Certification #:**	**Date Expired:**
Lee Jeongju	SS	14524551	12/12/2021

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1		Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2		Communicable Diseases: Knowledge, responsibilities, reporting	
3		Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
4	IN	Proper eating, tasting, drinking or tobacco use	
5		No discharge from eyes, nose, and mouth	
		Control of Hands as a Vehicle of Contamination	
6		Hands clean and properly washed	
7		No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a		Handwashing sinks accessible; conveniently located	
8b		Handwashing sinks supplied	
		Approved Sources	
9c		Game animals and wild mushrooms approved by regulatory authority	
9b		Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
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 maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a	IN	Separating raw animal foods from raw or cooked RTE foods	
13b		Separating raw animal foods from each other during storage, preparation, holding, and display	
13c		Food protected from environmental contamination	
14	IN	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a		After being sold or served to a consumer, food is not reserved	
15b		Discarding or reconditioning unsafe, adulterated, or contaminated Food	

		PHF/TCS Foods
16		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
		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		Proper cooling methods used; adequate equipment for temperature control
33		Plant food properly cooked for hot holding
34		Approved thawing methods used
35	IN	Thermometers provided and accurate
		Food Identification
36		Food properly labeled; original container
		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		In-use utensils: properly stored
42		Utensils, equipment and linens: properly stored and used
43	IN	Single-service / single-use articles: properly stored and used
44		Slash resistant / cloth gloves used properly
		Utensils, Equipment and Vending
45		Food and non-food contact surfaces cleanable, properly designed, constructed, and used
46	IN	Non-food contact surfaces clean
		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

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

N/O

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 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

Environmental Health Specialist:

Received By:

Attachment K

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

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

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

No. of Critical Risk Factor/Intervention Violations: 2

Facility Status:
☐ Pass
☒ Conditional Pass
☐ Closed

DBA/Name: Bab Cafe	Risk Category: 3	Type: Rest	Date: 2/18/2020
Address: 303 3rd St	City/Zip: Reno 89501		Permit #: H170237FOOD
Owner/Operator: Bab Cafe	Person In Charge: Jihoon Ryu		
Hours of Operation: 11a-9p	Area NO: 3	Inspection Type: routine	Time In: 10:40am / Time Out: 12:00pm
Certified Food Protection Manager: Jihoon "J" Ryu	Exam Provider: Servsafe	Certification #: 14524550	Date Expired: 12/12/21

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.

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

#	IN	NA	NO	OUT Critical	OUT Non Critical	Risk Factor Interventions		
						Supervision		
1	X					Demonstration of Knowledge/Active Managerial Control	R	COS
						Employee Health		
2	X					Communicable Diseases: knowledge, responsibilities, reporting	R	
3	X					Communicable Diseases: proper use of restriction/exclusion	R	COS
						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
						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
						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		X				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				Required Records: parasite destruction	R	COS
12b		X				Required Records: Shellstock tags maintained for 90 days in chronological order	R	COS
						Food Protection from Contamination		
13a				X		Separating raw animal foods from raw or cooked RTE foods ready-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					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
						PHF/TCS Foods		
16			X			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	X					Proper hot holding temperatures	R	COS
20	X					Proper cold holding temperatures	R	COS
21a	X					Proper date marking and disposition	R	COS
21b	X	(cold)				Time as a public health control: written procedures and records Sapchae (sweet potato noodle)	R	COS
						Consumer Advisory		
22		X				Consumer advisory provided if required	R	COS
						Highly Susceptible Populations		
23		X				Pasteurized foods used; prohibited foods not offered	R	COS

#	IN	NA	NO	OUT Critical	OUT Non Critical	Food/Color Additives and Toxic Substances		
24		X				Food additives; approved and properly used	R	COS
25a	X					Poisonous or toxic chemicals properly identified, stored, and used	R	COS
25b		X				Poisonous or toxic materials held for retail sale properly stored	R	COS
						Conformance with Approved Procedures		
26		+				Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan/Operational Plan	R	COS
						Equipment and Facilities		
27	X					Insects, rodents and animals not present/outer openings protected	R	COS
28				X		Warewashing equipment installed, maintained, and used; proper sanitization	R	COS
29	X					Hot and cold water available; approved source	R	COS
30	X					Sewage and wastewater properly disposed; availability of toilet facilities	R	COS
						Approved Retail Practices		
						Safe Food		
31	X					Pasteurized eggs used where required	R	COS
						Food Temperature Control		
32	X					Proper cooling methods used; adequate equipment for temperature control	R	COS
33	X					Plant food properly cooked for hot holding	R	COS
34	X					Approved thawing methods used	R	COS
35	X					Thermometers provided and accurate	R	COS
						Food Identification		
36	X					Food properly labeled; original container	R	COS
						Prevention of Food Contamination		
37	X					Contamination prevented during food preparation, storage and display	R	COS
38	X					Personal cleanliness	R	COS
39	X					Wiping cloths: properly used and stored	R	COS
40	X					Washing fruits and vegetables	R	COS
						Proper Use of Utensils		
41	X					In-use utensils: properly stored	R	COS
42	X					Utensils, equipment and linens: properly stored, dried, and handled	R	COS
43	X					Single-service / single-use articles: properly stored and used	R	COS
44		X				Slash resistant / cloth gloves used properly	R	COS
						Utensils, Equipment and Vending		
45	X					Food and non-food contact surfaces cleanable, properly designed, constructed, and used	R	COS
46	X					Non-food contact surfaces clean	R	COS
						Physical Facilities		
47						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	X					Physical facilities installed, maintained, and clean	R	COS
51	X					Adequate ventilation and lighting; designated areas used	R	COS

Key: **IN** = In Compliance ; **N/A** = Not Applicable; **N/O** = Not Observed; **OUT** = Out of Compliance; **COS** = Corrected On-Site; **R** = Repeat Violation

Temperatures Observed: Item / Location / Temperature
- Hot hold: chicken 171°F, miso soup 165°F (steam tables)
- Prep unit: cooked spinach 39°F - reach-in: pureed ginger 38°F

- Discussed hand washing prior to putting gloves on and after handling raw meat/chicken.

Observations and Corrective Actions:
13a) Observed raw chicken stored over noodles in prep unit, and raw eggs stored over kimchi in reach-in. Operator moved raw items to be below read-to-eat items and prevent potential cross-contamination. Refer to refrigeration storage chart provided by WCHD. COS. Repeat violation.

28) Dishwasher did not dispense measurable chlorine. Repair techs arrived while inspector on site. ~~Do not use (use 3-comp) until machine repaired to dispense sufficient chlorine level~~ Must check concentration w/ test strips daily. COS. ~~Repaired~~ while inspector onsite → ok to use dishwasher

- Facility does not have prep sink. MUST wash, rinse, sanitize 3-comp after thawing chicken or meat. Do not thaw raw meat white dishes in sink. Must 3-step clean 3-comp prior to washing produce.

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): 2-19-2020

Environmental Health Specialist: Kristen deBraga #705

Received By:

Attachment

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

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/Name:	Risk Category:	Type:	Date:
BAB CAFE	3	Restaurant	2020-02-19

Address:	City/Zip:	Permit #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Sarah/ J Ryu

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
11am-9pm	03	Routine Reinspection w/o Fee	10:35:00	11:05:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	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 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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		**COS**
		Supervision	
1	**OUT**	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2		Communicable Diseases: Knowledge, responsibilities, reporting	
3		Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
5		No discharge from eyes, nose, and mouth	
4		Proper eating, tasting, drinking or tobacco use	
		Control of Hands as a Vehicle of Contamination	
6		Hands clean and properly washed	
7		No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a		Handwashing sinks accessible; conveniently located	
8b		Handwashing sinks supplied	
		Approved Sources	
9a		Food obtained from approved source	
9b		Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
9c		Game animals and wild mushrooms approved by regulatory authority	
10		Food received at proper temperature	
11		Food in good condition, safe, and unadulterated	
12a		Required Records: parasite destruction	
12b		Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a	IN	Separating raw animal foods from raw or cooked RTE foods	
13b		Separating raw animal foods from each other during storage, preparation, holding, and display	
13c		Food protected from environmental contamination	
14		Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a		After being sold or served to a consumer, food is not reserved	
15b		Discarding or reconditioning unsafe, adulterated, or contaminated Food	

		PHF/TCS Foods
16		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
		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	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
		Safe Food
31		Pasteurized eggs used where required
		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
		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
		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

Inspection Comments:

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.

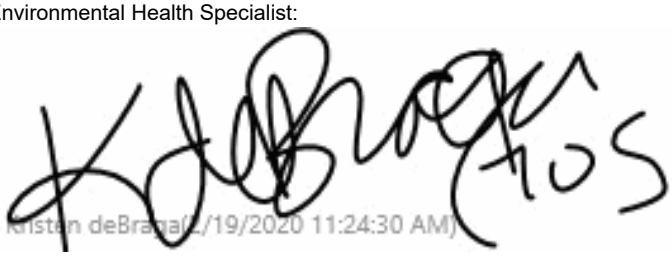
Temperatures Observed: Item/Location/Temperature

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:
 Kristen deBraga(2/19/2020 11:24:30 AM)	(2/19/2020 11:24:30 AM)

Attachment

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

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/Name:	Risk Category:	Type:	Date:
BAB CAFE	3	Restaurant	2020-10-14

Address:	City/Zip:	Permit #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Jihoon Ryu

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
12-8	03	Routine Inspection	12:00:00	13:45:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
Jihoon Ryu	SS	14524550	12/12/21

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1	**OUT**	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2	IN	Communicable Diseases: Knowledge, responsibilities, reporting	
3	IN	Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
5	IN	No discharge from eyes, nose, and mouth	
4	**OUT**	Proper eating, tasting, drinking or tobacco use	
		Control of Hands as a Vehicle of Contamination	
6	IN	Hands clean and properly washed	
7	IN	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a	**OUT**	Handwashing sinks accessible; conveniently located	X
8b	IN	Handwashing sinks supplied	
		Approved Sources	
9c	N/A	Game animals and wild mushrooms approved by regulatory authority	
9a	IN	Food obtained from approved source	
9b	N/A	Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
10	N/O	Food received at proper temperature	
11	IN	Food in good condition, safe, and unadulterated	
12a	N/A	Required Records: parasite destruction	
12b	N/A	Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a	IN	Separating raw animal foods from raw or cooked RTE foods	
13b	**OUT**	Separating raw animal foods from each other during storage, preparation, holding, and display	X
13c	IN	Food protected from environmental contamination	
14	IN	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a	IN	After being sold or served to a consumer, food is not reserved	
15b	IN	Discarding or reconditioning unsafe, adulterated, or contaminated Food	

PHF/TCS Foods			
16	N/O	Food cooked to proper final cook temperature	
17	N/O	Proper reheating procedures for hot holding	
18	N/O	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	
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 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	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	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	**OUT**	Thermometers provided and accurate	
Food Identification			
36	IN	Food properly labeled; original container	
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	**OUT**	In-use utensils: properly stored	
42	IN	Utensils, equipment and linens: properly stored and used	
43	**OUT**	Single-service / single-use articles: properly stored and used	
44	N/A	Slash resistant / cloth gloves used properly	
Utensils, Equipment and Vending			
45	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	
48	IN	Toilet facilities: properly constructed, supplied, and clean	
49	IN	Garbage and refuse properly disposed; facilities maintained	
50	IN	Physical facilities installed, maintained, and clean	
51	IN	Adequate ventilation and lighting; designated areas used	

Inspection Comments:

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

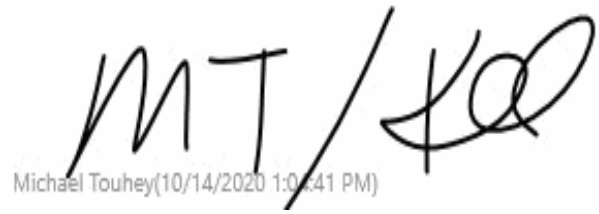
Observations and Corrective Actions:

Item #	Violation
1.	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.
4.	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 fac

Environmental Health Specialist:



Michael Touhey(10/14/2020 1:0[illegible]41 PM)

Received By:

([illegible]0/14/2020 1:28:17 PM)

Attachment

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

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/Name:	Risk Category:	Type:	Date:
BAB CAFE	3	Restaurant	2020-10-20

Address:	City/Zip:	Permit #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Jihoon Ryu

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
12-8	03	Routine Reinspection w/o Fee	14:15:00	14:45:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
Jihoon Ryu	SS	14524550	12/12/21

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1	IN	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2	IN	Communicable Diseases: Knowledge, responsibilities, reporting	
3	IN	Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
5	IN	No discharge from eyes, nose, and mouth	
4	IN	Proper eating, tasting, drinking or tobacco use	
		Control of Hands as a Vehicle of Contamination	
6	IN	Hands clean and properly washed	
7	IN	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a	IN	Handwashing sinks accessible; conveniently located	
8b	IN	Handwashing sinks supplied	
		Approved Sources	
9b	IN	Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
9c	N/A	Game animals and wild mushrooms approved 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 unadulterated	
12a	IN	Required Records: parasite destruction	
12b	N/A	Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a	IN	Separating raw animal foods from raw or cooked RTE foods	
13b	IN	Separating raw animal foods from each other during storage, preparation, holding, and display	
13c	IN	Food protected from environmental contamination	
14	IN	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a	IN	After being sold or served to a consumer, food is not reserved	
15b	IN	Discarding or reconditioning unsafe, adulterated, or contaminated Food	

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 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
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 Temperature Control		
32	IN	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
Food Identification		
36	IN	Food properly labeled; original container
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
Utensils, Equipment and Vending		
45	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
48	IN	Toilet facilities: properly constructed, supplied, and clean
49	IN	Garbage and refuse properly disposed; facilities maintained
50	IN	Physical facilities installed, maintained, and clean
51	IN	Adequate ventilation and lighting; designated areas used

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 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 remain corrected at this time.

Environmental Health Specialist:

Received By:

Attachment

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

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:	Date:
BAB CAFE	3	Restaurant	2021-04-09

Address:	City/Zip:	Permit #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Jihoon Ryu

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
12pm-8pm	09	Routine Inspection	13:50:00	03:30:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
Jihoon Ryu	SS	14524550	12/12/21

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1	**OUT**	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2	IN	Communicable Diseases: Knowledge, responsibilities, reporting	
3	IN	Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
5	IN	No discharge from eyes, nose, and mouth	
4	IN	Proper eating, tasting, drinking or tobacco use	
		Control of Hands as a Vehicle of Contamination	
6	IN	Hands clean and properly washed	
7	IN	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a	IN	Handwashing sinks accessible; conveniently located	
8b	IN	Handwashing sinks supplied	
		Approved Sources	
9c	N/A	Game animals and wild mushrooms approved by regulatory authority	
9a	IN	Food obtained from approved source	
9b	N/A	Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
10	N/O	Food received at proper temperature	
11	IN	Food in good condition, safe, and unadulterated	
12a	N/A	Required Records: parasite destruction	
12b	N/A	Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a	IN	Separating raw animal foods from raw or cooked RTE foods	
13b	IN	Separating raw animal foods from each other during storage, preparation, holding, and display	
13c	IN	Food protected from environmental contamination	
14	IN	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a	IN	After being sold or served to a consumer, food is not reserved	
15b	IN	Discarding or reconditioning unsafe, adulterated, or contaminated Food	

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	
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 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	
35	**OUT**	Thermometers provided and accurate	
Food Identification			
36	IN	Food properly labeled; original container	
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 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	
Utensils, Equipment and Vending			
45	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	
48	IN	Toilet facilities: properly constructed, supplied, and clean	
49	IN	Garbage and refuse properly disposed; facilities maintained	
50	IN	Physical facilities installed, maintained, and clean	
51	IN	Adequate ventilation and lighting; designated areas used	

Inspection Comments:

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).

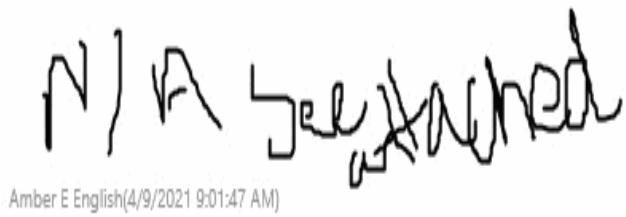
Observations and Corrective Actions:

Item #	Violation
1.	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)

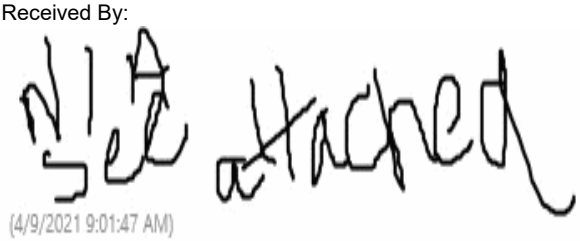
Re-Inspection Date (on or after): 4/12/21

Environmental Health Specialist:



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

Received By:



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

Attachment

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

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

1
No. of Critical Risk Factor/Intervention violations

Facility Status:
Pass

DBA/Name:	Risk Category:	Type:	Date:
BAB CAFE	3	Restaurant	2021-04-12

Address:	City/Zip:	Permit #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Jeongiu Lee

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
12pm-8pm	09	Routine Reinspection w/o Fee	11:45:00	13:00:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
Jihoon Ryu	SS	14524550	12/12/21

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		**COS**
		Supervision	
1	IN	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2		Communicable Diseases: Knowledge, responsibilities, reporting	
3		Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
4		Proper eating, tasting, drinking or tobacco use	
5		No discharge from eyes, nose, and mouth	
		Control of Hands as a Vehicle of Contamination	
6		Hands clean and properly washed	
7		No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a		Handwashing sinks accessible; conveniently located	
8b		Handwashing sinks supplied	
		Approved Sources	
9a		Food obtained from approved source	
9b		Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
9c		Game animals and wild mushrooms approved by regulatory authority	
10		Food received at proper temperature	
11		Food in good condition, safe, and unadulterated	
12a		Required Records: parasite destruction	
12b		Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a		Separating raw animal foods from raw or cooked RTE foods	
13b		Separating raw animal foods from each other during storage, preparation, holding, and display	
13c		Food protected from environmental contamination	
14		Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a		After being sold or served to a consumer, food is not reserved	
15b		Discarding or reconditioning unsafe, adulterated, or contaminated Food	

		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	
		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		Proper cooling methods used; adequate equipment for temperature control	
33		Plant food properly cooked for hot holding	
34		Approved thawing methods used	
35	IN	Thermometers provided and accurate	
		Food Identification	
36		Food properly labeled; original container	
		Prevention of Food Contamination	
37		Contamination prevented during food preparation, storage and display	
38		Personal cleanliness	
39	IN	Wiping cloths: properly used and stored	
40		Washing fruits and vegetables	
		Proper Use of Utensils	
41		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		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	
		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	

Inspection Comments:

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.

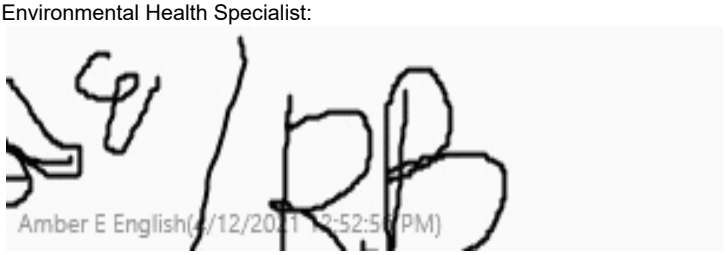
Observations and Corrective Actions:

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.

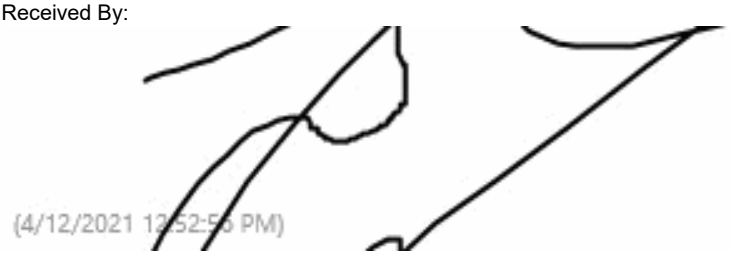
Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed within the period of time established in this notice for the correction of violations. (Reference: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



Received By:



Attachment

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

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

1
No. of Critical Risk Factor/Intervention violations

Facility Status:
Pass

DBA/Name:	Risk Category:	Type:	Date:
BAB CAFE	3	Restaurant	2021-07-28

Address:	City/Zip:	Permit #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Jihoon Ryu

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
12pm-8pm	09	Routine Inspection	13:15:00	14:45:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
Jihoon Ryu	SS	14524550	12/12/21

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		**COS**
		Supervision	
1	IN	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2	IN	Communicable Diseases: Knowledge, responsibilities, reporting	
3	IN	Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
4	IN	Proper eating, tasting, drinking or tobacco use	
5	IN	No discharge from eyes, nose, and mouth	
		Control of Hands as a Vehicle of Contamination	
6	IN	Hands clean and properly washed	
7	IN	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a	IN	Handwashing sinks accessible; conveniently located	
8b	IN	Handwashing sinks supplied	
		Approved Sources	
9c	N/A	Game animals and wild mushrooms approved by regulatory authority	
9b	N/A	Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
9a	IN	Food obtained from approved source	
10	N/O	Food received at proper temperature	
11	IN	Food in good condition, safe, and unadulterated	
12a	N/A	Required Records: parasite destruction	
12b	N/A	Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a	IN	Separating raw animal foods from raw or cooked RTE foods	
13b	IN	Separating raw animal foods from each other during storage, preparation, holding, and display	
13c	IN	Food protected from environmental contamination	
14	IN	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a	IN	After being sold or served to a consumer, food is not reserved	
15b	IN	Discarding or reconditioning unsafe, adulterated, or contaminated Food	

		PHF/TCS Foods	
16	N/O	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	
21a	IN	Proper date marking and disposition	
21b	**OUT**	Time as a public health control: written procedures and records	
		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	
		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	
		Food Temperature Control	
32	IN	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	
		Food Identification	
36	IN	Food properly labeled; original container	
		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	
		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	

Inspection Comments:

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:

Renae Ballin(7/28/2021 2:08:02 PM)

Received By:

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

Attachment

WASHOE COUNTY HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

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

1
No. of Critical Risk Factor/Intervention violations

Facility Status:
Pass

DBA/Name:	Risk Category:	Type:	Date:
BAB CAFE	3	Restaurant	2022-04-13

Address:	City/Zip:	Permit #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Jack Loranger

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
7 days 1100 - 2100	03	Routine Inspection	11:20:00	12:40:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
Jeongju Lee	Always Food Safe Compa	1096108	12/17/26

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1	**OUT**	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2	IN	Communicable Diseases: Knowledge, responsibilities, reporting	
3	IN	Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
4	IN	Proper eating, tasting, drinking or tobacco use	
5	IN	No discharge from eyes, nose, and mouth	
		Control of Hands as a Vehicle of Contamination	
6	IN	Hands clean and properly washed	
7	IN	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a	IN	Handwashing sinks accessible; conveniently located	
8b	IN	Handwashing sinks supplied	
		Approved Sources	
9a	IN	Food obtained from approved source	
9c	N/A	Game animals and wild mushrooms approved by regulatory authority	
9b	N/A	Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
10	N/O	Food received at proper temperature	
11	IN	Food in good condition, safe, and unadulterated	
12a	N/A	Required Records: parasite destruction	
12b	N/A	Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a	**OUT**	Separating raw animal foods from raw or cooked RTE foods	X
13b	IN	Separating raw animal foods from each other during storage, preparation, holding, and display	
13c	IN	Food protected from environmental contamination	
14	IN	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a	IN	After being sold or served to a consumer, food is not reserved	
15b	IN	Discarding or reconditioning unsafe, adulterated, or contaminated Food	

PHF/TCS Foods			
16	N/O	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	
21a	IN	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	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	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	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	
Food Identification			
36	**OUT**	Food properly labeled; original container	
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	OUT	In-use utensils: properly stored	X
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	
Utensils, Equipment and Vending			
45	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	
48	IN	Toilet facilities: properly constructed, supplied, and clean	
49	IN	Garbage and refuse properly disposed; facilities maintained	
50	IN	Physical facilities installed, maintained, and clean	
51	IN	Adequate ventilation and lighting; designated areas used	

Inspection Comments:

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
1.	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:

Received By:

Attachment

NORTHERN NEVADA 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	2024-03-18

Address:	City/Zip:	Permit #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Micaca Nestor

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
11am-9pm	14	Routine Inspection	11:12:00	13:45:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
TBD	TBD	TBD	TBD

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1	**OUT**	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2	IN	Communicable Diseases: Knowledge, responsibilities, reporting	
3	IN	Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
5	IN	No discharge from eyes, nose, and mouth	
4	OUT	Proper eating, tasting, drinking or tobacco use	X
		Control of Hands as a Vehicle of Contamination	
6	IN	Hands clean and properly washed	
7	**OUT**	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	X
8a	IN	Handwashing sinks accessible; conveniently located	
8b	IN	Handwashing sinks supplied	
		Approved Sources	
9a	IN	Food obtained from approved source	
9b	N/A	Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
9c	N/A	Game animals and wild mushrooms approved by regulatory authority	
10	N/O	Food received at proper temperature	
11	IN	Food in good condition, safe, and unadulterated	
12a	N/A	Required Records: parasite destruction	
12b	N/A	Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a	IN	Separating raw animal foods from raw or cooked RTE foods	
13b	IN	Separating raw animal foods from each other during storage, preparation, holding, and display	
13c	IN	Food protected from environmental contamination	
14	IN	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a	IN	After being sold or served to a consumer, food is not reserved	
15b	IN	Discarding or reconditioning unsafe, adulterated, or contaminated Food	

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	X
20	IN	Proper cold holding temperatures	
21a	**OUT**	Proper date marking and disposition	X
21b	**OUT**	Time as a public health control: written procedures and records	X
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	
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 Temperature Control			
32	OUT	Proper cooling methods used; adequate equipment for temperature control	X
33	N/O	Plant food properly cooked for hot holding	
34	IN	Approved thawing methods used	
35	IN	Thermometers provided and accurate	
Food Identification			
36	**OUT**	Food properly labeled; original container	
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	**OUT**	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	
Utensils, Equipment and Vending			
45	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	
48	IN	Toilet facilities: properly constructed, supplied, and clean	
49	IN	Garbage and refuse properly disposed; facilities maintained	
50	IN	Physical facilities installed, maintained, and clean	
51	IN	Adequate ventilation and lighting; designated areas used	

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.
7.	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):	3-21-24 unless otherwise noted.
Environmental Health Specialist: Lauren Clapham (3/18/2024 12:19:56 PM)	Received By: (3/18/2024 1:18:32 PM)

Attachment T

CERTIFICATE

OF COMPLETION

Presented to

Jihoon Ryu, Kyung Jang

Bab Cafe H17-0237FOOD

For participating in the Consumer & Food Protection Program's Active Managerial Control Class on 3/20/2024.

Amber English, REHS
Consumer & Food Protection Program Supervisor

Active Managerial Control

Robert Fyda, REHS
Environmental Health Services Division Director

NORTHERN NEVADA Public Health

Attachment U

NORTHERN NEVADA 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 #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Kyung Lyong Jang

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
11am-9pm	14	Routine Reinspection w/o Fee	11:27:00	13:40:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
TBD	TBD	TBD	TBD

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1	**OUT**	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2		Communicable Diseases: Knowledge, responsibilities, reporting	
3		Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
5		No discharge from eyes, nose, and mouth	
4	IN	Proper eating, tasting, drinking or tobacco use	
		Control of Hands as a Vehicle of Contamination	
6		Hands clean and properly washed	
7	**OUT**	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	X
8a		Handwashing sinks accessible; conveniently located	
8b		Handwashing sinks supplied	
		Approved Sources	
9c		Game animals and wild mushrooms approved by regulatory authority	
9b		Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
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 maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a		Separating raw animal foods from raw or cooked RTE foods	
13b		Separating raw animal foods from each other during storage, preparation, holding, and display	
13c		Food protected from environmental contamination	
14	**OUT**	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	X
15a		After being sold or served to a consumer, food is not reserved	
15b		Discarding or reconditioning unsafe, adulterated, or contaminated Food	

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	
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	
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	X
38		Personal cleanliness	
39		Wiping cloths: properly used and stored	
40		Washing fruits and vegetables	
Proper Use of Utensils			
41	IN	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		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	
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	

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
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 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.
7.	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:

Attachment V

NORTHERN NEVADA 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 Category:	Type:	Date:
BAB CAFE	3	Restaurant	2024-04-08

Address:	City/Zip:	Permit #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Kyung Lying Jang

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
11am-9pm	14	Routine Reinspection w/ Fee	12:55:00	14:45:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
Kyung Lying Jang	SS	25367974	3/11/29

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1	IN	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2		Communicable Diseases: Knowledge, responsibilities, reporting	
3		Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
5		No discharge from eyes, nose, and mouth	
4		Proper eating, tasting, drinking or tobacco use	
		Control of Hands as a Vehicle of Contamination	
6		Hands clean and properly washed	
7	IN	No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a		Handwashing sinks accessible; conveniently located	
8b		Handwashing sinks supplied	
		Approved Sources	
9b		Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
9c		Game animals and wild mushrooms approved by regulatory authority	
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 maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a		Separating raw animal foods from raw or cooked RTE foods	
13b		Separating raw animal foods from each other during storage, preparation, holding, and display	
13c		Food protected from environmental contamination	
14	IN	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a		After being sold or served to a consumer, food is not reserved	
15b		Discarding or reconditioning unsafe, adulterated, or contaminated Food	

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	
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	
35		Thermometers provided and accurate	
Food Identification			
36		Food properly labeled; original container	
Prevention of Food Contamination			
37	IN	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		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		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	
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	

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
1.	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:

Attachment W

From: Jihoon Ryu
To: Clapham, Lauren
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 <j@bab-usa.com> 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 <j@bab-usa.com> 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.

NORTHERN NEVADA Public Health

Lauren Clapham

Environmental Health Specialist

M: 775-447-3756
1001 E Ninth St. Bldg. B Reno, NV 89512

NNPH.org

Click here to take our customer satisfaction survey

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

NORTHERN NEVADA 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 #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Kyung Lying Jang

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
11am-9pm	14	Routine Reinspection w/ Fee	13:15:00	15:00:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
TBD	TBD	TBD	TBD

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1	**OUT**	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2		Communicable Diseases: Knowledge, responsibilities, reporting	
3		Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
4		Proper eating, tasting, drinking or tobacco use	
5		No discharge from eyes, nose, and mouth	
		Control of Hands as a Vehicle of Contamination	
6		Hands clean and properly washed	
7		No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a		Handwashing sinks accessible; conveniently located	
8b		Handwashing sinks supplied	
		Approved Sources	
9a		Food obtained from approved source	
9b		Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
9c		Game animals and wild mushrooms approved by regulatory authority	
10		Food received at proper temperature	
11		Food in good condition, safe, and unadulterated	
12a		Required Records: parasite destruction	
12b		Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a		Separating raw animal foods from raw or cooked RTE foods	
13b		Separating raw animal foods from each other during storage, preparation, holding, and display	
13c		Food protected from environmental contamination	
14		Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a		After being sold or served to a consumer, food is not reserved	
15b		Discarding or reconditioning unsafe, adulterated, or contaminated Food	

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	
35		Thermometers provided and accurate	
Food Identification			
36		Food properly labeled; original container	
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		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		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	
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	

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

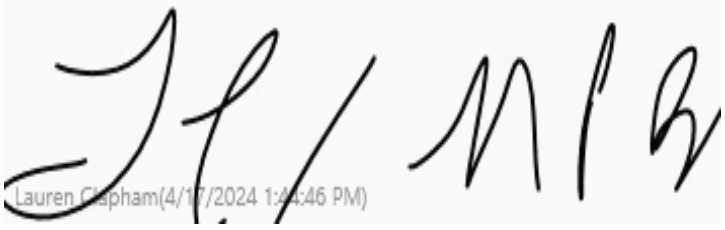
Observations and Corrective Actions:

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:

Attachment W

From: Clapham, Lauren
To: English, James; Alexander-Leeder, Olivia
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_kOlWlL14RHXHD5qU2Zzy-BLkpJghDqHLUtUNDNFNk9aVDc1UVlIQU1NSEtDWDQzMVRGWi4u>

Attachment Y

NORTHERN NEVADA Public Health

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: ___

Facility Status
- ☐ Pass
- ☐ Conditional Pass
- ☐ Failed
- ☐ Closed

DBA/Name: Bab Cafe Risk Category Type:		Date: 4/24/24
Address: 303 3rd St	City/Zip: Reno/89510	Permit #: H17-0237FOOD
Person In Charge: Jihoon Ryu	Time In: 8:30am	Time Out: 10:30am

Observations and Corrective Actions Continued:

-Permit suspended 4/17/24 due to repeat critical violations and lack of active managerial control within facility.

-Observed during reinspection date marked kimchi for day prior to reinspection. NNPH discussed with operator at the conclusion of office hearing on 4/23/24 that no food prep was allowed due to permit suspension and will continue to be suspended until an onsite inspection could be conducted. Operator first stated that kimchi was opened from container and put into smaller containers. When asked if kimchi had been cut once opened from container operator stated yes. Operator then stated that kimchi was left over from prior to permit suspension and that staff had placed a new date mark on the containers. Kimchi would have been opened more than seven days prior and without packaging NNPH was unable to determine if kimchi is non TCS. Operator stated that he will take kimchi home and removed during inspection. Date marking guidance provided via email.

-Observed propane tanks being stored in back storage area. Discussed with operator that propane tanks must not be stored in food/single use item areas. Observed propane fueled burner next to tanks. Facility must ensure that food is not being prepared outdoors or offsite. Operator removed propane tanks at time of inspection.

-Operator stated that facility equipment and single use items are being stored in a 10X12 personal storage unit at 1675 W 4th St, Reno, NV 89503. Operator has 6 months to remove all of the facilities items stored in unit. NNPH may ask to see unit at that 6 month mark to ensure that items have been removed. Operator must cease and desist storing any facility specific items, this includes food, paper products, spare equipment etc., offsite.

-Facilities new menu will require extensive prep and produce washing. Facility is not equipped with a prep sink and is being required to designate one basin of 3 comp sink to solely prep. Facility has warewashing unit and will be solely using this to wash, rinse, and sanitize food contact surface. If violation is noted at reinspection, permit will be suspended.

-With the new menu there are no items that will be held as Time as a Public Health Control (TPHC). Chicken wings and cooked noodles will be held hot on a steam table.

-House made sauces will still be cooled on site. This is the only item that is aloud to be cooled at this time. Facility does not have an ice machine to properly cool foods. NNPH suggested freezing water in food grade metal container to create an ice wand and dunk ice container in product to cool rapidly. Discussed cooling guidelines with operator. Foods must be cooled from 135F to 70F within 2 hours then from 70F to 41F within 4 hours. Cooling logs must be maintained for all sauces and will be checked at reinspection. Cooling documents provided via email to operator. If violation is noted at reinspection, permit will be suspended.
-Observed exposed wood in dining room behind register. All surfaces must be smooth, sealed, and easily cleanable. Facility has till 5/8/24 to seal all exposed wood within the facility.
-Operators original plan for CFPM coverage was to have one staff member onsite at all times of prep until 5/8/24 when 2 members where schedule to attend class. Operator then stated that one of those members may not be able to attend 5/8 class. Facility is a risk category 3 and is required to have a CFPM onsite during all hours of food prep. If this violation is noted on the reinspection, permit will be suspended.
-Operator stated that all current staff will be trained in the new procedures by 5/1/24. Operator must email training logs will all current back of house signatures acknowledging that staff understand the new process, menu, and procedures.
-A reinspection will be required to ensure that the facility is able to maintain new process. The reinspection will be conducted on or after 5/1/24. A fee will be required for inspection and can be paid over the phone at 775-328-2434 ext 8 or in person on the second floor of Building B at 1001 E 9th St, Reno, NV 89512. Fee must be paid prior to 5/1/24.

-Permit reinstated. Ok to operator.

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): 5/1/24	
Environmental Health Specialist: Lauren Clapham	Received By: Jihoon Rye

Attachment Z

From: [illegible]
To: [illegible]
Subject: [illegible]
Sent: [illegible]
Attachments: [illegible]

Hi L,

Can you remind me how you are sloving your carrots, broccoli, and cauliflower in the steam table? Are they in the same container or separate?

Thank you,

Lauren Clapham
Environmental Health Specialist

H: 775.445.4784
1100 E Bonn St, Bldg. B Reno, NV 89512

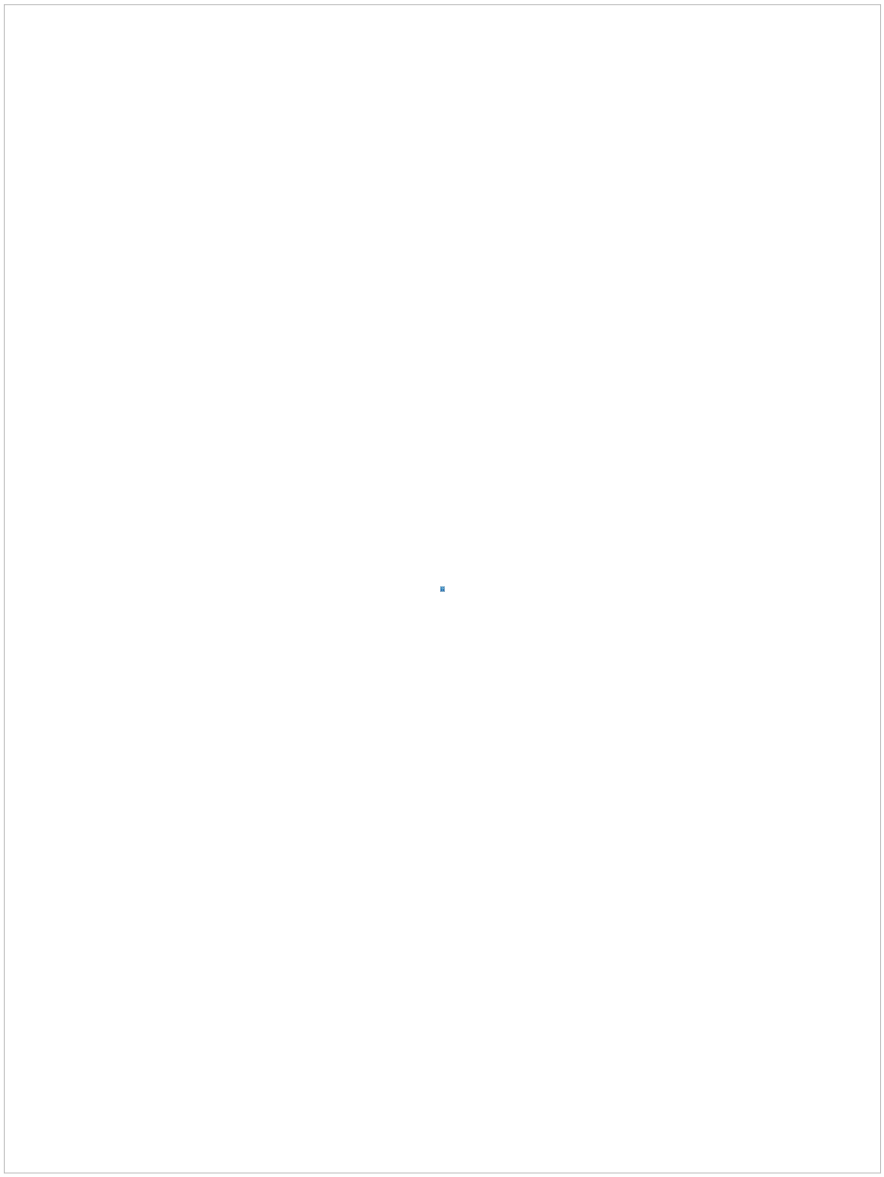
WCPH.org | [illegible]

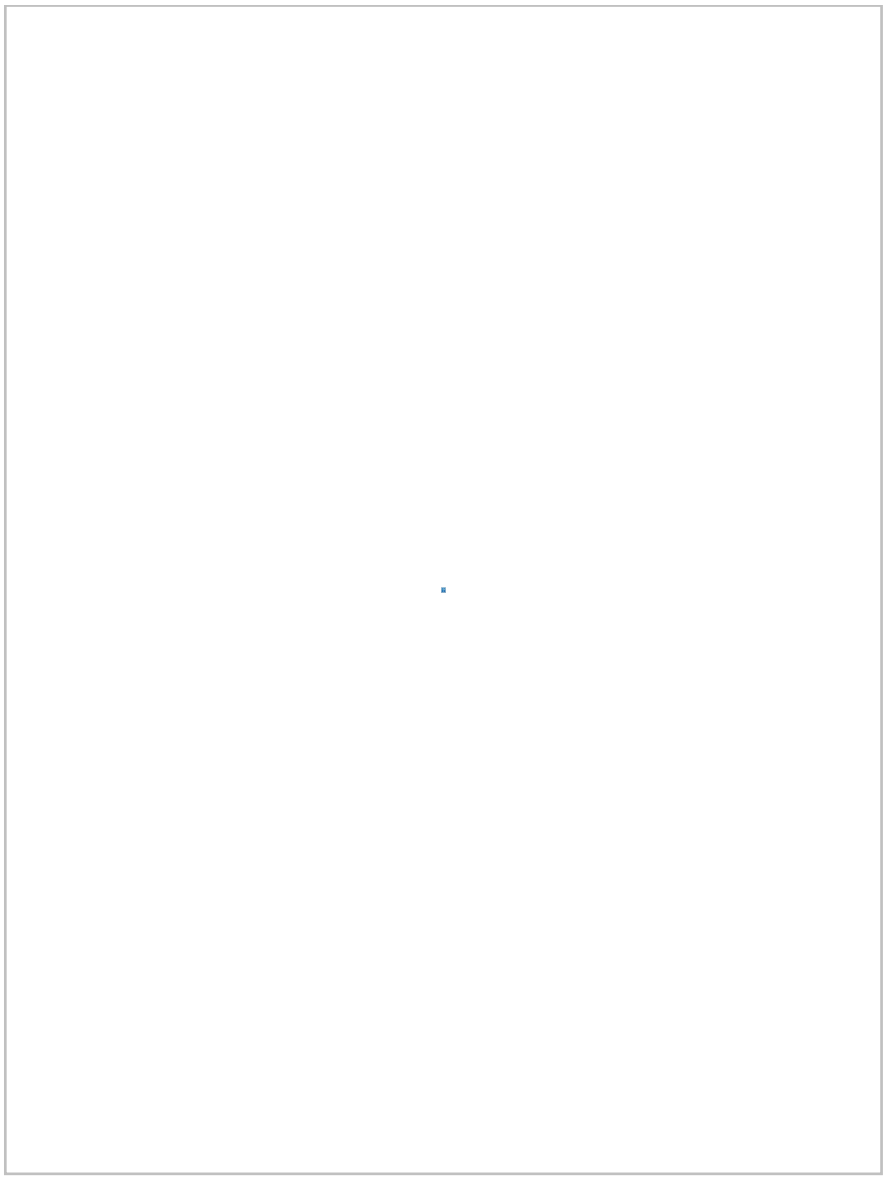
From: Steven Ryu, [illegible]
Sent: Tuesday, April 30, 2024 11:31 PM
To: Clapham, Lauren; [illegible]
Subject: Re: Opening for Bob Cafe

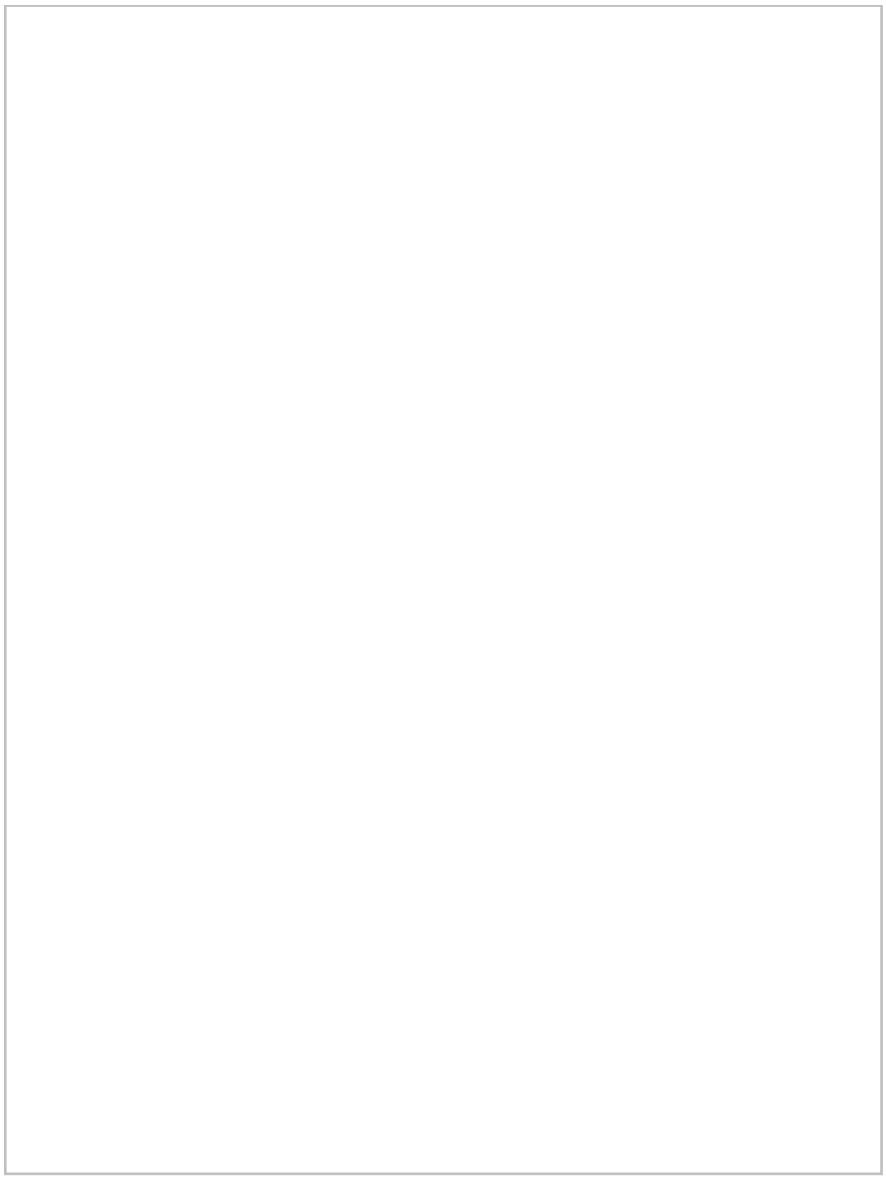
NOTICE: This message originated outside of Washoe County. - **DO NOT CLICK** on **links** or open **attachments** unless you are sure the content is safe.]

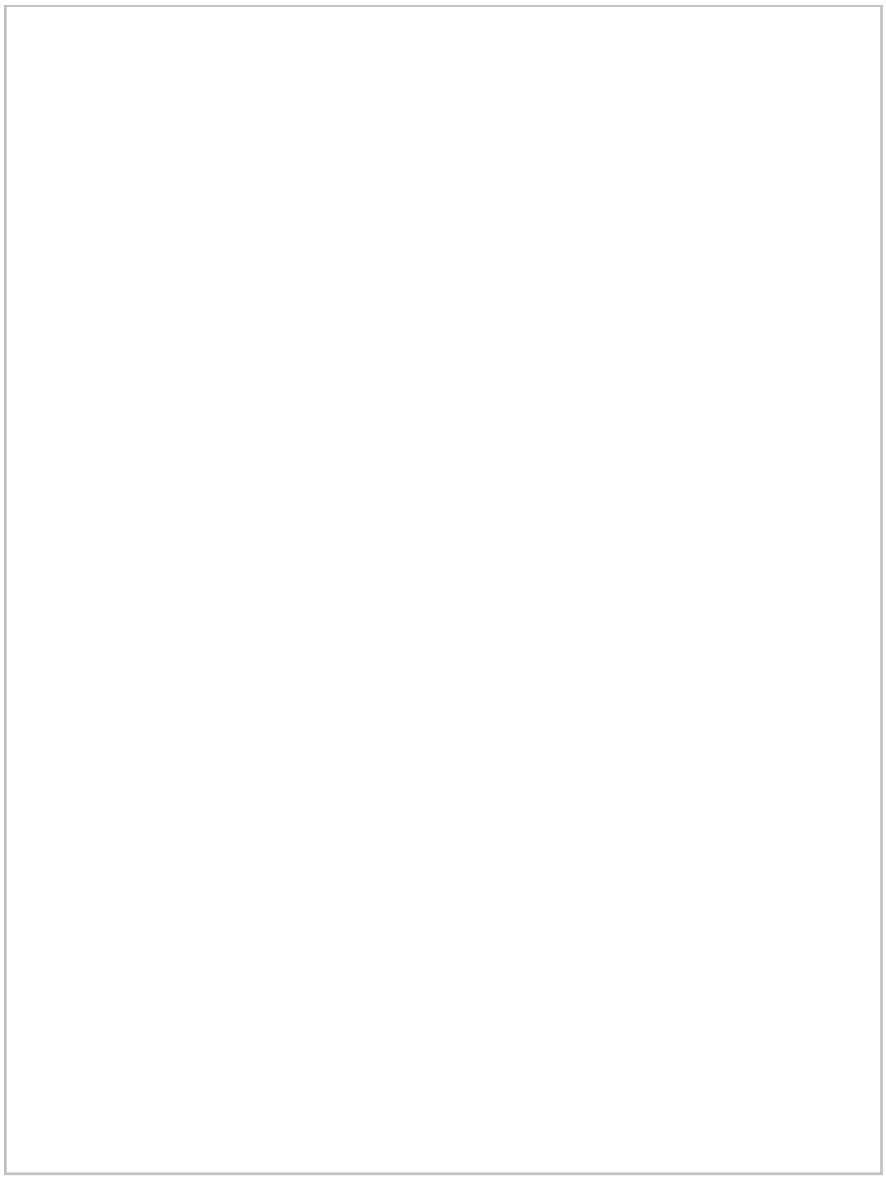
Hi

I am sending logs we got today.





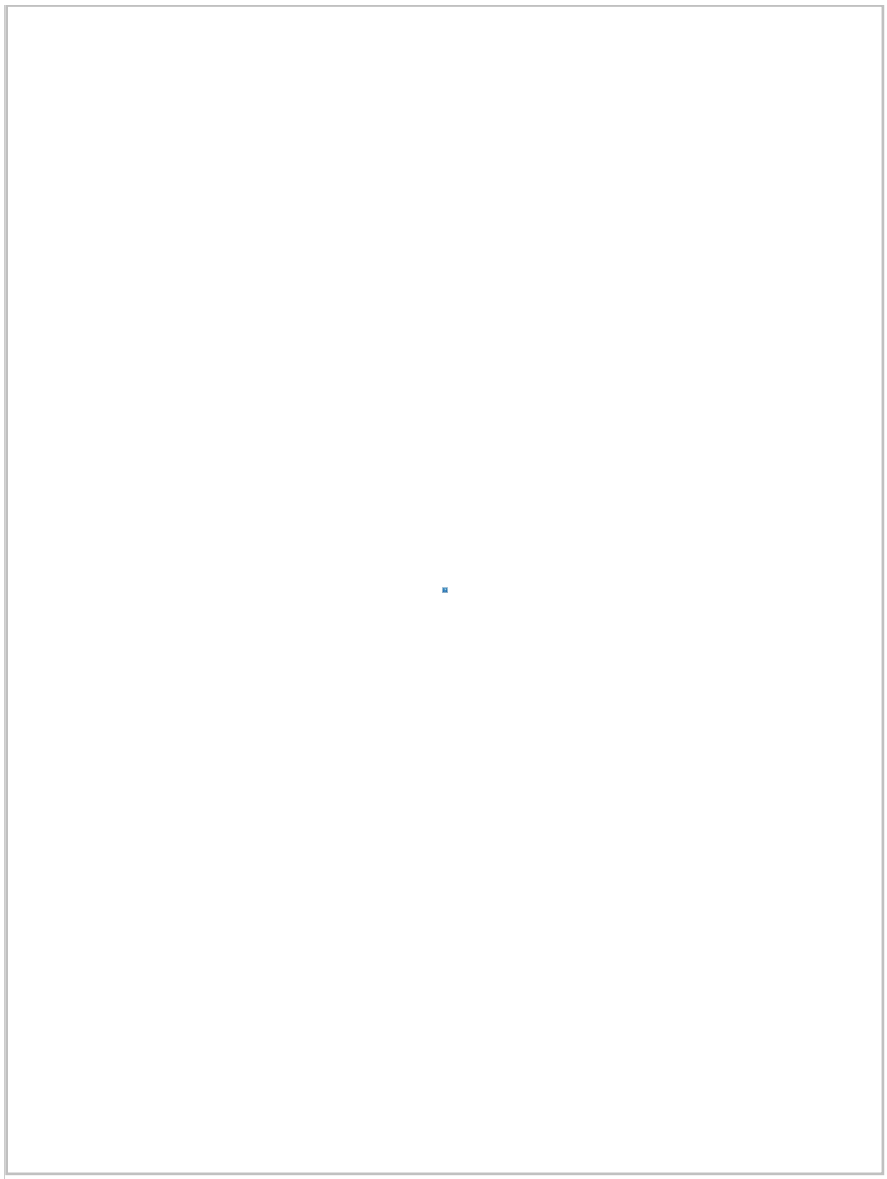


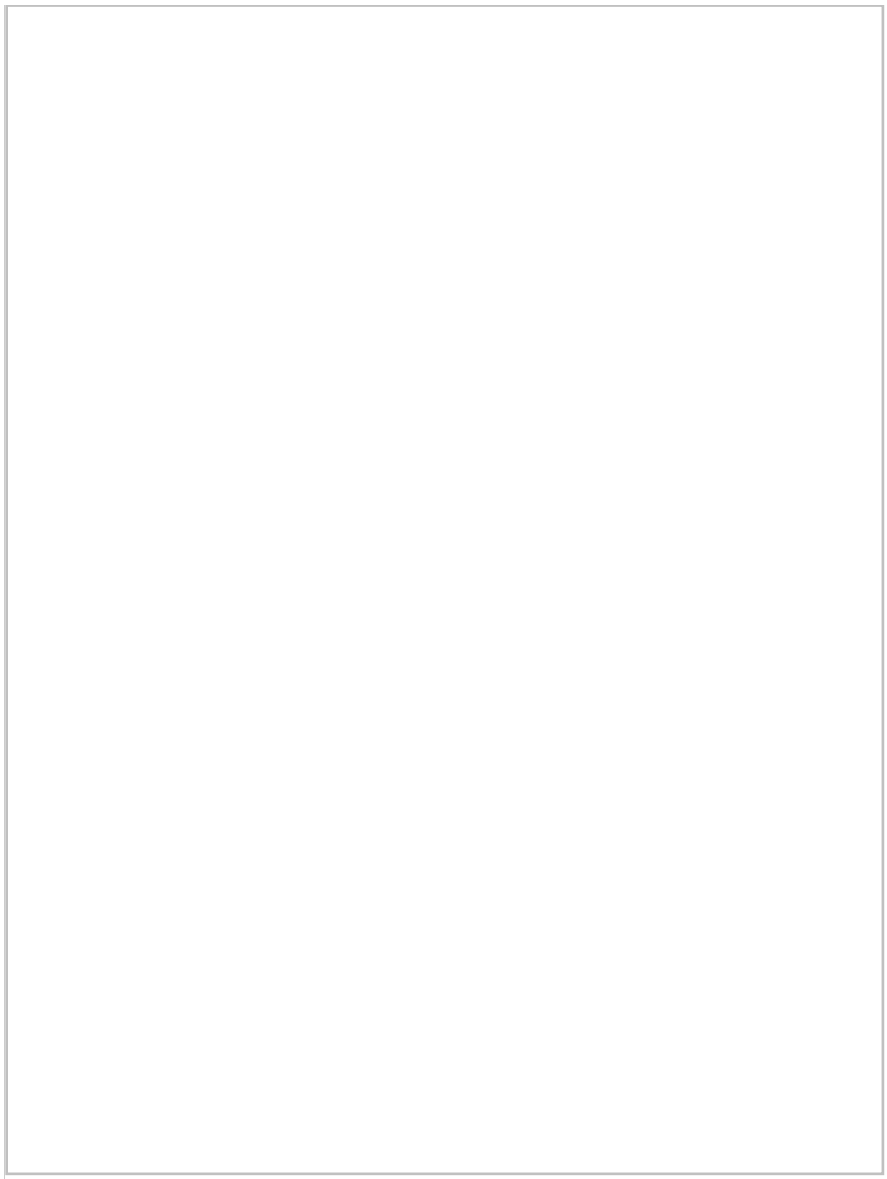


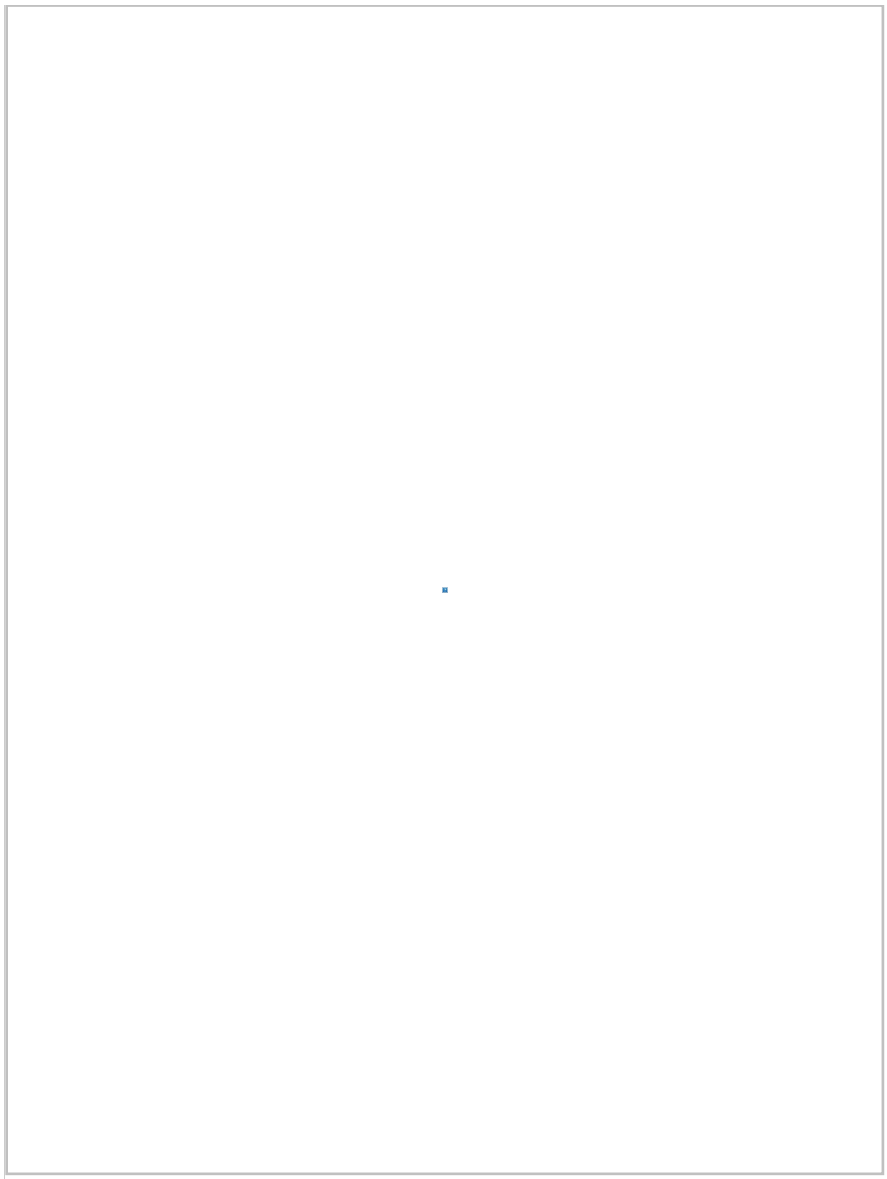
Jihoon Ryu (J)

On Tue, Apr 30, 2024 at 12:36 AM Jihoon Ryu <[redacted]> wrote:

> Sorry for the late email.
> Here I attached all the rings are keep looking.
> Also I just passed the renewed PEPP today with rescheduled. Rodrigo one rescheduled on 5/13 with class just for your info.
> And we made a payment for re-inspection today.
> Thank you.
>
> Jihoon Ryu (J)
> Bob carte







On Wed, Apr 24, 2024 at 10:55 AM Clapham, Lauren <Clapham@mail.com> wrote:

Hello,

Please see attached report for the opening of Bob Café. Please carefully review to ensure compliance and understanding of what is expected at reinspection. I have also attached documents for date marking and cooling.

If you have any questions, don't hesitate to reach out.

Thank you,

Lauren Clapham
Environmental Health Services

Clapham@mail.com
[illegible] Bldg. B Room 50 [illegible]

[illegible]

[illegible]

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.]

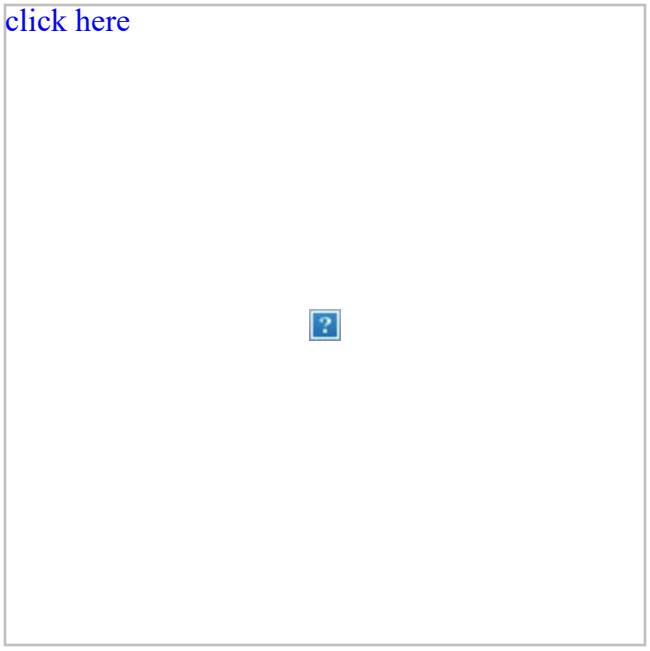
Of course I keep logs by myself or watching next to an employee when they are doing.

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.
>
> **Lauren Clapham**
>
> *Environmental Health Specialist*
>
> M: 775-447-3756
> 1001 E Ninth St. Bldg. B Reno, NV 89512
>
> **NNPH.org**

click here



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

NORTHERN NEVADA 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/Name:	Risk Category:	Type:	Date:
BAB CAFE	3	Restaurant	2024-05-14

Address:	City/Zip:	Permit #:
303 3RD ST 130, RENO, NV 89501	RENO 89501	H17-0237FOOD

Owner/Operator:	Person in Charge:
BAB CAFE	Jihoon Ryu

Hours of Operation:	Area NO:	Inspection Type:	Time In:	Time out:
11am-9pm	14	Routine Reinspection w/ Fee	12:05:00	14:00:00

Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:
TBD	TBD	TBD	TBD

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.

Risk Factor Interventions

Key: IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; COS = Corrected On-Site

	Compliance Status		COS
		Supervision	
1	IN	Demonstration of Knowledge/Active Managerial Control	
		Employee Health	
2		Communicable Diseases: Knowledge, responsibilities, reporting	
3		Communicable Diseases: Proper use of restriction/exclusion	
		Good Hygienic Practices	
4		Proper eating, tasting, drinking or tobacco use	
5		No discharge from eyes, nose, and mouth	
		Control of Hands as a Vehicle of Contamination	
6		Hands clean and properly washed	
7		No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	
8a		Handwashing sinks accessible; conveniently located	
8b		Handwashing sinks supplied	
		Approved Sources	
9c		Game animals and wild mushrooms approved by regulatory authority	
9a		Food obtained from approved source	
9b		Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	
10		Food received at proper temperature	
11		Food in good condition, safe, and unadulterated	
12a		Required Records: parasite destruction	
12b		Required Records: Shellstock tags maintained for 90 days in chronological order	
		Food Protection from Contamination	
13a		Separating raw animal foods from raw or cooked RTE foods	
13b		Separating raw animal foods from each other during storage, preparation, holding, and display	
13c		Food protected from environmental contamination	
14	IN	Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	
15a		After being sold or served to a consumer, food is not reserved	
15b		Discarding or reconditioning unsafe, adulterated, or contaminated Food	

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
19	OUT	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
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		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
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		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		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
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

Inspection Comments:

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

Temperatures Observed: Item/Location/Temperature

Observations and Corrective Actions:

Item #	Violation
18.	-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:
Lauren Clapham(5/14/2024 1:28:04 PM)	(5/14/2024 1:55:30 PM)

Attachment BB

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 Factor/Intervention Violations: ___

Facility Status:
☐ Pass
☐ Conditional Pass
☐ Closed

DBA/Name: Risk Category Type: Bab Cafe
Date: 5/15/24
Address: 303 3rd St
City/Zip: Reno 89501
Permit #: H17-0237FOOD
Person In Charge: Jihoon Ryu

Observations and Corrective Actions Continued:

Office hearing 5/15/24
- Pursuant to the Nevada Revised Statute 446.880 and Washoe County District Board of Health Regulations Governing Food Establishment (Regulations) Section 240.105C. 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 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 document.

- Inspections conducted on the following dates for 2024
  - 3/18/24
  - 4/3/24
  - 4/8/24
  - 4/17/24
  - 4/24/24
- office hearings conducted on the following dates for 2024
  - 4/11/24
  - 4/23/24
  - 5/15/24

~~&~~ email sent to operator describing appeal process and how to proceed.

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):

Environmental Health Specialist: Lauren Clapham
Received By: Jihoon Ryu

Attachment CC

From:	Jihoon Ryu
To:	English, James
Cc:	Clapham, Lauren; Uncle Mir; Fyda, Robert
Subject:	Re: Suspension of Bab Cafe
Date:	Thursday, May 16, 2024 1:40:13 PM
Attachments:	image001.png image002.png image004.png image005.png image006.png image007.png image003.png 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 <JEnglish@nnph.org> 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,

NORTHERN NEVADA Public Health

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

Click here to take our customer satisfaction survey

From: Clapham, Lauren <LClapham@nnph.org>
Sent: Tuesday, May 14, 2024 4:01 PM
To: Jihoon Ryu <j@bab-usa.com>; Uncle Mir <mirjang57@gmail.com>
Cc: English, James <JEnglish@nnph.org>
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.

NORTHERN NEVADA Public Health

Lauren Clapham

Environmental Health Services

O: 775-477-3756
1001 E Ninth St. Bldg. B Reno, NV 89512

NNPH.org

Click here to take our customer satisfaction survey

--
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