



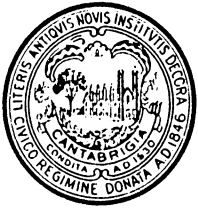
CITY OF CAMBRIDGE
INTEROFFICE CORRESPONDENCE

To : Robert W. Healy,
Assistant City Manager
Date : September 14, 1979
From : Kevin Doherty, *Kevin D.*
Staff Assistant to the Commissioner
Reference : Council Order
#20 9/10/79
Subject : Lucky Garden - 282 Concord Ave.

Enclosed please find copies of the three most recent inspection reports of The Lucky Garden Restaurant. A final reinspection has been scheduled for September 18, 1979. At that time, a decision will be made as to what administrative or legal action will be taken.

Enclosure

cc: Joseph M. Nicoloro,
Senior Sanitary Inspector
file



CITY SER. 16 CAMELIA AVENUE
CAMBRIDGE, MASS
TEL. 354-2020

No 5893

325-2564

(DAVE)

Food Handling Inspection Record

Date 9-11-79.

FIRM NAME

LUCKY GARDEN

Tel. No.

864 3549514

ADDRESS

282 GARD CONCORD AVE

OWNER OR PROPRIETOR

YANG

Address

Tel. No.

864 3549514

NATURE OF BUSINESS

CHINESE REST.

No. OF EMPLOYEES

Check each item under 'SATISFACTORY' or 'UNSATISFACTORY'

	"S"	"U"		"S"	"U"
Buildings:			Utensils:		
Floors		✓	Kitchen	✓	
Walls and ceiling		✓	Dishes	✓	
Light and ventilation	✓		Silverware	✓	
Screening	✓		Glassware	✓	
Toilets	✓		Sink and drain board	✓	
Handwashing facilities	✓		Tables	✓	
Outside premises	✓		Stoves	✓	✓
Cellar		✓	AREA-		
Refrigeration:			Sterilization:		
Ice		✓	Steam		
Mechanical (Temperature)	✓		Hot water Temperature	✓	
Cleanliness of box		✓	Chlorine	✓	
			Machine	✓	
Food storage:			Food displays	✓	
Meat	✓		Fountains and bars	✓	
Milk	✓		Flies and vermin		✓
Cream fillings			Garbage receptacles	✓	
Ice cream	✓		Employees	✓	
Flour	✓		Storage of single service	✓	
Fish	✓		paper articles (cups, etc.)		
Fruits & nuts	✓		Exterminator		
Vegetables	✓				
Other supplies					

Was food confiscated?

Kind and amount:

R

An inspection of your establishment was made by me today and the following recommendations must be carried out to comply with local regulations:

STOVE AREA - CLEANING NEEDED BEHIND & UNDER
HOOD - DWCT LEADING TO ROOF - SEAL OPENINGS -
(REACH-IN REFRIGERATOR - RACKS RUSTED &
GASKETS - ON ORDER)
ICE MACHINE - CLEANING NEEDED
CELLAR & STORAGE AREA RODENT MICE DROPPINGS NOTED

Owner or Proprietor

Yang

Inspector

John Nicolazzo



CAMBRIDGE HEALTH DEPARTMENT
16 CAMELIA AVENUE
CAMBRIDGE, MASS
TEL. 354-2020

No. 5877

Food Handling Inspection Record

Date 4 SEP 79

FIRM NAME LUCKY GARDENS

Tel. No. 354-9514

ADDRESS 282 CONCORD AVE

OWNER OR PROPRIETOR DAVID YANG

Address

Tel. No.

NATURE OF BUSINESS RESTAURANT

No. of EMPLOYEES 8

Check each item under "SATISFACTORY" or "UNSATISFACTORY"

	"S"	"U"		"S"	"U"
Buildings:			Utensils:		
Floors	✓		Kitchen	✓	
Walls and ceiling	✓		Dishes	✓	
Light and ventilation			Silverware	✓	
Screening	✓		Glassware	✓	
Toilets	✓		Sink and drain board	✓	
Handwashing facilities	✓		Tables	✓	
Outside premises	✓		Stoves	✓	
Cellar	✓				
Refrigeration:			Sterilization:		
Ice	✓		Steam	✓	
Mechanical (Temperature)	✓		Hot water Temperature	✓	
Cleanliness of box	✓	✓	Chlorine		
			Machine	✓	
Food storage:			Food displays		
Meat	✓		Fountains and bars		
Milk			Flies and vermin		
Cream fillings			Garbage receptacles	✓	
Ice cream			Employees		
Flour	✓		Storage of single service		
Fish	✓		paper articles (cups, etc.)	✓	
Fruits & nuts	✓		Exterminator CITY SERVICE		
Vegetables	✓				
Other supplies	✓				

Was food confiscated?

Kind and amount:

R.I. 18 SEPT. 79

An inspection of your establishment was made by me today and the following recommendations must be carried out to comply with local regulations:

REFRIGERATOR - REACHIN - TOP SHELF NEEDS ADDITIONAL CLEANING TO DETERMINE IF IT BAKED ON FOOD STUFF OR RUST. DOOR GASKETS ARE ORDERED.

Owner or Proprietor

Yang

Inspector

Philip F Harris

COMPLAINT #



CAMBRIDGE HEALTH DEPARTMENT
16 CAMELIA AVENUE
CAMBRIDGE, MASS
TEL. 354-2020

No 5876

Food Handling Inspection Record Date 31 Aug 79FIRM NAME LUCKY GARDENS

Tel. No. _____

ADDRESS 282 CONCORD AVE.OWNER OR PROPRIETOR DAVID YANGAddress SAME

Tel. No. _____

NATURE OF BUSINESS RESTAURANTNo. OF EMPLOYEES 8

Check each item under 'SATISFACTORY' or 'UNSATISFACTORY'

	"S"	"U"		"S"	"U"
Buildings:			Utensils:		
Floors		✓	Kitchen		
Walls and ceiling			Dishes		
Light and ventilation			Silverware		
Screening			Glassware		
Toilets			Sink and drain board		
Handwashing facilities			Tables		
Outside premises			Stoves		
Cellar <u>BASEMENT</u>		✓			
Refrigeration:			Sterilization:		
Ice			Steam		
Mechanical (Temperature)			Hot water Temperature		
Cleanliness of box			Chlorine		
			Machine		
Food storage:			Food displays		
Meat			Fountains and bars		
Milk			Flies and vermin		
Cream fillings			Garbage receptacles		
Ice cream			Employees		
Flour			Storage of single service		
Fish			paper articles (cups, etc.)		
Fruits & nuts			Exterminator		
Vegetables					
Other supplies					

Was food confiscated? _____

Kind and amount: _____

RI. 4 SEP. 79

An inspection of your establishment was made by me today and the following recommendations must be carried out to comply with local regulations:

RODENT DROPPING NOTED IN MANY AREAS OF
STORE ROOM.
ALL REFRIGERATORS & FREEZERS NEEDED CLEANING.
CLEAN ALL STORAGE SHELVES
GENERAL CLEANING OF FLOORS & WALLS IN KITCHEN
STORE ALL FOOD STUFFS AT LEAST 6 IN ABOVE FLOOR
OUTSIDE AREA - ALL REFUSE CONTAINERS ARE TO HAVE
TIGHT FITTING LIDS.

Owner or Proprietor _____

Inspector _____

Philip F. Harrie



#18

CITY OF CAMBRIDGE

INTEROFFICE CORRESPONDENCE

To James L. Sullivan
City Manager

Date September 19, 1979

From Mary Calnan and Frank Bombino, License Commission Reference

Subject City Council Order No. 20 of 9/10/79

Re: Inspection of Yang Huan g Corp. d/b/a Lucky Gardens
280-282 Concord Avenue
Cambridge, Massachusetts

As requested by City Council Order No. 20 relating to subject restaurant, Frank Bombino and I, representing the License Commission, and Joe Nicoloro, representing the Health Department, inspected these premises.

This restaurant does not hold a liquor license of any kind so our inspection focussed on any violations that would affect their holding a common victualer license. We did, however, warn the proprietor, Naomi Yang, President of Yang Huang Corp., against "brown bagging." She is aware of this problem and advised us she is constantly preventing patrons from bringing alcoholic beverages on the premises for consumption with their meals.

Mrs. Yang conducted the three of us on a tour of the premises on September 18, 1979 at 2 PM. We entered the dining room first. It was in apple pie order. There was only one customer being served. We then went into the kitchen area where food is cooked and utensils washed. This also was in satisfactory condition. There were some dirty dishes in the sink but no flies or vermin were in evidence. Joe Nicoloro pointed out that he had advised Mrs. Yang to have hoods installed over the sinks, etc. which would cut down to some extent on smoke, grease and grime.

Our next stop was in the food preparation and storage area. There were two employees seated at counters preparing chicken for cooking, one deboning the chicken, and the other cutting it up. This area was immaculate and the employees were clean in appearance. There are two types of refrigerators here, one, the usual type, used for current operations. The contents of the refrigerators were inspected. They were fresh-looking and attractively arranged on platters preparatory to cooking or serving. The other type refrigerator is a walk-in model. The contents of the walk-in refrigerator were all carefully wrapped up. The walk-in refrigerators are primarily for storage purposes. Both types of refrigerators were clean and sweet-smelling.

9/19/79

In back of the kitchen was a storage area which contained several cartons, a rack of clothing, some shoes and other personal articles. This storage area was orderly and uncluttered.

We also inspected the rear of the premises. There is a vegetable garden with some vegetables still growing. Here, again, there is no evidence of dirt, filth, or disorder which would warrant the suspension or revocation of this restaurant's common victualer's license.

The only other thing we inspected was the dumpster which is located on Walden Street in back of the antique shop on the corner of Walden Street and Concord Avenue. This was about one-quarter full and there was no evidence of rodents, flies or other vermin around it. We spoke to Mrs. Yang about complaints concerning the dumpster and she said several of the neighbors and passers-by used the dumpster. She has no objection to their using it, but feels they should put the cover back on it something which they frequently fail to do. Mrs. Yang stated that she tries to keep the dumpster as sanitary as possible at considerable expense to her.

In summary, it is the opinion of both Frank Bombino and myself that Lucky Gardens is being run in an efficient, orderly, and sanitary manner. We found no violation of any rule or regulation of the License Commission or of the state law governing common victualer's licenses which would cause us to recommend suspension or revocation of this restaurant's license.

The only recommendation we have to make is to require Mrs. Yang to have a sign attached to the dumpster requesting all who use it to put the cover back on so that odors or possible infestation emanating from the dumpster may be minimized.

Mary E. Colman
Det. Frank P. Bombino

MEC:pe

cc: Lt. E. Petersen, CPD

SEP 19 3 21 PM '79

OFFICE OF THE
MANAGE

GOVERNMENT OF THE STATE OF TEXAS

MEMORANDUM

TO : THE COMMISSIONER OF THE DEPARTMENT OF TRANSPORTATION
FROM : THE DIRECTOR OF THE DIVISION OF HIGHWAYS
SUBJECT: REQUEST FOR PROPOSALS FOR THE CONSTRUCTION OF A
NEW BRIDGE OVER THE RIVER AT THE LOCATION OF THE
EXISTING BRIDGE WHICH WAS DESTROYED BY A FLOOD IN 1978.

1. The Department of Transportation is planning to construct a new bridge over the River at the location of the existing bridge which was destroyed by a flood in 1978. The new bridge is to be a concrete girder bridge with a length of approximately 100 feet. The bridge is to be constructed on the right-of-way of the existing bridge. The Department of Transportation is soliciting proposals for the construction of the new bridge. The proposals should be submitted to the Division of Highways by September 30, 1979.

2. The proposals should include a detailed description of the proposed bridge, including the design, construction, and estimated cost. The proposals should also include a statement of the contractor's experience and qualifications. The proposals should be submitted in triplicate to the Division of Highways. The proposals should be sealed and labeled "PROPOSAL FOR THE CONSTRUCTION OF A NEW BRIDGE OVER THE RIVER AT THE LOCATION OF THE EXISTING BRIDGE WHICH WAS DESTROYED BY A FLOOD IN 1978". The proposals should be opened by the Division of Highways on September 30, 1979, at 10:00 a.m. The contractor whose proposal is selected will be notified by the Division of Highways. The contractor will be required to sign a contract with the Department of Transportation within 30 days of the date of notification. The contractor will be required to complete the construction of the new bridge within 12 months of the date of completion of the contract.

3. The Department of Transportation is not responsible for the accuracy of the information contained in this memorandum. The Department of Transportation is not responsible for the accuracy of the information contained in this memorandum. The Department of Transportation is not responsible for the accuracy of the information contained in this memorandum. The Department of Transportation is not responsible for the accuracy of the information contained in this memorandum.

4. The Department of Transportation is not responsible for the accuracy of the information contained in this memorandum. The Department of Transportation is not responsible for the accuracy of the information contained in this memorandum. The Department of Transportation is not responsible for the accuracy of the information contained in this memorandum. The Department of Transportation is not responsible for the accuracy of the information contained in this memorandum.



CITY OF CAMBRIDGE
INTEROFFICE CORRESPONDENCE

To	Mr. Charles F. Sprague Building Commissioner	Date	September 14, 1979
From	Mr. Joseph J. Cellucci Building Inspector	Reference	
Subject			

After reviewing Board of Zoning Appeal Case #4392 and making a requested inspection of Lucky Gardens Restaurant located 280-282 Concord Avenue, Cambridge it revealed that the restaurant has complied with all the requirements of the Board of Zoning Appeal and that there are no violation at the present time of the Massachusetts State Building Code.

JJC:f

SEP 17 11 29 AM '79

APPROPRIATE
MANAGEMENT

Cambridge Fire Department

From: *Fire Prevention* Sept. 19, 19 79
To: THE CHIEF OF DEPARTMENT
Subject: *Lucky Garden Restaurant*
280 Concord Ave.
Sir:

Inspection was made by Act.
Lt. Daniel Finn on 9/18/79. No
violations were found. Conditions
are satisfactory.

There are two empty oil drums
in basement which I will order
removed.

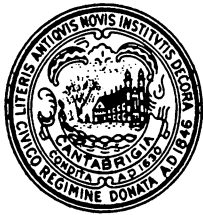
Respectfully,

Ernest A. Helinas
Deputy Chief

RECEIVED

SEP 19 3 23 PM '79.

OFFICE OF THE
CITY MANAGER



CITY OF CAMBRIDGE

CAMBRIDGE, MASSACHUSETTS 02139
Tel. 498-9011

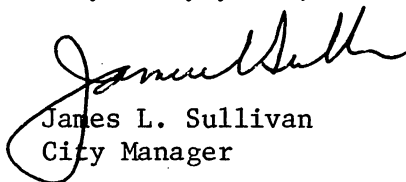
EXECUTIVE DEPARTMENT
JAMES L. SULLIVAN
City Manager

September 24, 1979

To the Honorable, the City Council:

With respect to Awaiting Report Item No. 18 relative to inspection of the Lucky Garden Restaurant, enclosed please find copies of reports from the Building Department, Fire Department, Health Department and the License Commission.

Very truly yours,


James L. Sullivan
City Manager

JLS/mbf
Encs.

Agenda #6

S-514

Response to Awaiting Report No. 18 re: inspection of the Lucky Garden Restaurant.

In City Council,

Sept. 24, 1979

9/24/79

- Placed on File.