

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME Panda Express		DATE 8/20/07
ADDRESS 615 Mangrove Avenue, Chico, CA 95926		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2028
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 3 days

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance			N/O = Not Observed COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance						
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT	
√			1. Demonstration of knowledge; food safety certification							√					
			EMPLOYEE HEALTH & HYGIENIC PRACTICES						√						
√			2. Communicable disease; reporting, restrictions & exclusions												√
√			3. No discharge from eyes, nose, and mouth												
	√		4. Proper eating, tasting, drinking or tobacco use						Sanitizer Type: <input type="checkbox"/> Chlorine <input checked="" type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			PREVENTING CONTAMINATION BY HANDS						FOOD FROM APPROVED SOURCES						
√			5. Hands clean and properly washed; gloves used properly						√						
√			6. Adequate handwashing facilities supplied & accessible								√				
			TIME AND TEMPERATURE RELATIONSHIPS								√				
			7. Proper hot and cold holding temperatures				√	√			√				
		√	8. Time as a public health control: Proper procedures & records								√				
√			9. Proper cooling methods												
√			10. Proper cooking time & temperatures								√				
		√	11. Proper reheating procedures for hot holding												
			CONFORMANCE WITH APPROVED PROCEDURES								√				
			CONSUMER ADVISORY								√				
			HIGHLY SUSCEPTIBLE POPULATIONS								√				
			WATER/HOT WATER						√						
			LIQUID WASTE DISPOSAL						√						
			VERMIN						√						
			SUPERVISION											OUT	
			PERSONAL CLEANLINESS											OUT	
			GENERAL FOOD SAFETY REQUIREMENTS												
			FOOD STORAGE/ DISPLAY/ SERVICE												
			EQUIPMENT/ UTENSILS/ LINENS												
			PHYSICAL FACILITIES												
			PERMANENT FOOD FACILITIES												
			SIGNS, MISC. REQUIREMENTS & ENFORCEMENT												
			NON-PERMANENT FOOD FACILITIES												

Reinspection fees will be charged for all subsequent reinspection unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.
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