

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

<b>DBA/NAME</b> Priya Indian Cuisine	<b>DATE</b> 3-1-10
<b>ADDRESS</b> 2574 Esplanade, Chico	<b>RECHECK DATE</b> 2+ days
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2029
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b>

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

In = In Compliance    N/O = Not Observed    N/A = Not Applicable    OUT = Out of Compliance    COS = Corrected On-Site    MAJ = Major Violation													
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 3/2011				X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
X			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
	X		5. Hands clean and properly washed; gloves used properly					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible					X		17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>								X		18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures	X	X	X		X		19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods	X		X	<b>WATER &amp; WASTE WATER</b>						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>												<b>OUT</b>	
24. Person in charge present and performs duties						38. Adequate ventilation and lighting; designated areas, use						X	
25. Personal cleanliness and hair restraints						39. Thermometers provided and accurate							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						<b>PHYSICAL FACILITIES</b>							
26. Approved thawing methods used, frozen food maintained frozen.						X	41. Plumbing: Plumbing in good repair, proper backflow devices						
27. Food separated and protected						42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.						43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used						X	44. Premises; personal/cleaning items; vermin-proofing						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						<b>PERMANENT FOOD FACILITIES</b>							
30. Food properly stored; food storage containers identified						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						X	
31. Consumer self-service facilities properly constructed and maintained						46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>						47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.						48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						X	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used						51. Permit Suspension							
37. Vending machines						52. Other							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See page 2

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  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

Page 1 of 2

<b>DBA/NAME</b> Priya Indian Cuisine	<b>DATE</b> 3-1-10
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7-** Observed a few hot-holding foods in buffet to be 98-112°F, reportedly for short time period. Foods reheated to 165°F during inspection and returned to buffet. Ensure all foods for holding at buffet are rapidly reheated to 165°F, verifying temperature with available digital probe thermometer. Check holding foods with probe thermometer to ensure 135°F+. Cooking and hot-holding temperatures of potentially hazardous foods verified during inspection and ok.
- 9-** Observed a couple foods, 48-56°F, cooling in covered containers (depth ok) for short time period inside walk-in refrigerator. Foods uncovered during inspection.
- 14-** Observed prep bowls stacked together while wet. Allow utensils to air-dry after cleaning/sanitizing.
- 26-** Observed chicken defrosting in still cool water in basin of prep sink. Water drained and cold water turned on during inspection to run over chicken for proper defrosting. Thawing of frozen foods reviewed during inspection.
- 29-** Observed a few cleaning chemicals stored on shelf adjacent to (sealed) sauce bottles. Chemicals separated from foods during inspection.
- 35-** Clean outside/base of blender/processor to remove some food residues. Observed seal to 2-door beverage storage refrigerator to be torn. Clean hood of dust and some greasy residues. Clean plastic panel, especially at top, in ice bin to remove some mildew.
- 38-** Provide shatterproof bulbs/covers for lighting in walk-in freezer and in dry food storage room.
- 45-** Clean floor of dry food storage room, along walls and in corners, to remove some old, dry rodent droppings. Monitor floor for signs of any new rodent activity and continue working with pest control operator as needed.