

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

DBA/NAME Priya Indian Cuisine		DATE 8-29-07	
ADDRESS 2574 Esplanade, Chico		RECHECK DATE 3+ days	
OWNER/OPERATOR Sekhara Reddy Mukkara		SITE # 2029	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-24	SERVICE 03	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the 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					
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reserve of food								
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated		X	X					
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized								
			3. No discharge from eyes, nose, and mouth							Sanitizer Type: X Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other								
			4. Proper eating, tasting, drinking or tobacco use							Sanitizer Concentration (ppm):								
PREVENTING CONTAMINATION BY HANDS										FOOD FROM APPROVED SOURCES								
			5. Hands clean and properly washed; gloves used properly							15. Food obtained from approved source								
			6. Adequate handwashing facilities supplied & accessible			X				16. Shell stock with completed tags, in good condition, properly stored/displayed								
TIME AND TEMPERATURE RELATIONSHIPS										17. Compliance with Gulf Oyster Regulations								
			7. Proper hot and cold holding temperatures			X				CONFORMANCE WITH APPROVED PROCEDURES								
			8. Time as a public health control: Proper procedures & records							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan								
			9. Proper cooling methods		X	X				CONSUMER ADVISORY								
			10. Proper cooking time & temperatures			X				19. Consumer advisory provided for raw or undercooked foods								
			11. Proper reheating procedures for hot holding			X				HIGHLY SUSCEPTIBLE POPULATIONS								
Major Violation Reinspection										20. Licensed health care facilities/ public & private schools; prohibited foods not offered								
												WATER/HOT WATER						
															21. Hot and cold water available			X
												LIQUID WASTE DISPOSAL						
															22. Sewage and wastewater properly disposed			
												VERMIN						
															23. No rodents, insects, birds, or animals			
												OUT						
												OUT						
						SUPERVISION										39. Thermometers provided and accurate		
			24. Person in charge present and performs duties							40. Wiping cloths: properly used and stored								
PERSONAL CLEANLINESS						PHYSICAL FACILITIES												
			25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices								
GENERAL FOOD SAFETY REQUIREMENTS										42. Garbage and refuse properly disposed; facilities maintained								
			26. Approved thawing methods used, frozen food maintained frozen.			X				43. Toilet facilities: properly constructed, supplied, cleaned								
			27. Food separated and protected							44. Premises; personal/cleaning items; vermin-proofing								
			28. Fruits and vegetables washed as required.							PERMANENT FOOD FACILITIES								
			29. Toxic substances properly identified, stored, used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
FOOD STORAGE/ DISPLAY/ SERVICE										46. No unapproved private homes/ living or sleeping quarters								
			30. Food properly stored; food storage containers identified							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
			31. Consumer self-service facilities properly constructed and maintained							47. Signs posted; last inspection report available								
			32. Food properly labeled & honestly presented							48. Plan review required for new or remodel construction								
EQUIPMENT/ UTENSILS/ LINENS										49. Permits Available								
			33. Nonfood contact surfaces clean and in good repair.							50. Impoundment of unsanitary equipment or food								
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Permit Suspension			X					
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							52. Other								
			36. Equipment, utensils and linens: Properly stored and used							NON-PERMANENT FOOD FACILITIES								
			37. Vending machines							53. Mobile food facilities								
			38. Adequate ventilation and lighting; designated areas, use							54. Temporary 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. <input type="checkbox"/>						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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