

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

DBA/NAME Japanese Blossoms	DATE 4-27-09
ADDRESS 2995 Esplanade #105, Chico	RECHECK DATE 2+ days
OWNER/OPERATOR Yuka Caspary	SITE # 2038
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 01
	CORRECT MINOR VIOLATIONS BY:

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: 2012					X		12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated		X	X
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly		X	X	X			16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X	X			17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS								X		18. Compliance with variance, specialized process, & HACCP Plan			
X			7. Proper hot and cold holding temperatures						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			
	X		9. Proper cooling methods				WATER & WASTE WATER						
	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			
										VERMIN			
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use						
			24. Person in charge present and performs duties				39. Thermometers provided and accurate						X
			25. Personal cleanliness and hair restraints				40. Wiping cloths: properly used and stored						X
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			27. Food separated and protected			X	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				44. Premises; personal/cleaning items; vermin-proofing						X
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			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				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							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						X
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X	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			X	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.

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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Page 1 of 2

DBA/NAME Japanese Blossoms	DATE 4-27-09
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 5, 6-** Observed minimal-to-no handwashing among food handlers conducting food prep and between glove changes. Observed kitchen hand sink, soap and paper towel dispenser obstructed by rice cookers and misc. personal-type items. Hand sink, and related supplies, shall be readily accessible, and used, during facility's operations. Discussed hand washing procedures/frequencies during inspection.
- 6-** Observed paper towel dispenser(s) for sushi bar handsinks to not be readily accessible.
- 13, 14, 40-** Observed raw (sushi) fish being cut on cutting board and food handler use damp wiping rag, stored atop cutting board, to wipe knife blade, then slice prepped sushi roll (with same knife and atop same cutting board). Reported damp wiping rag is stored atop cutting board throughout sushi prep service (3-4 hours) and used to routinely "clean" knife and cutting board during sushi prep/orders. Reported same knives are generally used to prep raw (sushi) fish and ready-to-eat foods (i.e. sushi rolls not containing raw fish). Separate knives, cutting boards and designated, labeled sanitizer buckets shall be provided for both raw fish and ready-to-eat foods. In-use wiping rags shall be stored in sanitizer buckets between uses.
- 14-** Observed a few damp/soiled wiping rags stored atop in-use kitchen prep table. Use available sanitizer buckets for proper storage of wiping rags.
- 27-** Observed bowl of tempura batter stored adjacent to fryer and it was reported same batter is used for dredging both vegetables and raw prawns.
>Observed uncovered containers of prepped raw vegetables stored immediately adjacent to (in-use) prep sink.
- 34-** Reported dishwasher is checked a few times a week with available test strips for proper sanitizer concentration. Check daily. Sanitizer concentration OK (50ppm) when checked with inspector's test strips during inspection.
- 35-** Observed domestic toaster oven on back counter at sushi bar.
>Observed ice, for beverages, stored in large pot at wait station.
- 36-** Observed 'sauce' bowls and beverage glasses/mugs stored atop cloth napkins lining trays/shelves at wait station and sushi bar areas.
- 39-** Observed digital probe thermometer to read 7°F at room temperature.
- 40-** Observed wiping rags under in-use cutting boards in kitchen and at sushi bar. Observed rolled-up wiping rags between in-use cutting board and backside of counter at sushi bar. Reported wiping rags are used to prevent movement of cutting boards during use.
- 44-** Organize/remove accumulated misc. items stored in on floor in corner areas at wait station (i.e. around rack storing clean linens) and in kitchen to facilitate cleaning. Organize/remove accumulated misc. and personal-type items stored around kitchen handsink and on adjacent prep table.
>Observed door to facility open upon arrival, and during, inspection.
- 44, 45-** Install mop sink (see Note 2 below). Area around mop sink (at least 3-feet out) shall be properly finished off with durable, non-absorbent and easily cleanable walls (i.e. FRP) and self-coved floors.
- 45-** Observed unfinished wallboard secured to wall (to close 'window' to adjoining business) above wall-mounted shelving in kitchen.
- 48-** Reported that ice machine may be installed in wait station area. Submit plan check application for minor remodel and applicable fees to this Department prior to work.

Note 1: Reported that 60-cup gas rice cooker will be obtained. Ensure rice cooker is properly installed so as to be completely under ventilation hood.

Note 2: This facility is currently sharing mop sink and utensil sink with adjoining food facility. This facility has grown too large to share mop sink and utensil sink with adjoining facility and is to be separated.