

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

<b>DBA/NAME</b> Japanese Blossoms		<b>DATE</b> 6-23-08
<b>ADDRESS</b> 2995 Esplanade #105, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Yuka Caspary		<b>SITE #</b> 2038
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>

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
X			1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 2012				X			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			X
X			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source			
X			4. Proper eating, tasting, drinking or tobacco use				X			16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly			X	X			17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			X	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & 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				<b>WATER</b>						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
		X	11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
						X				22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
						X				23. No rodents, insects, birds, or animals			
													OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>										38. Adequate ventilation and lighting; designated areas, use			X
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										<b>PHYSICAL FACILITIES</b>			
			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
<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			
			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			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:**

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Reinspection fees will be charged for all subsequent reinspections 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.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5, 6-** Observed minimal handwashing among (kitchen) chef when changing tasks/gloves and handling ready-to-eat foods. No paper towels in dispenser(s) or pump soap dispenser available at handsink. Ensure handsink is cleared of obstructions.
  - 14-** Observed a couple damp/soiled wiping rags stored atop prep table in kitchen.
  - 27-** Observed cartons raw shell eggs stored on top shelf of 1-door kitchen refrigerator and above raw vegetables/ready-to-eat foods. Store eggs on bottom shelf.
  - 34-** No chlorine test strips available for checking dishwasher sanitizer. Provide and check dishwasher daily for proper sanitizer concentration (50ppm). Remove tapr affixed to top od dishwasher to facilitate cleaning.
  - 35-** Remove domestic equipment (i.e. toaster oven, rice cooker) or replace with approved commercial equipment.
  - 35, 38, 48-** Observed 5 tabletop cooking plates, 1 Panini grill and tabletop Cadco convection-type oven in kitchen. Observed tabletop cooking plate being used for frying Tempura foods without proper hood/ventilation. Reported hood to be installed within next month. Provide hood plans/shop drawings, plan check application and fees to this Department prior to hood installation. Reported by owner plans will be submitted within next few days.
  - 36-** Observed eating utensils and beverage glasses stored atop wiping rags on bottom cabinet shelf at bar.
  - 44-** Organize/remove accumulated personal items stored atop prep table adjacent to handsink to facilitate cleaning.
- Note:** Reported grease trap recently installed (outside building) and floor missing tiles/damaged and covered by wooden board due to construction. Reported by building owner floor is scheduled for repair.
- Shellfish (oyster) tags available and OK.