

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

<b>DBA/NAME</b> Egg Roll King	<b>DATE</b> 1-29-10
<b>ADDRESS</b> 659 Palmetto, Chico	<b>RECHECK DATE</b> 3 days
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2039
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-23	<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:				X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										13. Food in good condition, safe and unadulterated	X	X	X
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized	X	X	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			
			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			
<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	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>			
						OUT	X			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>										38. Adequate ventilation and lighting; designated areas, use			OUT
			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			X
			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			X				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			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							51. Permit Suspension			
			37. Vending machines							52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:**


See page 2


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.**

**RECEIVED BY:**

Page 1 of 2

<b>DBA/NAME</b> Egg Roll King	<b>DATE</b> 1-29-10
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5, 6-** Observed food handler rinsing hands at utensil sink with just water and wiping hands on apron. Observed food handler fixing hat and changing tasks without washing hands, then grabbing raw vegetables/noodles with bare hands to cook in wok. Proper handwashing reviewed with food handlers during inspection. Store roll of paper towels in dispenser at handsink instead of atop dispenser.
- 7, 9-** Observed 2 deep (4+ inches) tubs cooked chicken/pork 47°F stored in prep refrigerator (at far end of cookline) with internal air temperature of refrigerator 45°F. Reported that meats were cooked previous business day and put in prep refrigerator to cool. Observed 3 colanders piled with large chunks of cooked pork 47°F, reportedly cooked previous business day and put into walk-in for cooling. Observed large stock pot beef broth 43°F inside walk-in. All foods voluntarily discarded to trash during inspection, see VC&D. Cooked foods shall be properly and rapidly cooled: large chunks of meat cut into smaller pieces; cooked meats/vegetables/egg rolls/rice spread out in pans/containers in shallow depths (no more than 2 inches) and placed immediately into walk-in uncovered; broths/soups put into ice bath and frequently stirred or poured into pans/containers in shallow depths and immediately into walk-in. Once foods have reached an internal temperature of 41°F, checked with available probe thermometer, foods can be bulked/covered.
- 7, 13-** Observed deep (4+ inches) covered container sliced chicken 45°F inside walk-in. Reported that chicken was cooked previous day, cooled inside walk-in and sliced on (soiled) slicer prior to inspector's arrival and returned to walk-in. Chicken voluntarily discarded during inspection, see VC&D. Note: see violation #14 regarding soiled slicer.
- 7, 35-** Observed tray of egg rolls 47°F in prep refrigerator (at far end of cookline with internal air temperature 45°F). Egg rolls put into walk-in during inspection. Adjust prep refrigerator so internal air temperature is 41°F, or below. Note: Prep refrigerators are for storing/maintaining cold foods and are not intended for cooling.
- 13-** Observed that food handler put chunks of cooked pork, which had fallen onto floor of walk-in, into bus tub and back onto shelf inside walk-in. Note: Pork discarded, see violation #7, 9.
- 14-** Observed slicer soiled with accumulated meat debris/residues, especially in hard-to-reach areas. Observed bus tubs of raw meats stored on table adjacent to slicer of which food handler was preparing to slice (on soiled slicer) upon inspector's arrival. Slicer broken down and cleaned/sanitized during inspection. Ensure slicer is properly cleaned after each use, especially between different types of meats. Slicer shall be dismantled and removable parts washed/rinsed/sanitized at utensil sink and base/non-removable parts cleaned with hot soapy water, rinsed then sanitized.
- 14, 34-** Observed turbid water 65°F in wash basin of utensil sink and utensils obstructing rinse and sanitize basins of sink. Observed food handler rinse container, previously filled with raw vegetables, with just water at utensil sink. Food handler was told by inspector to properly clean/sanitize container between uses or use clean container for food-related operations. Observed food handler place soiled slicer parts adjacent to washed slicer parts on utensil sink drainboard intended for cleaned/sanitized utensils. Inspector had food handlers clear and clean/sanitize utensil sink during inspection in order to properly utilize sink. Ensure all soiled utensils are stored on utensil sink drainboard intended for soiled utensils and that sink is readily available to clean/sanitize utensils. To properly use utensil sink: fill wash (1<sup>st</sup>) basin with hot (100+°F) water, rinse with clear water in middle basin, sanitize (in bleach-water solution) in 3<sup>rd</sup> basin and air-dry on drainboard intended for clean/sanitized utensils.
- 27, 30-** Observed boxes/containers of raw meats and eggs stored adjacent to/above some raw vegetables (to be cooked) and cooked foods inside walk-in cooler. Observed foods stored in haphazardly manner inside walk-in (i.e. colanders of cooked pork stored atop crate of raw cabbage, atop sauce bucket and atop food boxes; tubs of raw meat packages stored atop sauce buckets and directly on floor).
- 30-** Observed bags on onions stored directly on floor.
- 35-** Observed food cans supporting shelf inside one-door upright freezer. Clean underside of mixer, and hook attachment stored in mixer bowl, to remove dried food residues. Observed some plastic food tubs and colanders to be cracked.
- 38-** Properly install hood baffles so as to eliminate gaps.
- 41-** Observed walk-in condensate draining into bucket.
- 44-** Observed mop bucket filled with turbid water.
- 45-** Observed ceiling at cookline to be caving in and duct tape affixed between ceiling panels. Clean ceiling/walk-in cooler and floor/walk-in cooler junctions (on outsides of unit) to remove greasy blackish-colored residues. Clean floor in back storage area in hard-to-reach areas (under bulk dry ingredient storage and syrup box rack, behind mixer) to remove food debris/residues. Observed gap between wall and top of coved base tiles in back storage area.