

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

DBA/NAME Sultan's Bistro		DATE 10-13-08	
ADDRESS 300 Broadway #A-4, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2087	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	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
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 4-26-12				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x			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	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
			7. Proper hot and cold holding temperatures			x			x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
x			9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	x		10. Proper cooking time & temperatures				x			WATER & WASTE WATER			
		x	11. Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL			
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			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			x
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			x
			27. Food separated and protected							PHYSICAL FACILITIES			
			28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Toxic substances properly identified, stored, used			x				42. Garbage and refuse properly disposed; facilities maintained			
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified							43. Toilet facilities: properly constructed, supplied, cleaned			
			31. Consumer self-service facilities properly constructed and maintained			x				44. Premises; personal/cleaning items; vermin-proofing			
			32. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES			
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				46. No unapproved private homes/ living or sleeping quarters			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			36. Equipment, utensils and linens: Properly stored and used							47. Signs posted; last inspection report available			
			37. Vending machines							48. Plan review required for new or remodel construction			
										49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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 indicated 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.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No lid observed on employee's drink glass.
- 5- Food handler observed using cloth towel to dry hands after washing (paper towels available in dispenser).
- 6, 14- Food handler observed washing hands at front utensil sink rather than using hand sink (near utensil sink)—use hand sink only for washing hands. Plastic baskets observed in handsink—leave handsink unobstructed so as to be available for handwashing.
- 7, 35, 39- Dill dip in prep refrigerator (47° F) at time of inspection, air temperature in lower area of prep refrigerator (45° F)—adjust refrigerator so as to maintain potentially hazardous foods at 41° F or less. Replace broken thermometer in this refrigerator.
- 14- a) Wash (hot, soapy water), rinse and then sanitize long cutting board at prep refrigerator at least every 4 hours rather than sanitizing cutting board throughout the day then washing and sanitizing at the end of the day.
- b) Cutting board and knife observed on table in back prep area at the same time employee was performing a separate task (checking cash drawer).
- 14, 34- Obtain appropriate test papers for checking sanitizer (quaternary ammonia) in sanitizer in utensil sink. Adjust amount of sanitizer to amount of water used in sink compartment for sanitizing utensils. Use test papers to check sanitizer concentration.
- 29- Spray can of domestic insecticide observed on shelf.
- 31- Replace missing sneeze guard/ food shield over opened containers of food at hamburger condiment refrigerator—sneeze guard/ food shield reportedly broke last week and is being repaired.
- 38- Replace missing cover on overhead light above small prep table in back prep area (near pass-thru window to front prep area).
- 39- Obtain working digital probe thermometer for checking temperatures of thin foods/ small pieces of food.
- Note: Dial-type (0°- 220° F) available at time of inspection.
- 40- A few cleaning rags observed on prep counter—removed during inspection. Container of sanitizer available for cleaning rags.