

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

<b>DBA/NAME</b> Pho C & C		<b>DATE</b> 1/9/09
<b>ADDRESS</b> 3211 Cohasset Road, Chico, CA 95973		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2090
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 03	<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
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date							13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods			
√			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
<b>MAJOR VIOLATION CHECK ONLY</b>										22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>										<b>VERMIN</b>			
						OUT				23. No rodents, insects, birds, or animals			OUT
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										38. Adequate ventilation and lighting; designated areas, use			
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>FOOD STORAGE/ DISPLAY/ SERVICE</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										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			
<b>EQUIPMENT/ UTENSILS/ LINENS</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>			
33. Nonfood contact surfaces clean and in good repair.										47. Signs posted; last inspection report available			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available										48. Plan review required for new or remodel construction			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity										49. Permits Available			
36. Equipment, utensils and linens: Properly stored and used										50. Impoundment of unsanitary equipment or food			
37. Vending machines										51. Permit Suspension			
										52. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:** 8- Observed bean sprouts sitting out at room temperature to be properly tagged with discard time and a written procedure for foods using time as a public health control to be posted on refrigerator door. Violation corrected.

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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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		Page 1 of 1