

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

<b>DBA/NAME</b> Pho C & C		<b>DATE</b> 12/31/08	
<b>ADDRESS</b> 3211 Cohasset Road, Chico, CA 95973		<b>RECHECK DATE</b> 5+ days	
<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> 24 hours	

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>							<b>FOOD FROM APPROVED SOURCES</b>						
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			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>						
										23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices			
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained			
			29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>						
			30. Food properly stored; food storage containers identified							44. Premises; personal/cleaning items; vermin-proofing			
			31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			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							49. Permits Available			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							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:** 7, 8- Observed bean sprouts (49°F-51°F) sitting out at room temperature. Owner reports time-only procedure in use. Bean sprouts not tagged with discard time and no written procedure available during inspection. Prominently post written procedure and tag bean sprout container with discard time (4 hours after removal from refrigerator). Note: Foods held without temperature control (i.e.: out of refrigerator) shall NOT be placed back in refrigerator. When using time as a public safety control all foods MUST be discarded after 4 hours.

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.

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**R.E.H.S.**

**RECEIVED BY:**

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