

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

DBA/NAME Pho C & C		DATE 2/15/08
ADDRESS 3211 Cohasset Road Suite 110, Chico, CA 95973		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2090
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: Immediately
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 3 days

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 reservice of food			
			Food Safety Certificate Exp Date: None available				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
√			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
√			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				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
			7. Proper hot and cold holding temperatures		√	√			√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods		√	√			√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures			√	WATER & WASTE WATER						
			11. Proper reheating procedures for hot holding			√	√			21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
						√	√			22. Sewage and wastewater properly disposed			
VERMIN													
						√	√			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			24. Person in charge present and performs duties				PHYSICAL FACILITIES						
			25. Personal cleanliness and hair restraints				PERMANENT FOOD FACILITIES						
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			27. Food separated and protected				47. Signs posted; last inspection report available						
			28. Fruits and vegetables washed as required.				48. Plan review required for new or remodel construction						
			29. Toxic substances properly identified, stored, used				49. Permits Available						
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified			√	PERMANENT FOOD FACILITIES						
			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				46. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				47. Signs posted; last inspection report available						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√	48. Plan review required for new or remodel construction						
			36. Equipment, utensils and linens: Properly stored and used			√	49. Permits Available						
			37. Vending machines				50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

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/

R.E.H.S.

RECEIVED BY:

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 4- Observed uncovered employee drink sitting on prep refrigerator cutting board.
- 5- Observed food handler wearing gloves push hair back from face several times during inspection.
- 7- a) Observed uncooked beef (53°F-56°F), chicken (46°F-48°F), prawns (56°F-59°F) and pork (46°F-51°F) on table by grill and cooked chicken (66°F), steamed prawns (60°F-62°F) and uncooked bean sprouts (58°F-60°F) on prep table. All foods reportedly out of refrigeration for less than one hour. Keep potentially hazardous foods in refrigerator.
- 7, 35- Observed three bags of bean sprouts (46°F-49°F), fresh noodles (47°F) and raw shell eggs (46°F) in two door refrigerator (air temperature 57°F-58°F) and an accumulation of ice by fan box inside. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 9- Observed large pieces of cooked chicken (82°F-87°F, 1.5 hours) cooling at depth of 7+ inches in covered container in two door refrigerator. Chicken divided into two containers and placed back in refrigerator, uncovered, to finish cooling during inspection. When cooling cooked foods, place in uncovered, shallow containers (at depths of 2 inches or less) and place immediately in refrigerator until 41°F or below.
- 10- Food handler unaware of proper internal cooking temperature of chicken (165°F).
- 11- Food handler reports temperature of rice being hot held in rice cooker is held "very hot". Use probe thermometer to ensure rice is maintained at 135°F or above.
- 14- a) Observed accumulated meat debris/residues on slicer not being actively used. Reported slicer base cleaned with bleach water. Properly wash/rinse/sanitize slicer immediately after each use.
 - b) Observed employee remove clean plates/bowls from dishwasher and dry with cloth towel. Air dry all utensils/plates/bowls.
- 30- a) Observed two rice cookers (full of cooked rice), two containers of ice water (used for customers at tables) and bags of food (onions, MSG, rice, etc.) stored on floor through out facility.
 - b) Observed unsealed bags of sugar and salt on dry storage shelves.
 - c) Observed assorted foods being stored in open tin cans. Store foods in approved, easily cleanable containers with tight fitting lids.
 - d) Observed ready to eat cilantro and green onions covered with damp cloth towel in reach in refrigerator.
- 36- Observed beverage glasses stored inverted on soiled paper towels in beverage refrigerator.
- 39- Obtain digital probe thermometer, accurate at tip, for checking final internal cooking temperatures/cooling temperatures/hot holding temperatures.
- 40- Observed a few soiled wiping rags on food contact surfaces. Store wiping rags in container of approved sanitizer between uses.