

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Peeking Chinese Restaurant		DATE 1-31-07
ADDRESS 243 W. 2 nd Street, Chico		RECHECK DATE 2-2-07
OWNER/OPERATOR		SITE # 2099
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding		X	<p>1) Large amounts of raw meats (50°F) were observed sitting out at room temperature. Only take one batch of meat out of the refrigerator at a time and prepare that batch before bringing out more meat.</p> <p>2) Note: No cooking was being done during inspection. Operator was unclear on checking cooking temperatures. Use probe thermometer to assure that foods are cooked/reheated to 165°F. Recommend obtaining digital thermometer.</p> <p>3) Cooked noodles were observed being cooled in depths of 3-4 inches at 70°F. Cool noodles rapidly in shallower depths. Noodles were split into another pan during inspection. Fried foods are reportedly cooled at depths of 2 inches or less.</p> <p>6) Do not thaw meat at room temperature. Thaw in walk-in cooler or under cold running water. Note: Thawing meat was still frozen during inspection.</p> <p>8) Food observed stored on floor in walk-in cooler, by prep sink and in storeroom. Store food at least 6 inches off floor on approved shelving.</p> <p>11) No accurate, visible thermometer observed in prep refrigerator.</p> <p>12) Food handler observed handling raw meat and then rinsing hands off in prep sink before starting new task. All food handlers must wash their hands with soap and warm water in designated kitchen hand sink whenever changing tasks. Owner instructed employees on proper handwashing during inspection.</p> <p>15) Knives were only rinsed off in prep sink after cutting raw meat. Clean and sanitize knives either in dishwasher or in 3 compartment sink utensil sink (3 steps). Slicer was observed with some food debris around outside of blade. Clean more thoroughly.</p> <p>18) Clean under steam table and around cooking equipment of food residues and grease.</p> <p>24) Observed two soiled wiping rags on counter tops. Keep in bucket of sanitizer between uses.</p> <p>27) Soap dispenser at kitchen hand sink was clogged up. Replace soap dispenser.</p> <p>29) Clean walk-in racks of some food debris. Repair/replace water damaged front counter and cabinet. Clean storage shelves of spilled rice.</p> <p>31) Repair damaged walls in restrooms. Clean wall and floor of food residues at steam table and under some cooking equipment.</p> <p>In compliance notes:</p> <ul style="list-style-type: none"> ➤ Terminix is reportedly on contract to do routine pest control. ➤ One probe thermometer was available and accurate. ➤ Food safety cert. was current ➤ New freezer, tables, and display refrigerator have been added since last inspection. ➤ Kitchen walls have been repaired. ➤ Dishwasher sanitizer level was acceptable. Test paper was available.
2	Cooking/Reheating			
3	Cooling		X	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food		X	
7	Refrigerator Storage			
8	Food Storage		X	
9	Food Display			
10	Food Labeling			
11	Thermometer		X	
12	Handwashing	X		
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize	X		
16	Utensil Sink			
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing			
27	Hand Sink		X	
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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R.E.H.S.
RECEIVED BY: Given to owner
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