

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

DBA/NAME Peeking Chinese Restaurant		DATE 10-2-08
ADDRESS 243 W. 2 nd Street, Chico		RECHECK DATE 6 + days
OWNER/OPERATOR		SITE #
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

See reverse side for the California Retail Food 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. FSC Exp. Date:						X			12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
X			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized		X	X		
X			3. No discharge from eyes, nose, and mouth						APPROVED SOURCE & SPECIAL PROCEDURES								
X			4. Proper eating, tasting, drinking or tobacco use						X			15. Food obtained from approved source					
			5. Hands clean and properly washed; gloves used properly					X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed					
X			6. Adequate handwashing facilities supplied & accessible								X	17. Compliance with Gulf Oyster Regulations					
TIME & TEMPERATURE RELATIONSHIPS																	
			7. Proper hot and cold holding temperatures			X	X	X			X	18. Compliance with variance, specialized process, & 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									20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
			10. Proper cooking time & temperatures					X	X			WATER & WASTE WATER					
			11. Proper reheating procedures for hot holding					X	X			21. Hot and cold water available					
												22. Sewage and wastewater properly disposed					
VERMIN																	
												23. No rodents, insects, birds, or animals			X		
								OUT								OUT	
SUPERVISION /PERSONAL CLEANLINESS																	
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									
25. Personal cleanliness and hair restraints								40. Wiping cloths: properly used and stored								X	
GENERAL FOOD SAFETY REQUIREMENTS																	
26. Approved thawing methods used, frozen food maintained frozen.								41. Plumbing: Plumbing in good repair, proper backflow devices								X	
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									
FOOD STORAGE/ DISPLAY/ SERVICE																	
30. Food properly stored; food storage containers identified								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								X	
31. Consumer self-service facilities properly constructed and maintained								46. No unapproved private homes/ living or sleeping quarters									
32. Food properly labeled & honestly presented								SIGNS, MISC. REQUIREMENTS & ENFORCEMENT									
EQUIPMENT/ UTENSILS/ LINENS																	
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: 5) A few food handlers were observed not washing their hands when changing tasks.

7) Cooked rice (86°F) and fried pork (55°F) left out. Rice discarded. Large amount of raw meats left out on table unattended at 60-66°F. Only bring out enough to quickly prepare.

10, 11) Probe thermometers are available but are not used by cooks. 23) A few live cockroaches observed near dishwasher, back sink, and in storage room. Abate.

14) Cutting boards not cleaned and sanitized between different types of meats. Some utensils just rinsed off in prep sink. Keep 3 compartment sink filled for 3 step washing/rinsing/sanitizing when dishwasher is not set-up for usage. Tea pots not cleaned/sanitized after each table usage.

27, 30) A few bulk food ingredient bins not labeled. Some foods in walk-in cooler not covered or were stored in open tin cans. 29) Raid not approved for use in food facility. Follow label.

35, 36) Clean utensil bin of debris. Clean walk-in racks of food debris and residus. Remove soiled cardboard from inside freezer.

40) Soiled wiping rags observed on tables. Keep in labeled bucket of sanitizer.

41) Walk-in condensate drain leaking. Pipes under wait station fill sink and dishwasher pre-rinse area leaking. Repair. 45) Repair damaged wall under prep sink.

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 www.buttecounty.net/publichealth/	R.E.H.S.
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