

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Peeking Chinese Restaurant		DATE 2-2-07
ADDRESS 243 W. 2 nd Street, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2099
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE	SERVICE 03	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			<p>8) Two cases of produce were observed stored on floor in walk-in cooler. 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, 27) Food handlers were observed changing tasks without washing hands at designated kitchen hand sink. Soap dispenser was still clogged up. All food handlers must wash their hands with soap and warm water in designated kitchen hand sink whenever changing tasks. During the inspection a temporary soap dispenser was provided at the kitchen hand sink and owner instructed employees on proper handwashing at the hand sink.</p> <p>24) Observed two soiled wiping rags on counter tops. Buckets of sanitizer were available. Keep wiping rags in bucket of sanitizer between uses. Also see notes below.</p> <p>29) Repair/replace water damaged front counter and cabinet within 60 days. Clean storage shelves of spilled rice.</p> <p>31) Properly repair damaged walls in restrooms. Note: temporary wall repairs were made. Clean wall of sticky food residues at steam table. Note: It is understood that this wall will be replaced this weekend.</p> <p>Notes:</p> <ul style="list-style-type: none"> ➤ Cooked noodles were being cooled in shallow depths. Continue to cool all cooked foods rapidly in unstacked containers at depths of 2 inches or less in the walk-in cooler. This includes cooked rice unless the rice is cooked daily and just held hot at 135°F or more. ➤ Check sanitizer levels in wiping rag buckets (with test paper) at least every two hours and change water when water becomes cloudy or sanitizer levels get too low. Do not reuse wiping rags that have been used to clean up blood from raw chickens or meat. ➤ Recommend obtaining digital probe thermometer for checking that foods are cooked/reheated to 165°F. Digital probe thermometers are faster and accurate at the tip.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
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			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
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 checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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R.E.H.S.
RECEIVED BY: Given to owner
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