

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

DBA/NAME Teriyaki House #2	DATE 5-5-09
ADDRESS 236 W. East Ave. #B, Chico	RECHECK DATE 2+ days
OWNER/OPERATOR	SITE # 2111
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	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: 2010				X			12. Proper procedures followed for returned and reserve of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated	X		X
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						
			4. Proper eating, tasting, drinking or tobacco use			X	X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly						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									X	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures	X		X			X	19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	X		9. Proper cooling methods				WATER & WASTE WATER						
			10. Proper cooking time & temperatures	X		X	X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							VERMIN						
						OUT	X			23. No rodents, insects, birds, or animals			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						
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			26. Approved thawing methods used, frozen food maintained frozen.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			27. Food separated and protected				42. Garbage and refuse properly disposed; facilities maintained						
			28. Fruits and vegetables washed as required.			X	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							PERMANENT FOOD FACILITIES						
			30. Food properly stored; food storage containers identified			X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			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							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			X	49. Permits Available						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X	50. Impoundment of unsanitary equipment or food						
			36. Equipment, utensils and linens: Properly stored and used			X	51. Permit Suspension						
			37. Vending machines				52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

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Reinspection fees will be charged for all subsequent reinspection 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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

Amended Report

- 4-** Observed a few uncovered beverage cups stored atop prep table and dry food/utensil storage rack. Provide lidded beverage cups. Observed opened container of yogurt stored on shelf inside 3-door storage refrigerator above uncovered vegetable roll mixture.
- 7-** Observed bowl of fried chicken 66°F stored at room temperature (from refrigerator) reportedly for short time period. Chicken returned to refrigerator during inspection. Observed pot of cooked vegetables 125-128°F hot-holding on range but without flame turned on. Flame turned on to properly hot-hold vegetables during inspection.
- 10-** Observed cooked chicken taken off grill and served/placed in hot-holding unit without food handler using probe thermometer to check final internal cooking temperatures. Food handler was aware of required cooking temperature for chicken and began using available probe thermometer to check for temperatures during inspection.
- 13, 28-** Observed raw broccoli (in process of being prepped) atop damp wiping rag on cutting board at prep table. Reported that vegetables (broccoli, cabbage) are not washed prior to prep or cooking. Prepped broccoli rinsed in prep sink during inspection.
- 14, 34-** Observed bowl (for in-house customer dining) being washed with soapy sponge in unfilled (wash) basin at utensil sink, rinsed under water and placed in rack atop drainboard intended for air-drying of 'clean' utensils. Observed drainboard, intended for air-drying of 'clean' utensils, to be soiled with wet and some dry food debris and pooled turbid water. Observed some 'clean' utensils air-drying in rack to be soiled with some food debris/residues. Soiled utensils placed at utensil sink for re-cleaning during inspection and wash basin and sanitize basin filled during inspection. Ensure to have drain plugs for all basins of utensil sink and basins properly filled (hot soapy water, clear water rinse, sanitizer solution) during utensil cleaning process. Clean rack atop drainboard intended for air-drying of 'clean' utensils to remove mold, especially on bottom, and greasy residues.
- 14, 36-** Observed rubber glove, (food prep) attachments for mixer and some cooking utensils, stored within tubs/containers on utensil/food storage rack, to be soiled with food debris/greasy residues. Observed inner bottoms of tubs/containers, storing utensils, to be soiled with food debris/greasy residues. Reported that mixer attachments are not used for food prep and were removed from storage shelf during inspection. Ensure utensils on storage rack are clean and stored within clean tubs/containers.
- 14, 40-** Observed damp/soiled wiping rags stored atop (in-use) prep table, under cutting board and atop cookline prep table. Provide designated bucket of sanitizer solution (i.e. bleach-water) to store wiping rags between uses.
- 30-** Observed box of cabbage stored directly on kitchen floor. Cabbage placed into refrigerator during inspection. Clean outsides of containers storing bulk/dry ingredients (on lower prep table shelves and on utensil/food storage rack) to remove food debris/greasy residues. Observed ketchup stored in opened #10 can, covered with plastic bag, inside 3-door storage refrigerator. Foods shall be stored in approved, easily cleanable containers. Observed bag of potatoes, packages of noodles and containers of curry powder stored in office.
- 35-** Clean refrigerator and freezer door handles to remove food debris/residues. Clean underside of shelf affixed to wall above table-top steam unit to remove sauce/food residues. Clean draintrap of soda machine to remove algal-type residues and also to unclog/properly drain. Clean around bottom of ice chute to remove pinkish-colored residues. Observed leaking water along side of soda machine (from ice maker) some and water collecting in bowl stored under machine.
- 36-** Chain CO2 tank to rigid structure. Observed organizing-container storing plastic forks and wooden (paper-covered) chopsticks to be soiled with sticky residues.
- 44-** Observed front door open and back door slightly ajar upon arrival of, and throughout, inspection.
- 45-** Clean kitchen floors in hard-to-reach areas (under equipment/shelving and around grease trap) to remove food debris/residues. Observed some damaged areas of sheet vinyl floor in kitchen (i.e. separating at wall/cove corner junctions of dividing wall and at wall/floor junction below prep sink).
- 47-** Post Permit to Operate and sign noting that this facility undergoes Health Department inspections in conspicuous area.