

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

DBA/NAME Teriyaki House #2	DATE 5-8-09
ADDRESS 236 W. East Ave. #B, Chico	RECHECK DATE 3-5 days
OWNER/OPERATOR	SITE # 2111
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 03
	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	
			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 2010							12. Proper procedures followed for returned and reserve of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated				
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X	
			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES							
			4. Proper eating, tasting, drinking or tobacco use			X				15. Food obtained from approved source				
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed				
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations				
TIME & TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, & HACCP Plan				
X			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods				
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods				WATER & WASTE WATER							
X			10. Proper cooking time & temperatures							21. Hot and cold water available				
			11. Proper reheating procedures for hot holding							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				38. Adequate ventilation and lighting; designated areas, use							
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate							
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored							
			26. Approved thawing methods used, frozen food maintained frozen.				PHYSICAL FACILITIES							
			27. Food separated and protected				41. Plumbing: Plumbing in good repair, proper backflow devices							
			28. Fruits and vegetables washed as required.				42. Garbage and refuse properly disposed; facilities maintained							
			29. Toxic substances properly identified, stored, used				43. Toilet facilities: properly constructed, supplied, cleaned							
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing							
			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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			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			X	49. Permits Available							
			36. Equipment, utensils and linens: Properly stored and used			X	50. Impoundment of unsanitary equipment or food							
			37. Vending machines				51. Permit Suspension							
							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. **XX**

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

- 4-** Observed opened container of yogurt stored on shelf inside 3-door storage refrigerator and above facility foods.
- 14, 36-** Observed 'cleaned' plastic colander and 'cleaned' prep bowl (in drain rack on utensil sink) to be soiled with food debris/residues. Observed knives, stored in food pan on utensil storage rack, soiled with food debris/residues. Colander discarded and soiled utensils placed at utensil sink for re-cleaning during inspection.
Note: Utensils shall be NSF approved, verify that plastic colanders have this approval.
- 14, 40-** Observed damp wiping rags stored atop (in-use) prep table. Provide designated bucket of sanitizer solution (i.e. bleach-water) to store wiping rags between uses.
- 35-** Clean refrigerator and freezer door handles to remove food debris/residues. Observed leaking water along side of soda machine (from ice maker) some and water collecting in bowl stored under machine.
- 44-** Observed front door open arrival of, and throughout, reinspection.
- 45-** Continue to clean kitchen floors in hard-to-reach areas (under equipment 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).