

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

<b>DBA/NAME Thai Basil</b>		<b>DATE 2-24-09</b>	
<b>ADDRESS 121 Broadway, Chico 95928</b>		<b>RECHECK DATE 21+ days</b>	
<b>OWNER/OPERATOR Vinath Sivily</b>		<b>SITE # 2118</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 21 days</b>	

See reverse side for the 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							12. Proper procedures followed for returned and reservice of food			x
			Food Safety Certificate Exp Date _6-20-2011_				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
x			4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
	x		5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
			7. Proper hot and cold holding temperatures			x			x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods			x			x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures			x	x			<b>WATER &amp; WASTE WATER</b>			
	x		11. Proper reheating procedures for hot holding							21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>													
							x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							x			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						<b>OUT</b>	<b>OUT</b>						
<b>24. Person in charge present and performs duties</b>													
<b>25. Personal cleanliness and hair restraints</b>													
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>													
<b>27. Food separated and protected</b>													
<b>28. Fruits and vegetables washed as required.</b>													
<b>29. Toxic substances properly identified, stored, used</b>													
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
<b>30. Food properly stored; food storage containers identified</b>													
<b>31. Consumer self-service facilities properly constructed and maintained</b>													
<b>32. Food properly labeled &amp; honestly presented</b>													
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
<b>33. Nonfood contact surfaces clean and in good repair.</b>													
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>													
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>													
<b>36. Equipment, utensils and linens: Properly stored and used</b>													
<b>37. Vending machines</b>													
<b>PHYSICAL FACILITIES</b>													
<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>													
<b>42. Garbage and refuse properly disposed; facilities maintained</b>													
<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>													
<b>44. Premises; personal/cleaning items; vermin-proofing</b>													
<b>PERMANENT FOOD FACILITIES</b>													
<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>													
<b>46. No unapproved private homes/ living or sleeping quarters</b>													
<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>													
<b>47. Signs posted; last inspection report available</b>													
<b>48. Plan review required for new or remodel construction</b>													
<b>49. Permits Available</b>													
<b>50. Impoundment of unsanitary equipment or food</b>													
<b>51. Permit Suspension</b>													
<b>52. Other</b>													

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second page.

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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY: mailed/ faxed**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4- Food handler observed eating in prep area at beginning of inspection.
- 6- Empty container observed in handsink in kitchen at beginning of inspection.
- 7- Container of shell eggs (47° F) observed sitting out on shelf in kitchen—moved to refrigerator during inspection. Container of cooked eggplant, plate with cooked egg roll observed stored on shelves—removed during inspection. Store such potentially hazardous foods in refrigerator.
- 9- Shallow container of cooked chicken stored on top of containers in top of prep refrigerator—placed in storage refrigerator to cool during inspection. Place such cooked foods in storage refrigerator rather than in/ on top of prep refrigerator to cool—prep refrigerator does not have the capacity to cool cooked foods.
- 10, 27- Digital probe thermometer (available during inspection), is reportedly used to check temperature of hot held and cold held foods. Use digital probe thermometer to routinely check final temperature of cooked foods and to check temperature of potentially hazardous foods at time of delivery.
- 12- Common containers of sauces observed at wait station. Containers of sauce shall be used for 1 order/ table only—leftovers shall be discarded rather than reused.
- 26- Frozen chicken observed thawing on utensil sink drainboard at beginning of inspection—moved to refrigerator
- 30- Some opened tin cans of food observed in storage refrigerator. Some opened bulk bags of food (rice, salt) observed on storage shelves. Store such foods in washable containers with tight-fitting lids.
- 33- Clean shelves of food debris, residues and some dust accumulation. Clean out/ organize items stored in drawer below counter at pass-thru.
- 35- Clean major equipment of food debris/ residues.
- 36- a) Rice scoops stored in container of room temperature water near rice cooker. OK to store clean scoops (dry) in container (wash scoops after each use); in dipper well (with running water), or in container of hot (135° F+) water.  
b) Clean utensil container of some food debris.  
c) Some used cooking pans observed on lower shelves near cook line.
- 44- a) Continue to remove unused items so as to eliminate clutter and facilitate cleaning.  
b) Tape, plastic bags attached to janitorial sink—removed during inspection. Use janitorial sink for filling/ emptying mop bucket.  
c) Some employees' personal items observed on shelves/ table in small storeroom.
- 45- Remove tinfoil on wall behind hot holding unit.
- 52- a) Remove worn/ hard to clean stools in kitchen and prep area.  
b) Remove hard to clean wood platform near cookline. OK to use step stool to reach wall behind cooking equipment if needed.