

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

DBA/NAME Thai Basil		DATE 2-9-10	
ADDRESS 121 Broadway, Chico 95928		RECHECK DATE 21+ days	
OWNER/OPERATOR Vinath Sivilya		SITE # 2118	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 days	

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				x			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date _6-20-11_				x			13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			x	
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
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				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures			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				
			9. Proper cooling methods			x	WATER & WASTE WATER							
x			10. Proper cooking time & temperatures				x			21. Hot and cold water available				
x			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							x			22. Sewage and wastewater properly disposed				
							VERMIN							
							x			23. No rodents, insects, birds, or animals				
						OUT								OUT
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							
24. Person in charge present and performs duties							39. Thermometers provided and accurate							
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							
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.							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							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							49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							51. Permit Suspension							
37. Vending machines							52. Other							

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 indicated 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.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- Overfilled container of shell eggs observed in top area of prep refrigerator. Do not overfill containers in top of prep refrigerator.
- 9- Bags of cooked noodles (50° F) and skewered raw meat (50° F) observed in prep refrigerator. Cool cooked noodles and prechill prepared skewers of meat in storage refrigerator (to 41° F) before portioning into bags or placing into prep refrigerator.
- 14- Clean cutting board observed stored behind utensil sink faucet.
- 26- Frozen chicken observed thawing on utensil sink drainboard at beginning of inspection—moved to refrigerator
- 27- Case of raw, shell eggs observed on shelf above cabbage in storage refrigerator. Store raw eggs on bottom shelf of refrigerator.
- 30- Opened tin can of coconut milk observed in storage refrigerator. Opened bulk bag of salt observed on shelf near cookline. Store such foods in washable containers with tight-fitting lids. Clean food containers at cookline of some food debris/ residues (ie: small corn starch container).
- 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- Used rice scoops stored in container near rice cooker. OK to store clean scoops in container of hot (135° F+) water, in dipper well (with running water), or (clean and dry) in container (wash scoops after each use).
- 44- a) Continue to remove unused items so as to eliminate clutter and facilitate cleaning (ie: unused equipment in basement storeroom).
- b) Some employees' personal items observed on shelves/ table in kitchen.
- 45- Clean walls and ceiling of some dust accumulation (ie: around ceiling return air vent) and residues (ie: near rice cooker, near shelf at cookline). Clean floor, under major equipment, of black staining. Clean hood of grease/ dust accumulation.
- 52- Remove hard to clean wood platform near cookline. OK to use step stool to reach wall behind cooking equipment if needed.
- Note: Develop a written handwashing policy as to when employees are instructed to wash hands, also when employees are to wear disposable gloves.