

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

DBA/NAME Flavor Falls Oriental Cuisine		DATE 1/8/09	
ADDRESS 175 E. 20 th Street, Chico, CA		RECHECK DATE 1 day	
OWNER/OPERATOR		SITE # 2121	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-25	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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 3/15/10				X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	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					
X			7. Proper hot and cold holding temperatures						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								
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							X	
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.							X	43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing							X	
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							X
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:

See page 2.

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/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 14) No sanitizer detected at the dishwasher rinse cycle. Adjust/repair dishwasher to maintain sanitizer level at 50 ppm. Observed some food residues on the cutting board in the back prep room. Cutting boards shall be washed, rinsed and sanitized after each use.
- 27) Observed a container of lemons stored in the ice used for customer drinks at the beverage dispenser. Do not store anything in the customer ice.
- 30) Clean the lids of the dry storage containers (i.e. sugar) to remove grease/food debris. Replace the cracked/taped up lids to these dry storage containers.
- 34) Reported that dishwasher sanitizer level is only checked every couple of weeks. Check sanitizer level at dishwasher daily.
- 35) Clean the can opener and prep table in back food prep area to remove food residues. Clean the door seals of the prep refrigerators and refrigerated drawers at the main cookline to remove accumulated food residues. Clean the outside of the refrigerated drawers at cookline to remove grease/food residues. Clean the top of the dishwasher to remove food residues.
- 36) Clean the utensil storage containers on the bottom shelf of the back food prep table to remove food residues. Observed soiled vegetable slicer on the magnetic knife rack- clean. Observed sake cups stored on towels. Store all dishes on a non-absorbent surface. Observed clean pans stacked together still wet. Allow utensils to air dry completely before storing.
- 38) Replace the inoperable light bulb in the walk-in cooler.
- 44) Back door was open during inspection. Keep door closed to prevent entrance of vermin. Observed bowls of employee personal food stored in walk-in cooler and on prep table in dishwasher room. Store employee personal items away from customer food/utensils.
- 45) Clean floors in hard to reach areas throughout facility (especially under cooklines and dishwasher) to remove accumulated food/misc. debris. Re-grout tile floors (especially near dishwasher) where grout has been severely eroded. Remove the cardboard from floors at both cooklines. Repaint/re-caulk the wall behind the hand sink in the dishwasher room and where the wall meets the stainless steel at the dishwasher area so that walls are smooth and easily cleanable. Repair/repaint the worn wall near the fryer area.