

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

DBA/NAME Flavor Falls Oriental Cuisine		DATE 11/6/07	
ADDRESS 175 E. 20 th St., Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2121	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-25	SERVICE 03	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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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							12. Proper procedures followed for returned and reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions				X			14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth							Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):			
			4. Proper eating, tasting, drinking or tobacco use							FOOD FROM APPROVED SOURCES			
			PREVENTING CONTAMINATION BY HANDS							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 AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES			
X			7. Proper hot and cold holding temperatures							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records							CONSUMER ADVISORY			
			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods			
			10. Proper cooking time & temperatures							HIGHLY SUSCEPTIBLE POPULATIONS			
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			SUPERVISION							WATER/HOT WATER			
			24. Person in charge present and performs duties							21. Hot and cold water available Temp >120°F			
			PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL			
			25. Personal cleanliness and hair restraints							22. Sewage and wastewater properly disposed			
			GENERAL FOOD SAFETY REQUIREMENTS							VERMIN			
			26. Approved thawing methods used, frozen food maintained frozen.							23. No rodents, insects, birds, or animals			
			27. Food separated and protected			X							
			28. Fruits and vegetables washed as required.										
			29. Toxic substances properly identified, stored, used										
			FOOD STORAGE/ DISPLAY/ SERVICE										
			30. Food properly stored; food storage containers identified							39. Thermometers provided and accurate			
			31. Consumer self-service facilities properly constructed and maintained							40. Wiping cloths: properly used and stored			
			32. Food properly labeled & honestly presented							PHYSICAL FACILITIES			
			EQUIPMENT/ UTENSILS/ LINENS							41. Plumbing: Plumbing in good repair, proper backflow devices			
			33. Nonfood contact surfaces clean and in good repair.							42. Garbage and refuse properly disposed; facilities maintained			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							43. Toilet facilities: properly constructed, supplied, cleaned			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							44. Premises; personal/cleaning items; vermin-proofing			
			36. Equipment, utensils and linens: Properly stored and used			X				PERMANENT FOOD FACILITIES			
			37. Vending machines							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			38. Adequate ventilation and lighting; designated areas, use							46. No unapproved private homes/ living or sleeping quarters			
			REINSPECTION FEES							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
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. <input type="checkbox"/>										47. Signs posted; last inspection report available			
			CONTACT INFORMATION							48. Plan review required for new or remodel construction			
			202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 www.buttecounty.net/publichealth/							49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			
										NON-PERMANENT FOOD FACILITIES			
										53. Mobile food facilities			
										54. Temporary food facilities			

R.E.H.S.
RECEIVED BY:
Page 1 of 2

DBA/NAME Flavor Falls Oriental Cuisine	DATE 11/6/07
Food Safety Cert : Available	Exp. Date: 3/15/10
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 27) Observed a few uncovered containers of raw and cooked foods in the walk-in cooler.
- 36) Remove the cardboard lining the utensil storage drawer near the 2-compartment sink.