

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

DBA/NAME Ojiya		DATE 10-5-09	
ADDRESS 2477 Forest Ave., Chico		RECHECK DATE	
OWNER/OPERATOR		SITE # 2128	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE	SERVICE 01	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				
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: Sept 2013						X			12. Proper procedures followed for returned and reservice of food							
EMPLOYEE HEALTH & HYGIENIC PRACTICES																			
X			2. Communicable disease; reporting, restrictions & exclusions						X			13. Food in good condition, safe and unadulterated							
X			3. No discharge from eyes, nose, and mouth									APPROVED SOURCE & SPECIAL PROCEDURES							
X			4. Proper eating, tasting, drinking or tobacco use						X			15. Food obtained from approved source							
X			5. Hands clean and properly washed; gloves used properly									16. Shell stock with completed tags, in good condition, properly stored/displayed			X				
			6. Adequate handwashing facilities supplied & accessible					X	X			17. Compliance with Gulf Oyster Regulations							
TIME & TEMPERATURE RELATIONSHIPS																			
			7. Proper hot and cold holding temperatures					X			X	18. Compliance with variance, specialized process, & HACCP Plan							
X			8. Time as a public health control: Proper procedures & records								X	19. Consumer advisory provided for raw or undercooked foods							
	X		9. Proper cooling methods									WATER & WASTE WATER							
			10. Proper cooking time & temperatures					X	X			21. Hot and cold water available							
	X		11. Proper reheating procedures for hot holding						X			22. Sewage and wastewater properly disposed							
VERMIN																			
									X			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											
25. Personal cleanliness and hair restraints								40. Wiping cloths: properly used and stored								X			
GENERAL FOOD SAFETY REQUIREMENTS																			
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																			
30. Food properly stored; food storage containers identified								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								47. Signs posted; last inspection report available											
EQUIPMENT/ UTENSILS/ LINENS																			
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: 6) Soap dispenser at kitchen hand sink was broken off the wall.
 7) Batter (53°f) and breading is not time tagged and not refrigerated.
 10) Cooks did not know proper cooking temperatures and did not have digital probe thermometer. Digital probe thermometer was provided by end of inspection. Make sure all cooks (including at front cooking area) have digital probe thermometers for checking cooking temperatures.
 14, 34) Utensils are reportedly not washed, rinsed, and then sanitized using all 3 sink compartments at main utensil sink and bar utensil sink. Provide approved sanitizer in last compartment and check level of sanitizer using correct test paper.
 16) Only current oyster tags were available. Keep all shellfish tags for at least 90 days in chronological order.
 40) Soiled wiping rags observed on tables and counters. Keep in labeled buckets of sanitizer. 45) Clean under display cooking equipment of grease.

Note: Ginger and seafood sauces had pH of 4.0 or less. Note 2: Front display cooking areas were not in use during inspection.

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"/>	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 Page 1 of 1
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