

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Sophia's Authentic Thai Cuisine		DATE 5-9-07
ADDRESS 305 Nord Ave, Chico		RECHECK DATE 1 day
OWNER/OPERATOR		SITE # 2135
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding	x		<p>1- Bowl of marinating raw meat observed on shelf in kitchen (placed into storage refrigerator during inspection); cooked meat observed on lower shelf near cookline (placed into storage refrigerator during inspection) ;containers of whole, shell eggs and bean sprouts observed on cart near cookline (placed into storage refrigerator during inspection). Do not leave such potentially hazardous foods sitting out at ambient room temperature.</p> <p>1, 3, 18- Prep refrigerator air temperature 50° F in lower area, 62° F in upper area, (cold) curry (50° F) in lower area of prep refrigerator . Container of cooked curry (176° F) observed cooling in prep refrigerator—placed in storage refrigerator during inspection. Cool cooked curry in storage refrigerator (which is designed for this use). Use probe thermometer to check temperature of cooked, cooling foods. Place only cold foods in prep refrigerator (prep refrigerator is not designed to cool cooked foods). Monitor prep refrigerator temperature and adjust/ repair as needed so as to maintain potentially hazardous foods at 41° F or less.</p> <p>11, 2- No probe thermometer available at time of inspection. Provide a digital probe thermometer for checking temperature of thin foods/ small pieces of food. Check final temperature of cooked foods with probe thermometer.</p> <p>5- a) Mussels on the half-shell observed in freezer. Keep labels from boxes of mussels indicating the species of shellfish, quantity, harvest site, date of harvest, and name and certification number of the harvester or original shipper.</p> <p>b) Bucket of noodles observed thawing on floor under utensil sink drainboard/ hand sink.</p> <p>6- Bags of raw, frozen chicken observed thawing under dishwasher drainboard. Container of frozen scallops observed thawing on countertop. Foods placed in storage refrigerator to thaw.</p> <p>7- Containers of raw meat, also whole, shell eggs observed on various shelves in storage refrigerator—placed on bottom shelves in refrigerator during inspection.</p> <p>8, 13- No labels on bulk containers of sugar and rice. Bowls observed in bulk food containers—remove bowls and provide handled scoops for dispensing bulk foods.</p> <p>12, 5- Food handlers lunch observed on kitchen counter (near defrosting scallops).</p> <p>15- Knives reportedly hand washed by rinsing and then drying with a cloth towel. Properly wash (hot, soapy water), rinse and then sanitize knives using an approved sanitizer (ie: 1 ounce bleach in 4 gal. water). No approved sanitizer available (bleach or quaternary ammonia) at facility at time of inspection—provide.</p> <p>18- a) Replace 2- door, glass-door display refrigerator (for prepackaged food/ bottles only) with an NSF approved storage refrigerator (designed for unpackaged food storage). Flats of whole, shell eggs, containers of food, etc. observed in this refrigerator. Remove Styrofoam, used to support bottom shelves in glass-door refrigerator. Provide brackets for shelves.</p>
2	Cooking/Reheating		x	
3	Cooling		x	
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food		x	
7	Refrigerator Storage		x	
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer	x		
12	Handwashing		x	
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize	x		
16	Utensil Sink			
17	Dishwasher			
18	Equipment	x		
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags	x		
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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.

<input checked="" type="checkbox"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>	<p>R.E.H.S.</p> <p>RECEIVED BY:</p> <hr/> <p>Page 1 of 2</p>
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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>b) Replace domestic microwave oven with a commercial microwave oven.</p> <p>20- Bowl observed soaking in container of water; used rice scoops observed in container—items observed on counter near rice cooker.</p> <p>24- Used cleaning rags observed on cutting board at cookline.</p> <p>27- Fill empty paper towel dispenser at kitchen handsink.</p> <p>29, 18- Remove milk crates, used as supports for ice chest. Provide an NSF approved ice bin which drains to floor sink.</p> <p>31- Remove carpeting on floor in food storage room/ area. Provide a smooth, easily cleanable, non-absorbent floor in storage area; or move food storage shelving into previously designated food storeroom (across hallway from kitchen) which has an approved floor.</p> <p>James Sirivongsa passed Serv Safe exam on 2-23-07.</p> <p>Note: At change of ownership, new owner shall apply for a Permit to Operate from this Dept.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
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