

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

DBA/NAME <i>Sophia's Authentic Thai Cuisine</i>	DATE <i>5-10-07</i>
ADDRESS <i>305 Nord Ave, Chico</i>	RECHECK DATE <i>1 day</i>
OWNER/OPERATOR	SITE # <i>2135</i>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: <i>1 day</i>
INVENTORY TYPE <i>16F-23</i> SERVICE <i>01</i> TIME	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: <i>California Uniform Retail Food Facilities Law</i>	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	<i>Digital probe thermometer available for checking food temperatures at this time.</i>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			<i>15 - no bleach or quaternary ammonia available for washing and sanitizing knives - provide</i>
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize	x		
16	Utensil Sink			<i>1, 18 - Newly installed 2-door prep refrigerator air temperature 37°F in lower area, 37-39°F on top right, chicken in container on top left side 46°F. Monitor temperature in top left side of prep refrigerator and adjust if needed.</i>
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			<i>See full inspection report of 5-9-07 for other items to be corrected</i>
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

<i>411 Main St P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</i>	<i>7 County Center Dr Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</i>
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R.E.H.S.

K. Haws

RECEIVED BY:

James Singh

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