

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Oriental Buffet		DATE 5-8-07
ADDRESS 2539 Esplanade, Chico		RECHECK DATE 1 day
OWNER/OPERATOR Hong Xiang Dong		SITE # 2142
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-25	SERVICE 03	CORRECT MINOR VIOLATIONS BY:
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>Full reinspection to follow.</p> <p>1- Observed ½ pot sushi rice 103°F stored at room temperature. Rice voluntarily discarded to trash during inspection, see VC&D form dated same. Sushi rice shall be time-tagged stating hour hot-holding began and hour rice will be discarded (no longer than 4 hours). –Observed seafood salad, corn salad and boiled eggs 49-54°F stored on plates atop ice bed at buffet.</p> <p>1, 18- Observed some cooked/reheated foods to range between 109-125°F, reportedly for short time period, hot holding at buffet. Foods voluntarily discarded to trash during inspection, see VC&D form dated same. Some additional heat lamps installed at hot-holding buffets. Provide heat lamps above all hot-holding foods at each hot-holding buffet unit. Ensure enough heat lamps are provided and that lamps are angled so as to keep foods at proper temperature. Ensure all foods intended for hot holding at buffet are cooked/reheated to proper internal temperatures, using available probe thermometers, prior to buffet storage. Heat lamps shall be installed and operable within next 24 hours. <u>Until additional heat lamps are provided a time-only system shall be used:</u> check hot-holding foods at buffet with available probe thermometer at least every 2 hours for proper temperature, and discard of foods after 4 hours. Keep log stating hour foods are placed at buffet and hour foods are to be discarded.</p> <p>15- Observed some raw meat and vegetable debris/residues on electric slicer in back prep kitchen, especially in hard-to-reach areas.</p> <p>24- Observed unlabeled sanitizer buckets, throughout facility, filled with water and no sanitizer was detected. Observed many damp/soiled wiping rags stored on prep surfaces, at wait stations and cookline.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
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			
17	Dishwasher			
18	Equipment	x		
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags	x		
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 any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. **XX**

<input checked="" type="checkbox"/>	<input type="checkbox"/>	R.E.H.S.
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