

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Rice Bowl		<b>DATE</b> 2-12-07
<b>ADDRESS</b> 2804 Esplanade, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Rice Bowl Inc.		<b>SITE #</b> 2145
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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			<p>*All major violations have been sufficiently corrected at this time.</p> <p><b>15-</b> Observed some dried food debris/residues on electric slicer in hard-to-reach areas (i.e. underside of blade).</p> <p><b>18-</b> Observed some dried food debris/residues on tabletops under equipment (i.e. microwave). –Continue to clean cookline equipment (i.e. fryers, wok grill, hood and hood shelf) to remove some greasy food debris/residues, especially on sides and in hard-to-reach areas.</p> <p><b>20-</b> Observed ‘clean’ food pots/pans stored directly on floor under hand sink. –Observed stained/worn dish machine/glass racks. Replace racks as needed.</p> <p><b>31-</b> Observed some holes and rough/damaged/hard-to-clean, etc. wall and ceiling areas in prep kitchen, at cookline, in food storage room and outside storage room. Continue to properly repair walls and ceilings within next four-months. –Observed some greasy food debris/residues on floor and walls under/behind equipment in cookline area (especially at corner fryer). Continue to clean.</p> <p>Note: Harvest location of raw oysters verified and OK (Chesapeake Bay).</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		x	
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		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"/>	<input type="checkbox"/>
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<b>R.E.H.S.</b>
<b>RECEIVED BY: Signed 2-12-07</b>
Page 1 of 1