

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

DBA/NAME <u>Rice Bowl</u>	DATE <u>1-31-07</u>
ADDRESS <u>2804 Esplanade Chico</u>	RECHECK DATE <u>1 day</u>
OWNER/OPERATOR <u>Rice Bowl Inc</u>	SITE # <u>2145</u>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: <u>24 hrs</u>
INVENTORY TYPE <u>16F-25</u> SERVICE <u>03</u> TIME	CORRECT MINOR VIOLATIONS BY:
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>	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		* Full reinspection of report dated 1-30-07 to follow. 1-Observed 1/2 tub cooked rice 61°F and 1/2 tub cooked noodles 57°F stored at room temperature. Reported that rice and noodles were cooked in morning and reheated as needed. Rice and noodles voluntarily discarded to trash during reinspection (see VC+D). 2-Observed 1/2 container raw poached egg 58°F x 30 min stored on top of cookline prep refrigerator. Egg returned to refrigerator during reinspection. 3-Observed 3 covered containers of cooked noodles (1 container 122°F x 15 min, 2 containers 65-70°F x 50 min) cooling inside cookline walk-in refrigerator. Noodles uncovered to allow further cooling during reinspection. Note: Depth of cooking noodles OK. 15-Continue to clean electric slicer in hard-to-reach areas to remove some dried residues. Note: Reported that cutting boards are cleaned and sanitized in dishwasher between uses. 24-Observed soiled wiping rags at cookline and on prep tables. Note: Sanitizer provided at wait stations. Note: Reported that oysters (observed during inspection) were discarded. Oysters are delivered <sup>R.H.S.</sup> fresh. Keep tags for 90 days. Other shellfish verified and OK
2	Cooking/Reheating			
3	Cooling	X		
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			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spills 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 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  
 411 Main St  
 P. O. Box 5364  
 Chico, CA 95927  
 (530) 891-2727  
 FAX (530) 895-6512

RECEIVED BY: [Signature]  
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