

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

DBA/NAME Big Tuna Sushi		DATE 2/24/09
ADDRESS 1722 Mangrove Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2160
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 03	CORRECT MINOR VIOLATIONS BY: immediately

See reverse side for the code sections and general requirements that correspond to each violation listed below

IN = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation													
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reserve of food			
			Food Safety Certificate Exp Date							13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√
			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods				WATER & WASTE WATER						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
MAJOR VIOLATION CHECK ONLY										22. Sewage and wastewater properly disposed			
SUPERVISION /PERSONAL CLEANLINESS										VERMIN			
24. Person in charge present and performs duties										23. No rodents, insects, birds, or animals			
25. Personal cleanliness and hair restraints													OUT
GENERAL FOOD SAFETY REQUIREMENTS						OUT							OUT
26. Approved thawing methods used, frozen food maintained frozen.										38. Adequate ventilation and lighting; designated areas, use			
27. Food separated and protected										39. Thermometers provided and accurate			
28. Fruits and vegetables washed as required.										40. Wiping cloths: properly used and stored			
29. Toxic substances properly identified, stored, used										√			
FOOD STORAGE/ DISPLAY/ SERVICE										PHYSICAL FACILITIES			
30. Food properly stored; food storage containers identified										41. Plumbing: Plumbing in good repair, proper backflow devices			
31. Consumer self-service facilities properly constructed and maintained										42. Garbage and refuse properly disposed; facilities maintained			
32. Food properly labeled & honestly presented										43. Toilet facilities: properly constructed, supplied, cleaned			
EQUIPMENT/ UTENSILS/ LINENS										44. Premises; personal/cleaning items; vermin-proofing			
33. Nonfood contact surfaces clean and in good repair.										PERMANENT FOOD FACILITIES			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity										46. No unapproved private homes/ living or sleeping quarters			
36. Equipment, utensils and linens: Properly stored and used										SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
37. Vending machines										47. Signs posted; last inspection report available			
										48. Plan review required for new or remodel construction			
										49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: 14, 40- On arrival, observed food handler at prep refrigerator with wiping rag wrapped around left hand. Reported food handler wipes in-use sushi knife with cloth wiping rag "occasionally". Do not wipe in-use knives with cloth wiping rags. As stated on 2/5/09 report, okay on performance basis to wipe knives with paper towel and discard. Knife shall be properly washed/rinsed/sanitized at utensil sink before before using with cooked products (i.e. toasted eel). Note: Paper towel shall be used once and discarded.

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.

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www.buttecounty.net/publichealth/

R.E.H.S.

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