

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

DBA/NAME Ginger's		DATE 10/13/08
ADDRESS 2201 Pillsbury Road, Chico, CA 95926		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2179
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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 service of food					
			Food Safety Certificate Exp Date EXPIRES 12/3/08							13. Food in good condition, safe and unadulterated		√	√		
EMPLOYEE HEALTH & HYGIENIC PRACTICES						FOOD FROM APPROVED SOURCES									
√			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized					
√			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								
							√			22. Sewage and wastewater properly disposed					
						VERMIN									
										23. No rodents, insects, birds, or animals		√	√		
						OUT						OUT			
SUPERVISION /PERSONAL CLEANLINESS						38. Adequate ventilation and lighting; designated areas, use						√			
24. Person in charge present and performs duties						39. Thermometers provided and accurate									
25. Personal cleanliness and hair restraints						40. Wiping cloths: properly used and stored									
GENERAL FOOD SAFETY REQUIREMENTS						PHYSICAL FACILITIES									
26. Approved thawing methods used, frozen food maintained frozen.						√						41. Plumbing: Plumbing in good repair, proper backflow devices		√	
27. Food separated and protected												42. Garbage and refuse properly disposed; facilities maintained			
28. Fruits and vegetables washed as required.												43. Toilet facilities: properly constructed, supplied, cleaned			
29. Toxic substances properly identified, stored, used												44. Premises; personal/cleaning items; vermin-proofing			
FOOD STORAGE/ DISPLAY/ SERVICE						PERMANENT FOOD FACILITIES									
30. Food properly stored; food storage containers identified						√						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean		√	
31. Consumer self-service facilities properly constructed and maintained												46. No unapproved private homes/ living or sleeping quarters			
32. Food properly labeled & honestly presented												SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
EQUIPMENT/ UTENSILS/ LINENS						47. Signs posted; last inspection report available									
33. Nonfood contact surfaces clean and in good repair.						√						48. Plan review required for new or remodel construction			
34. Warewashing facilities: Adequate, maintained, properly used, test strips available												49. Permits Available			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						√						50. Impoundment of unsanitary equipment or food			
36. Equipment, utensils and linens: Properly stored and used						√						51. Permit Suspension			
37. Vending machines												52. Other		√	

OBSERVATIONS AND CORRECTIVE ACTIONS:

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 type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/	R.E.H.S.
		RECEIVED BY:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Observed food handler wipe hands on soiled towel hanging from waist. Discontinue hanging towels on apron. Properly clean hands at hand sink whenever hands require cleaning.
- 7- Observed tub cooked rice/uncooked egg mixture (53°F-55°F), pan cooked noodles (50°F-53°F), small plate of cooked broccoli (66°F) and two large platters of cooked rice (55°F-58°F) sitting out at room temperature. Keep potentially hazardous foods in refrigerator. Note: Noodles and rice returned to walk-in refrigerator and broccoli discarded to trash during inspection.
- 9- Observed large pan of cooked bone-in chicken breasts (82°F-90°F), that had reported been cooked twenty minutes prior to inspection, improperly cooling at room temperature. Chicken discarded to trash during inspection. When cooling cooked foods such as chicken, place in uncovered, shallow containers and place immediately in walk-in refrigerator until 41°F or below.
- 13, 23, 30- Observed two live cock roach nymphs in large unsealed bag of Panko sitting on floor in storage area. Panko discarded to trash during inspection. Provide approved containers/tight fitting lids for open foods and store foods at least six inches off floor on approved shelving.
- 23- Observed dead cockroach in box storing packaged foods in upstairs storage area. Clean and work with Pest Control Operator to abate.
- 26- Observed 8 packages frozen prawns (31°F-35°F) improperly defrosting in utensil sink. Prawns moved to walk-in refrigerator during inspection.
- 30- a) Observed uncooked pot-stickers covered with grocery bag and several containers of uncovered foods in walk-in refrigerator and walk-in freezer. Cover foods with approved plastic wrap or tight fitting lids to prevent accidental contamination. Note: Do not cover cooling foods until 41°F or below.
b) Clean bulk food containers to remove accumulated debris/residues.
- 33- Observed missing laminate on shelf in wait station. Repair/replace.
- 35- Observed interior door panels on prep refrigerator and drainage hose in display refrigerator to be secured with tape. Remove tape and properly repair to facilitate cleaning. Clean inside prep refrigerator to remove food debris/residues and Ansul cabinet over utensil sink to remove accumulated grease buildup.
- 36- Observed rice serving paddle and scoop stored in container still water. Store scoops on easily cleanable, nonabsorbent surface (see #36 on back of this form for other approved methods of in-use utensil storage). Observed food debris on knives stored in knife rack storing "clean" knives. Knives removed to utensil sink for cleaning during inspection.
- 38- No shatterproof light cover on light in walk-in freezer. Provide.
- 41- Observed leak at utensil sink faucet. Repair.
- 45- a) Observed missing damaged cove base tile by back door. Repair.
b) Observed tape sealing holes in ceiling by electrical panel and on floor directly above in upstairs storage area. Remove tape/properly repair floor/ceiling and seal gap at ceiling-wall juncture by electrical panel to prevent harborages.
c) Observed black residues on walls and ceiling and accumulated food debris/residues on floor of walk-in refrigerator. Clean.
d) Observed peeling paint/damaged wall behind ice machine and behind food prep table (by gas line). Repair to be smooth and easily cleanable.
e) Observed accumulated food debris/dust on gas line bound with tape on wall behind food prep table. Have professional remove hard-to clean gas line or discontinue preparation of food in that area.
f) Clean floor in hard to reach areas to remove accumulated grease/food debris and floor sink in wait station to remove black residues.
- 52- Observed accumulated food debris between seat cushions and back rests in booths. Clean to prevent harborages.

Note: Food safety certificate expires 12/3/08. Provide documentation within sixty days of 12/3/08 that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.