

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

DBA/NAME Peter Chu's Mandarin Cuisine		DATE 8/28/08
ADDRESS 2424 Cohasset Road, Chico, CA 95926		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 2255
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 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						
							√			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 reinspection 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: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

7- Observed uncooked sliced pork strips (44°F-49°F), scallops (45°F), prawns (45°F) and cooked beef (46°F) in top of prep refrigerator. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below. Observed spring rolls (130°F) sitting out at room temperature on ledge above prep refrigerators. All foods being hot held shall be placed in approved hot holding equipment and maintained at 135°F or above. Note: Spring rolls discarded to trash during inspection.

7, 35- Observed miso soup (97°F) being hot held in domestic crock pot. Use available probe thermometer to ensure all soups are maintained at 135°F or above when hot-holding. Replace domestic crock pot with NSF approved commercial unit.

14- Reported tea pots used to serve hot tea on customer tables cleaned once a week. Properly clean tea pots in dishwasher after each use.

23- Observed a few dying cockroaches in floor sink under prep sink and under dishwasher. Reported facility treated this morning by contracted Pest Control Operator.

29- Observed spray container Eliminator Ant and Roach spray under front counter. Remove domestic insecticide from facility. Observed a few unlabeled chemical spray containers by dishwasher and at front counter. Label as to contents.

30- Observed onions stored on floor by back door. Onions moved to shelf in walk-in refrigerator during inspection.

35- Clean can opener and inside prep refrigerators (including door seals) to remove accumulated food debris/residues. Remove duct tape securing handle to middle prep refrigerator and properly repair to facilitate cleaning. Observed domestic chest freezer by prep sink. Remove domestic freezer from facility.

36- Observed in-use utensils at front counter to be stored in water. Discontinue storing utensils in water. Observed cloth towels covering clean dinner plates and soup bowls. Remove towels. Observed bowls stored in container divided by soiled cardboard. Remove cardboard. Store plates/bowls on/in nonabsorbent, easily cleanable surfaces/containers only. Clean containers storing meat cleavers on prep table and eating utensils at front counter to remove food debris/residues.

45- Observed accumulated residues on walls through out facility (i.e.: by prep sink, by hot held soups, etc.). Clean where needed. Observed door to janitorial closet held together with several pieces of duct tape. Remove tape and properly repair to facilitate cleaning. Clean lights over prep refrigerators to remove accumulated black dust.