

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Peter Chu's Mandarin Cuisine		DATE 5/16/07
ADDRESS 2424 Cohasset Road, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR Grace Wong		SITE # 2255
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		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			<p>5- Observed cloth towel covering shrimp tempura in prep refrigerator. Do not cover foods with absorbent towels.</p> <p>8- Observed tofu stored in opened Oyster Sauce can in walk-in refrigerator. Use food grade containers/lids for all food storage. Clean bulk food containers where needed to remove food debris/residues.</p> <p>18-Observed cans catching water under ice machine and drip residues down sides of ice machine. Repair and clean inside and out to remove black residues. Clean prep refrigerators (inside and out) and small equipment (microwave, soup hot holding units, etc.) to remove food/residues. Remove domestic rice cooker on back room storage shelf from facility.</p> <p>20- Observed soup serving utensil stored in container of standing water. Observed tea and Sake cups stored on cloth towels. Remove towels.</p> <p>22- Observed two unlabeled chemical spray containers above dishwasher. Label all chemical spray containers as to contents. Note: Spray containers labeled during inspection.</p> <p>24- Observed a few soiled wiping rags on food contact surfaces. Store wiping rags in sanitizer bucket between uses.</p> <p>27- No sanitary paper towel dispenser at wait station hand sink. Provide.</p> <p>30- Back door open on arrival. Keep door closed or provide screened door to prevent the entrance of flies.</p> <p>31- Observed FRP panels separating at corners by prep table and walk-in refrigerator. Repair. Clean walls where needed to remove food residues.</p> <p>32- Fan non-operational in women's restroom. Repair.</p> <p>Note: Grace Wong passed Thomsen Prometric food safety examination 5/29/05.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure		x	
31	Walls/Floors/Ceiling		x	
32	Ventilation		x	
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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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RECEIVED BY: Signed 5/16/07
Page 1 of 1