

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

<b>DBA/NAME</b> Hula's Chinese Bar-B-Q		<b>DATE</b> 2-12-08	
<b>ADDRESS</b> 2540 Esplanade #10, Chico		<b>RECHECK DATE</b> 1+ days	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2269	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

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
X			1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 7-25-11				X			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized		X	X
X			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source			
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations			
X			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures			X		X		19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods	X	X	X	<b>WATER</b>						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
X			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
<b>AMENDED REPORT</b>							X			22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>VERMIN</b>						
24. Person in charge present and performs duties							X			23. No rodents, insects, birds, or animals			
25. Personal cleanliness and hair restraints							<b>OUT</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>OUT</b>						
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							<b>PHYSICAL FACILITIES</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							41. Plumbing: Plumbing in good repair, proper backflow devices						
30. Food properly stored; food storage containers identified							42. Garbage and refuse properly disposed; facilities maintained						
31. Consumer self-service facilities properly constructed and maintained							43. Toilet facilities: properly constructed, supplied, cleaned						
32. Food properly labeled & honestly presented							44. Premises; personal/cleaning items; vermin-proofing						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>PERMANENT FOOD FACILITIES</b>						
33. Nonfood contact surfaces clean and in good repair.							X			45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			X
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							46. No unapproved private homes/ living or sleeping quarters						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X			<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
36. Equipment, utensils and linens: Properly stored and used							X			47. Signs posted; last inspection report available			
37. Vending machines										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:**

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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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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<b>DBA/NAME</b> Hula's Chinese Bar-B-Q	<b>DATE</b> 2-12-08
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7-** Observed tofu, sausage and noodles to be 49-50°F, for short time period, at service line.
- 9-** Observed numerous deep (4+ inches) covered containers of cooked/cooled noodles 58-59°Fx 3hours stored inside walk-in refrigerator. Reported noodles were cooked in morning, cooled in ice bath and 'bulked' (i.e. stored) into containers. Noodles were returned to ice baths to continue cooling during inspection. Ensure noodles are properly cooled to 41°F prior to 'bulking'.  
Note: Verified during inspection that noodles were still within allowable time limit for proper cooling.
- 14-** Observed dried food debris/residues (i.e. cabbage) on vegetable slicer and slicer attachments. –Observed electric slicer, used for meats, to be soiled with dried food debris/residues on blade/hard-to-reach areas and pooled liquid on base. Electric slicer cleaned during inspection.
- 30-** Observed can of whip cream stored in container of ice water on prep table in back.
- 33-** Clean corners/hard-to-reach areas of cabinet shelves at wok area to remove some.  
–Clean countertops under equipment (i.e. coffee maker, lemonade machine) at wait station to remove some dried food debris and dusty residues.
- 35-** Clean between/sides of fryers to remove greasy residues. –Clean soda machine under/between nozzle heads to remove sticky residues and drain trap to remove blackish-residues.
- 36-** Observed scoop stored in container of still water adjacent to rice cookers in back.
- 39-** Observed dial thermometer to be 20°F when checked in ice water. Thermometer recalibrated during inspection. No thermometer readily available in prep kitchen.
- 45-** Clean floors in corners/hard-to-reach areas to remove some dried food debris.