

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Hula's Chinese Bar-B-Q		DATE 5-4-07
ADDRESS 2540 Esplanade #10, Chico		RECHECK DATE
OWNER/OPERATOR Linda L. Storey		SITE # 2269
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-25	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>2, 11- Observed soup reheating on stovetop (103-122°F, amount of time unknown) over low flame in back prep area. No probe thermometer available in back prep to check reheating/hot-holding temperatures. Provide thermometer. Rapidly reheat soups, stirring frequently, until at least 165°F.</p> <p>3- Observed deep (greater than 2-inches) covered containers of soup cooling in walk-in refrigerator (six containers at 49-51°F, seven containers at 74-82°F), amount of time unknown. Soup containers uncovered during inspection.</p> <p>13- No handled utensils available to dispense fortune cookies or lemons at beverage wait station. Provide.</p> <p>15- Observed some dried food debris/residues on Fleetwood slicer and food processor, reportedly used for vegetables, in back prep kitchen.</p> <p>18- Observed domestic food processor in back prep kitchen. Replace with approved commercial food processor. –Observed whipping cream stored in container of melting ice water (temperature of whipping cream ok). –Observed some mold in ice machine.</p> <p>–Observed brownish-pooled water in bottom keg refrigerator.</p> <p>19- Observed handle of vegetable peeler wrapped with duct-tape.</p> <p>20- Observed cutting glove stored in basin of prep sink. –Observed rice scooper stored in container still, room temperature water in back prep area. –Observed ‘clean’ cutting boards stored behind faucet of prep sink in back prep kitchen. –Observed ice scoop stored directly atop ice machine. –Observed soiled whisk stored directly on top of shelf (above hand sink) and immediately adjacent to uncovered employee drinks.</p> <p>22- Observed a few unlabeled chemical spray bottles as to contents.</p> <p>24- Observed no sanitizer (bleach) in tub storing wiping rags at back prep table. Observed tub storing wiping rags under buffet line to not have enough sanitizer water for amount of wiping rags.</p> <p>26- Observed leaking faucets at both prep sinks.</p> <p>29- Observed some dried food debris and torn/soiled netting on shelves storing ‘clean’ food containers in dish room. –Refinish rough/worn areas of shelving along buffet and at cookline to be smooth, non-absorbent and easily cleanable. –Repair peeling trim on counter at beverage wait station behind beer taps to facilitate cleaning. –Repair damaged cabinet door at beverage wait station.</p> <p>31- Clean floor under fryer to remove greasy residues and some food debris.</p> <p>32- Observed stove/oven in use without hood operating.</p> <p>Gary Fuqua passed ServSafe 7-25-06</p>
2	Cooking/Reheating		x	
3	Cooling	x		
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils		x	
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
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 style="text-align: center;">411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p style="text-align: center;">7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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RECEIVED BY: signed 5-4-07
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