

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

DBA/NAME Gen Kai		DATE 10/16/07	
ADDRESS 2201 Pillsbury Road, Chico, CA 95926		RECHECK DATE	
OWNER/OPERATOR		SITE # 2287	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24	SERVICE 03	CORRECT MINOR VIOLATIONS BY:	

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 reservice of food					
			EMPLOYEE HEALTH & HYGIENIC PRACTICES									13. Food in good condition, safe and unadulterated					
			2. Communicable disease; reporting, restrictions & exclusions									14. Food contact surfaces: clean and sanitized					
			3. No discharge from eyes, nose, and mouth									Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other					
			4. Proper eating, tasting, drinking or tobacco use									Sanitizer Concentration (ppm):					
			PREVENTING CONTAMINATION BY HANDS									FOOD FROM APPROVED SOURCES					
			5. Hands clean and properly washed; gloves used properly									15. Food obtained from approved source					
			6. Adequate handwashing facilities supplied & accessible									16. Shell stock with completed tags, in good condition, properly stored/displayed					
			TIME AND TEMPERATURE RELATIONSHIPS									17. Compliance with Gulf Oyster Regulations					
			7. Proper hot and cold holding temperatures									CONFORMANCE WITH APPROVED PROCEDURES					
			8. Time as a public health control: Proper procedures & records									18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			9. Proper cooling methods									CONSUMER ADVISORY					
			10. Proper cooking time & temperatures									19. Consumer advisory provided for raw or undercooked foods					
			11. Proper reheating procedures for hot holding									HIGHLY SUSCEPTIBLE POPULATIONS					
			MAJOR VIOLATION CHECK ONLY									20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
			VIOALTION CORRECTED									WATER/HOT WATER					
			Continue to correct violations from report dated 10/9/07.									21. Hot and cold water available					
												LIQUID WASTE DISPOSAL					
												22. Sewage and wastewater properly disposed					
												VERMIN					
									<input checked="" type="checkbox"/>			23. No rodents, insects, birds, or animals					
			SUPERVISION												OUT		
			24. Person in charge present and performs duties									39. Thermometers provided and accurate					
			PERSONAL CLEANLINESS									40. Wiping cloths: properly used and stored					
			25. Personal cleanliness and hair restraints									PHYSICAL FACILITIES					
			GENERAL FOOD SAFETY REQUIREMENTS									41. Plumbing: Plumbing in good repair, proper backflow devices					
			26. Approved thawing methods used, frozen food maintained frozen.									42. Garbage and refuse properly disposed; facilities maintained					
			27. Food separated and protected									43. Toilet facilities: properly constructed, supplied, cleaned					
			28. Fruits and vegetables washed as required.									44. Premises; personal/cleaning items; vermin-proofing					
			29. Toxic substances properly identified, stored, used									PERMANENT FOOD FACILITIES					
			FOOD STORAGE/ DISPLAY/ SERVICE									45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					
			30. Food properly stored; food storage containers identified									46. No unapproved private homes/ living or sleeping quarters					
			31. Consumer self-service facilities properly constructed and maintained									SIGNS, MISC. REQUIREMENTS & ENFORCEMENT					
			32. Food properly labeled & honestly presented									47. Signs posted; last inspection report available					
			EQUIPMENT/ UTENSILS/ LINENS									48. Plan review required for new or remodel construction					
			33. Nonfood contact surfaces clean and in good repair.									49. Permits Available					
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available									50. Impoundment of unsanitary equipment or food					
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity									51. Permit Suspension					
			36. Equipment, utensils and linens: Properly stored and used									52. Other					
			37. Vending machines									NON-PERMANENT FOOD FACILITIES					
			38. Adequate ventilation and lighting; designated areas, use									53. Mobile food facilities					
												54. Temporary food facilities					

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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