

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

DBA/NAME Egg Roll King	DATE 3-23-09
ADDRESS 659 Palmetto, Chico	RECHECK DATE 7-10 days
OWNER/OPERATOR	SITE # 2039
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 01
	CORRECT MINOR VIOLATIONS BY: 7+ days

See reverse side for the California Retail Food 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. FSC Exp. Date: 6/2009				X			12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
			4. Proper eating, tasting, drinking or tobacco use	X		X	X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible	X		X			X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & 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	WATER & WASTE WATER						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							VERMIN						
						OUT	X			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			OUT
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			X
			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			X				42. Garbage and refuse properly disposed; facilities maintained			
			28. Fruits and vegetables washed as required.			X				43. Toilet facilities: properly constructed, supplied, cleaned			
			29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing			X
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			X
			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.			X				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			X				50. Impoundment of unsanitary equipment or food			
			36. Equipment, utensils and linens: Properly stored and used			X				51. Permit Suspension			
			37. Vending machines							52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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.

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4-** Observed a few uncovered employee beverages atop cookline prep refrigerator and slicer. Beverages removed during inspection. Provided lidded beverage cups.
- 6-** Observed tray stored atop handsink basin. Tray moved during inspection to allow for handsink access.
- 7-** Observed bowl of cooked broccoli 79°F stored at room temperature atop prep refrigerator, reportedly for short time period. Broccoli placed into bottom portion of prep refrigerator during inspection. Observed container of pooled egg 46°F stored in bottom portion of (main) prep refrigerator. Observed large containers and tray of fried foods (prawns, chicken, pork) 49-51°F stored in bottom portion of (side) prep refrigerator. Reported that foods were cooked previous day, cooled, stored overnight inside walk-in and placed into prep refrigerator upon beginning of day's operations. Internal temperature of refrigerator OK (39-41°F). Monitor internal temperatures of foods, using available probe thermometer, stored in prep refrigerators to ensure foods are maintained at 41°F and below.
- 9-** Observed many tubs of cooked noodles 49-72°F cooling inside walk-in refrigerator. Observed cooked noodles rinsed under cold water, placed into tub, covered in plastic wrap and put into walk-in for cooling. Noodles uncovered during inspection to allow for proper cooling. (Note: depth of cooling noodles in tubs OK). Ensure noodles, and all other cooked foods, are properly cooled to 41°F, using available probe thermometer, prior to covering and/or bulking.
- 14-** Observed stacks of plastic food containers to be soiled with some accumulations of food debris/residues, especially outsides/hard-to-clean areas of containers.
>Observed raw meat debris on blade and other exposed areas of slicer. Observed dried food debris/residues in hard-to-reach areas of slicer. Reported that food handler was done using slicer for day's operations. (Note: Slicer was in-use upon arrival for inspection). Observed soiled plastic glove atop cutting board stored on prep table adjacent to slicer. Ensure slicer, and slicer prep table, is properly washed/rinsed/sanitized, removing parts that disassemble, between uses for different foods and/or upon completion of task(s).
- 27-** Observed uncovered tub of raw beef atop stack of meat boxes and immediately adjacent to boxes of raw produce stored on shelves of walk-in refrigerator. Observed bowl and container of green onions, and other vegetables, stored on buckets/containers in middle of walk-in. Use available shelving to store/organize foods inside walk-in.
>Observed damaged peeling/flaking inner lining of plastic bus tub being used at cookline for storing cooked noodles from wok. Observed cracked bus tub used to store uncooked noodles atop prep table. Damaged tubs discarded during inspection.
- 28-** Observed raw broccoli being chopped directly from delivery box and not washed prior to prep. Ensure all vegetables are washed prior to prep/service.
- 33-** Paint/seal rough/worn shelves affixed to wall above slicer to facilitate cleaning.
- 35-** Clean hard-to-reach areas of cookline equipment (between equipment, at wall junctions, inside prep refrigerators) to remove accumulated food debris/greasy residues. Clean base of vegetable slicer/food processor to remove dried food debris/residues.
>Clean plastic panel inside ice bin to remove some mildew.
>Defrost one-door freezer to remove accumulated ice build up.
- 36-** Observed plastic spoon stored in container of water atop prep table. Spoon placed into clean, dry container during inspection.
- 38-** Properly install hood baffles so as to eliminate gaps.
- 44-** Observed mop in mop bucket filled with brown murky water.
>Generally organize/remove misc. non food/facility related items stored on floor and shelving in front corner of facility and around ice machine.
- 45-** Clean floors throughout facility in hard-to-reach areas (along walls, in corners, under shelving/equipment) to remove some accumulations of food debris, residues and misc. trash.
>Observed metal trim along bottom of walk-in (cookline side) to be loose and creating cleaning issue.
>Observed 2-door freezer supported/raised off floor by wooden platform/pallet and accumulated food debris on floor under freezer.
>Observed ceiling above cookline to be damaged by loose and dented panels.