

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

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| DBA/NAME House of Rice | | DATE 3/9/07 |
| ADDRESS 338 Broadway, Chico, CA 95926 | | RECHECK DATE |
| OWNER/OPERATOR | | SITE # 2416 |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: |
| INVENTORY TYPE 16F- 15 | 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 | | | 8- Observed boxes of food stored directly on floor in front of shelves in display area. Provide dunnage racks for additional food storage. 18- Observed domestic refrigerator and freezer in back store room. 31- Observed peeling/damaged wall behind hand sink in restroom. Repair. 32- Fan in restroom not operational. Repair. |
| 2 | Cooking/Reheating | | | |
| 3 | Cooling | | | |
| 4 | HACCP Plan | | | |
| 5 | Pure Food | | | |
| 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 | | | |
| 21 | Vermin | | | |
| 22 | Chemical Hazards | | | |
| 23 | Spoils Storage | | | |
| 24 | Wiping Rags | | | |
| 25 | Water | | | |
| 26 | Plumbing | | | |
| 27 | Hand Sink | | | |
| 28 | Restrooms | | | |
| 29 | Shelving/Cabinets | | | |
| 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.

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| <input checked="" type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512 | <input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785 |
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| R.E.H.S. |
| RECEIVED BY: Mailed 3/12/07 |
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