

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

DBA/NAME Turandot No. China Gourmet Cuisine		DATE 12-27-07	
ADDRESS 1851 Esplanade, Chico		RECHECK DATE 1+ days	
OWNER/OPERATOR Wel (Joe) Zhong Wu		SITE # 2464	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-25	SERVICE 01	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		
X			1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date 5-4-09							13. Food in good condition, safe and unadulterated			X		
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	X		
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
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				SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			7. Proper hot and cold holding temperatures		X	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				LIQUID WASTE DISPOSAL								
							X			22. Sewage and wastewater properly disposed					
							VERMIN								
							X			23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							X	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate								
							40. Wiping cloths: properly used and stored							X	
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES								
26. Approved thawing methods used, frozen food maintained frozen.							X	41. Plumbing: Plumbing in good repair, proper backflow devices							X
27. Food separated and protected								42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.								43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used							X	44. Premises; personal/cleaning items; vermin-proofing							X
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
30. Food properly stored; food storage containers identified							X	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								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.							X	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							X	51. Permit Suspension							
36. Equipment, utensils and linens: Properly stored and used							X	52. Other							
37. Vending machines															

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.

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

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7-** Observed garlic-in-oil 53°F at cookline and voluntarily placed into prep refrigerator during inspection. –Observed container raw beef 56°F in still water at prep sink. Reported beef for personal use.
- 7, 13, 26-** Observed large amount of raw chicken 45-58°F being prepped on prep sink drainboard. Observed raw chickens 46-49°F defrosting in still water in prep sink basin. Observed colander of raw prawns 46°F and stored directly atop raw chicken in prep sink basin. Cold water turned on to properly continue defrosting chickens and prawns relocated during inspection.
- 9-** Observed cooked noodles 64°F cooling in 6-inch deep containers and food handler preparing to cover with plastic wrap. Reported that noodles had been cooked and rinsed with cool water just prior to inspection. Noodles spread out on sheetpans and placed into walk-in refrigerator to continue properly cooling during inspection.
- 13, 35-** Observed many soiled pie tins, stored atop cookline prep refrigerator unit, being used for dispensing different cooked foods onto serving plates and tins not properly cleaned between uses.
- 14-** Observed electric slicer, especially blade, soiled with dried meat debris. –Observed colander soiled with raw chicken debris/residues stored on prep table shelf. –Reported that prep sink drainboard is sprayed with (water) hose between uses. Ensure drainboard is properly cleaned with hot soapy water, rinsed and then sanitized between uses. –Observed many wiping rags stored under cutting boards and on prep tables.
- 14, 30, 35-** Observed food handler using plastic crate as prep table for container of green beans and bucket of prepped green beans stored on floor aside crate; then bucket of prepped beans was placed directly atop prep table (from floor) during inspection. Ensure large containers (of food) previously stored on floor are not placed directly atop food prep surfaces.
- 26, 30-** Observed two boxes frozen lamb, reportedly defrosting, stacked on sheetpan stored on floor in kitchen.
- 29-** Observed fly swatter hanging from food prep/storage rack in kitchen. –Observed container of Comet stored on bottom shelf of storage rack at cookline. –Observed insect/bug trap adhered to side of cookline prep refrigerator.
- 30-** Observed roll of paper stored in food pan of raw potatoes. –Observed paper towels and napkins covering foods stored in up-right refrigerator at cookline. –Observed open #10 can of pineapple stored in cookline prep refrigerator and jaggedly cut lid lying inside can. –Observed unlabeled bag of spice/herb on shelf of dry food storage room. –Observed boxes of raw shell eggs stacked directly on floor of walk-in refrigerator.
- 33-** Observed countertop collapsing/damaged under hot water dispenser. Observed bottom of cabinets at wait station storing compressor and beverage lines to be damaged/moldy, as noted on February 2007 inspection report. Properly repair/replace cabinet bottoms and raise beverage lines (to facilitate cleaning) within next 3 months.
- 35-** Observed shelves above and adjacent to range at cookline to be covered with greasy foil. –Clean upper shelves of cookline prep refrigerator unit to remove greasy residues and dust. –Clean cookline microwave, stand mixer and top of dishwasher to remove food debris/residues. Replace domestic microwave at wait station with approved commercial microwave within next 6 months. –Observed many cracked/damaged plastic food containers stored on prep table shelf below slicer. –Repair doors to refrigerator unit at wait station so as to properly close/seal.
- 35, 36-** Observed many damaged/rusted and hard-to-clean cleavers stored in cardboard box on prep table shelf.
- 36-** Observed lids for cookline prep refrigerator stored directly on floor under unit. Lids removed and placed at dishwashing area during inspection. –Observed soiled utensils stored inside ovens. –Observed utensils stored in still, turbid water adjacent to rice cooker. Water discarded and utensils stored in clean, dry container during inspection. –Observed ‘clean’ cutting board stored behind faucet at prep sink.
- 38-** Observed uncovered overhead fluorescent lights at cookline. –Observed missing baffles to hood, reportedly being cleaned.
- 41-** Clean floor sink throughout facility to remove food debris and mold. –Observed leaky faucet at utensil sink.
- 44-** Remove drill, grinder and other misc. tools/personal items stored in dry food storage room from facility.
- 45-** Observed cardboard and foil soiled with greasy residues lining pass-thru window at cookline. –Clean floors at cookline in hard-to-reach areas to remove some food debris/residues. Clean floor in dry food storage room to remove accumulated food debris and dead cockroaches. –Observed some gaps at FRP wall panel junctions in kitchen. Observed peeling paint on ceiling above dishwasher. –Clean prep table/wall junctions, especially at slicer, to remove dried food debris/residues. Clean utensil sink/wall junctions at dishwashing area to remove mold.