

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

DBA/NAME Turandot No. China Gourmet Cuisine		DATE 1-2-08	
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 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			
			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
			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly							17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS										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			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods	X	x	X	WATER & WASTE WATER						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
										22. Sewage and wastewater properly disposed			
							VERMIN						
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			X
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			X
GENERAL FOOD SAFETY REQUIREMENTS										PHYSICAL FACILITIES			
			26. Approved thawing methods used, frozen food maintained frozen.							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										PERMANENT FOOD FACILITIES			
			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				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 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. **XX**

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www.buttecounty.net/publichealth/

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7-** Observed garlic-in-oil 62°F at cookline and voluntarily placed into prep refrigerator upon arrival of reinspection. Reported by owner that only a small amount garlic-in-oil will be stored in a time-tagged container, not to exceed 4 hours, at cookline. –Observed container raw pooled egg 57°F and partially covered bowl of fried meat 69°F stored inside prep refrigerator.
- 9-** Observed cooked noodles 63°F cooling in 6-inch deep containers covered with plastic wrap stored inside walk-in refrigerator. Noodles spread out on sheetpans and returned to walk-in refrigerator to continue properly cooling during reinspection. Properly cool foods in shallow depths/containers (no greater than 2-inches) inside walk-in refrigerator. Once foods are properly cooled (41°F and below), they can be transferred to deep/bulk containers and covered.
- 13, 14, 35-** Observed many soiled pie tins to be stacked atop 'clean' tins and stored atop cookline prep refrigerator unit. Tins are used for dispensing different cooked foods onto serving plates and not properly cleaned between uses.
- 14-** Observed colanders and prep bowls soiled with food debris/residues stored on prep table shelf. Soiled utensils placed at dishwashing area during reinspection. –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.
- 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 paper towels and napkins covering foods stored in up-right refrigerator at cookline. –Observed open #10 cans of foods stored in cookline prep refrigerator. Once cans are opened, properly store foods in approved food grade containers and discard of cans. –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. Remove damaged utensils. Ensure 'clean' utensils are stored in areas/containers that are approved, non-absorbent and easy-to-clean.
- 36-** Observed lids for cookline prep refrigerator stored directly on floor under unit. –Observed soiled utensils stored inside ovens.
- 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 (used for food prep), 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.