

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

DBA/NAME Turandot No China Gourmet Cuisine		DATE 9-16-08	
ADDRESS 1851 Esplanade, Chico		RECHECK DATE 2+ days	
OWNER/OPERATOR		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	
			1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date 2009				X			13. Food in good condition, safe and unadulterated				
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				
			4. Proper eating, tasting, drinking or tobacco use			X	X			16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly		X	X			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							
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available				
	X		11. Proper reheating procedures for hot holding	X			LIQUID WASTE DISPOSAL							
							X			22. Sewage and wastewater properly disposed				
							VERMIN							
										23. No rodents, insects, birds, or animals			X	
						OUT								OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate							
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored							X
26. Approved thawing methods used, frozen food maintained frozen.							PERMANENT FOOD FACILITIES							
27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices							X
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained							
29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned							
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing							
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.							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							50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							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.

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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

- 1-** Food safety knowledge of proper handwashing, cooling of cooked foods, food storage and cleaning of utensils not known among all food handlers.
- 4-** Observed uncovered beverages at cookline and food handlers drinking beverages while cooking/dispensing foods. Observed personal foods (i.e. apple, grapes) stored atop foods intended for facility usage.
- 5-** Observed no handwashing among food handlers (i.e. server used hand to prevent rice from spilling off serving plate; food handler touching/rinsing soiled utensils then returning to food dispensing/prep; food handlers wiping hands on damp/soiled wiping rags, stored atop prep surfaces/on cooks' aprons, in place of handwashing; minimal glove changes among food dispensers). Discussed proper handwashing with facility operator during inspection.
- 7-** Observed garlic, with some oil, 90°F put into prep refrigerator upon inspector's arrival. Garlic mixture voluntarily discarded to trash during inspection. No garlic/oil mixtures shall be stored at 41°F+/room temperature. Observed pooled egg mixture 62°F stored in prep refrigerator, for short time period.
- 7, 35-** Observed raw meats 52°F stored in top portion of prep refrigerator. Observed dripping evaporator and some pooled water on bottom of prep refrigerator. Repair prep refrigerator.
- 9-** Observed bowl of cooked chicken covered with pie plate 109°F stored in prep refrigerator. Chicken relocated to 1-door cookline refrigerator and uncovered during inspection. Observed 2 plastic wrapped sheetpans of cooked noodles 62-70°F stored in walk-in refrigerator. Noodles uncovered during inspection. Do not cover cooked foods until properly cooled, and checked with probe thermometer, to at least 41°F.
- 14-** Observed tea pots, previously used for customer service, to have tea liquid in bottom and stored with 'clean' tea pots for reservice. Tea pots placed at dishwashing area during inspection. Observed food handlers reusing pie plates, soiled with greasy food debris/residues, to serve cooked foods (from wok) onto customer plates. Pie plates placed at dishwashing area during inspection. Observed knives, in makeshift knife holder, and cutting boards, stored on prep table shelf, to be soiled with food debris/residues. Observed food handler attempt to 'clean' aforementioned soiled knives in bowl of plain water in prep sink. During inspection, the requirement that all soiled/used utensils are to be properly washed/rinsed/sanitized (after/between each use) at dishwashing area/dishwasher was discussed with owner.
- 14, 40-** Observed numerous damp/soiled wiping rags stored atop counters, prep tables and food contact surfaces, throughout facility. No designated wiping rag sanitizer storage buckets at cookline/food prep/kitchen area. Provide. Discussed proper usage/storage of wiping rags with owner during inspection.
- 23-** Observed a few young cockroaches on floor at dishwashing area and crawling in 'clean' plastic food containers stored on (electric slicer) prep table shelf. Reported pest control serviced facility day previous to inspection. Continue abatement.
- 27-** Observed food pans of raw meats (some partially covered with plastic wrap) stored inside prep refrigerator on shelves above/ adjacent to raw produce, tofu and cooked foods. Observed foods covered with damp wiping rags/napkins and pot of batter covered with soiled/greasy cardboard cut-out as lid stored in 1-door cookline refrigerator. Observed an uncovered bucket of sauce, having pieces of fallen onion and greens floating within, stored directly on floor in walk-in refrigerator.
- 29-** Observed uncovered can of chafing dish fuel stored directly on floor under food (nut) storage table in kitchen area. Observed some unlabeled spray bottles.
- 30-** Observed unlabeled (sauce) squeeze bottles, some soiled (on outsides) with food residues or wrapped with paper towels, stored at prep/cookline. Observed foods (sauces, bamboo shoots) stored in opened original cans. Once cans are opened, store foods in approved easily cleanable containers. Observed unlabeled bags of spices/herbs stored on shelf in dry food storage room. Observed boxes of eggs and oranges and bucket of snap peas stored directly on floor of walk-in refrigerator. Observed cooked foods stored in grocery-type plastic bags in 1-door cookline refrigerator.
- 35-** Clean cookline equipment (hood baffles, inside microwave, bottom of prep and 1-door cookline refrigerator, prep line storage shelves) to remove food debris/greasy residues.
- 36-** Observed rice serving utensils stored in container of water. Water discarded during inspection. Observed frying wok stored directly on floor at cookline. Provide approved utensil/knife rack (i.e. magnetic rack) at prep sink/area.
- 41-** Repair leaky prep sink faucet. Observed dishwasher pipe under machine to be leaking water upon dishwasher fill cycle. Clean floor sinks, especially for soda dispenser, to remove food debris/mildew.
- 45-** Observed paint on ceiling above dishwasher to be peeling. Clean floor in dry food storage room, especially under shelving, to remove accumulated food debris/residues. Clean floor under ice machine to remove misc. debris/trash.