

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Turandot No. China Gourmet Cuisine		<b>DATE</b> 2-5-07
<b>ADDRESS</b> 1851 Esplanade, Chico		<b>RECHECK DATE</b> 1 day
<b>OWNER/OPERATOR</b> Wei (Joe) Zhong Wu		<b>SITE #</b> 2464
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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		x	<p><b>1-</b> Observed 1 pan cooked noodles 49°Fx1hr and 1½ flats raw shell eggs 61°Fx1hr (from walk-in refrigerator) stored at cookline. Noodles and eggs returned to refrigeration during inspection.</p> <p><b>3, 5-</b> Observed 1 covered tray cooked pot stickers 110°Fx20min stored on rack and directly below raw shell eggs at cookline. Pot Stickers uncovered and placed into walk-in (for proper cooling) during inspection.</p> <p><b>5-</b> Observed 1 unlabeled Styrofoam container of 'dried' jellyfish stored on shelf inside dry food storage room. No invoice/receipt for jellyfish, reportedly for personal use. Jellyfish voluntarily discarded to trash during inspection, see VC&amp;D dated same.</p> <p><b>5, 8-</b> Observed bottle of Chinese medicine stored inside uncovered container of salt stored on top shelf of rack at cookline. Medicine removed from facility and salt voluntarily discarded to trash during inspection, see VC&amp;D dated same.</p> <p><b>7- Cookline Upright Refrigerator:</b> Observed uncovered bowl of marinating raw chicken meat stored adjacent to/directly above raw produce and uncovered container foil-wrapped chicken. Observed unwrapped cooked ½ of whole chicken stored directly on top of raw beef loosely covered with plastic wrap.</p> <p><b>-</b>Observed container of uncovered raw chicken pieces stored between uncovered container of tofu pieces and cardboard box of uncovered/wrapped tofu packages inside cookline prep refrigerator.</p> <p><b>8-</b> Observed foods stored inside opened/uncovered original cans (i.e. #10 can bamboo shoots, 2qt cans Hoison sauces) inside prep refrigerator and on cart at cookline. Foods transferred into approved and easily cleanable food grade containers during inspection. <u>Once cans are opened, discard.</u> –Observed 'noodle bowls' stacked inside ceramic bowls soiled with sauce residues stored on prep shelf at cookline. –Observed outsides of plastic containers storing nuts and seeds to be soiled with accumulated greasy food debris/residues. –Observed foods (i.e. sugar, 'dried' rice, loose tea, salt) stored inside uncovered and reused #10 cans, candy containers and other misc. hard-to-clean containers. –Observed walnuts stored inside 'kitchen' bag and bulk seasonings, seeds, chilies stored inside buckets lined with 'kitchen' bags. 'Kitchen' bags labeled "not recommended for food storage". Nuts placed into unlined and covered bucket during inspection. Reported that bags would be removed from bulk storage buckets. –Observed opened individual bags of cloves and 5-spice powder stored inside plastic grocery bags. –Observed ice bucket not labeled "Ice Only".</p> <p><b>13-</b> Observed non-handled pie tin stored directly on top of uncovered fried chicken pieces. Observed some non-handled cups and bowls stored inside some bulk food/seasoning containers. Provide handled utensils for dispensing foods and store utensils in sanitary manner.</p> <p><b>14-</b> Observed a few uncovered employee drinks, cigarettes, cell phone and other misc. personal effects stored on shelf adjacent to uncovered foods/seasonings and above uncovered foods stored in top portion prep refrigerator at cookline.</p>
2	Cooking/Reheating			
3	Cooling	x		
4	HACCP Plan			
5	Pure Food	x		
6	Frozen Food			
7	Refrigerator Storage	x		
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits		x	
15	Wash/sanitize	x		
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils		x	
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
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.

<input checked="" type="checkbox"/>	<input type="checkbox"/>
411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785

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DIVISION OF ENVIRONMENTAL HEALTH  
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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p><b>15-</b> Observed dried meat debris, and accumulated dried meat residues in hard-to-reach areas, on electric slicer. Reported that slicer was used previous week. –Observed wet colanders/prep bowls soiled with some food debris/residues (i.e. lettuce, raw meat) stacked together and stored on shelf below prep sink. Colanders and bowls placed at dishwashing station for proper cleaning/sanitizing.</p> <p><b>18-</b> Clean inside and outside of microwave, especially handle, to remove greasy residues and some food debris. –Clean inside of cookline prep refrigerator to remove some spilled residues (i.e. raw pooled egg, sauces) and food debris. –Clean outside of stand mixer to remove accumulated flour residues and some dried food debris. –Observed dripping drain line under ice machine. Repair. Clean inside of ice machine to remove some mold.</p> <p><b>19-</b> Observed stacks of soiled prep bowls and pie tins stored on top of cutting boards and prep table at cookline. –Observed soiled pie tin and saucepan stored on soiled wiping lining pass-thru window at end of cookline. –Observed a few damaged/hard-to-clean metal prep bowls stored on prep table shelves. Discard.</p> <p><b>20-</b> Observed ‘clean’ woks stored upside-down directly on floor under wok grill at cookline. Observed sheetpan stored directly on floor and leaning against wall at end of cookline. –Observed cutting boards stored behind faucet of prep sink. –Observed cleavers stored inside cardboard box on shelf below prep sink. –Observed handled scoops for bulk products (flour, sugar, etc.) to be stored directly on shelves and boxes inside dry food storage room. –Observed rice spoons and ice cream scoops stored in containers of still water. Dry and clean utensils/containers provided during inspection.</p> <p><b>24-</b> Observed a soiled wiping rag under cutting board stored on prep table at cookline. –Observed a few damp/soiled wiping rags stored on prep surfaces.</p> <p><b>26-</b> Repair leaky faucet at utensil sink.</p> <p><b>26, 29-</b> Observed dripping drainpipe under cabinet at beverage station. Observed molded and water-damaged bottom to cabinet at beverage station. <u>Repair leak and replace cabinet bottom by 4-15-07.</u></p> <p><b>29-</b> Clean prep table shelves at cookline to remove some greasy residues and food debris. –Observed top shelf of storage rack at cookline lined with dusty and soiled tablecloth. –Clean shelves inside dry food storage room to remove accumulated flour-type residues and food debris. –Clean counters at soup station and teapot storage to remove sticky residues.</p> <p><b>31-</b> Clean floors of cookline in corners and hard-to-reach areas (under prep refrigerator unit) to remove accumulated food debris/residues and some trash. –Clean floors in dry food storage room to remove accumulated flour-type residues and some food debris. –Observed some gaps at FRP wall panel/ceiling junctions in kitchen area.</p> <p><b>34-</b> Observed overhead fluorescent light at cookline not covered with protective sleeve. <i>Note:</i> Inspector unable to verify sanitizer concentration/inspect dishwasher, as employee able to operate machine not available. Test strips were available at dishwasher.</p>
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