

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

DBA/NAME <u>Turandot No. China Gourmet</u>	DATE <u>2-27-07</u>
ADDRESS <u>1851 Esplanade Chico Cuisine</u>	RECHECK DATE
OWNER/OPERATOR <u>Wei (Joe) Zhang Wu</u>	SITE # <u>2464</u>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <u>bf-25</u> SERVICE <u>03</u> TIME	CORRECT MINOR VIOLATIONS BY: <u>5 days</u>
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>	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			7- Observed boxes of raw shell eggs stored directly on floor of walk-in refrigerator. Store eggs off floor and in manner similar to raw meats.
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage	X		
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			19- Observed a few soiled pie tins stored at cookline. Observed soiled plate stored adjacent to fried rice and oils on cookline prep shelf.
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize	X		29- Remove soiled and absorbent tablecloth lining top shelf of storage rack at cookline. Repair/replace damaged cabinet bottom at beverage station by 4-15-07.
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils	X		31- Clean floors in kitchen (especially under cookline prep table) to remove food debris/residues in hard-to-reach areas.
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	X		* All major violations sufficiently corrected at this time
30	Enclosure			
31	Walls/Floors/Ceiling	X		
32	Ventilation			
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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Dr Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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R.E.H.S.

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