

DBA/NAME Chan Pheng's Mandarin Cuisine	DATE 4/1/09
Page 2 of 2 1140 Mangrove Avenue, Chico, CA 95926	Site# 2474

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- No paper towels at cookline or beverage station hand sinks. Provide. Observed paper towel roll in women's restroom to be sitting on sanitary dispenser. Place roll in sanitary dispenser.
- 7- Observed uncooked chicken (44°F-46°F), beef (45°F), shrimp (46°F) and cooked noodles (46°F) in top of prep refrigerator (air temperature 39°F left side, 56°F right side). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below. Observed chicken soup (65°F) in unplugged hot holding unit. Reported soup left over from last night. Discard soup at end of each day so as to prevent accidental use of soup that has been sitting out of temperature.
- 14- Observed dried food debris on slicer. Provide brush for cleaning so as to remove all food debris. Clean dishwasher baskets to remove accumulated black oil residues. Reported tea pots used to serve tea at customer tables cleaned at least every other day. Properly wash/rinse/sanitize tea pots after each use.
- 30- Observed two commercially wrapped ducks thawing in bowl on top of crate of cabbage. Store uncooked/defrosting meats under vegetables and ready to eat foods. Observed foods being stored in open cans in prep refrigerator. Place food in easy-to-clean, covered containers once opened. Clean bulk food containers (tubs in store room, large white containers by dishwasher, etc.) to remove accumulated residues. Observed 5 gallon bucket of sugar stored with no lid and bucket of salt covered with beverage tray. Provide tight fitting lids.
- 34- Observed arm of utensil sink to be too short to reach first and third compartments of utensil sink. Replace so as to properly fill all three compartments.
- 35- a) Observed tape securing door panel on prep refrigerator. Remove tape and properly repair. Replace hanging/torn door seals on prep refrigerator doors.
 - b) Clean inside and out of prep refrigerator (shelves, door handles, etc.) to remove accumulated residues.
 - c) Replace wood shelves in walk-in refrigerator and walk-in freezer with metal shelves/dunnage racks.
 - d) Clean inside ice machine to remove black residues.
 - e) Observed ice build up on floor at far end of walk-in freezer. Remove ice and repair as necessary to avoid ice buildup.
- 44- Observed front door open on arrival. Keep door closed or provide screened door to prevent entrance of flies. Observed cracked wood with light showing through at bottom of back door and 2+ inch hole in door where door knob was removed. Seal hole, repair bottom of door and provide weather strip to prevent entrance of vermin.
- 45- Clean floors in hard to reach places (under woks, fryers, prep refrigerator, etc.) and all floor sinks to remove accumulated food debris/residues.