

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

DBA/NAME Chan Pheng's Mandarin Cuisine		DATE 8/21/08
ADDRESS 1140 Mangrove Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2474
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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 reserve of food					
			Food Safety Certificate Exp Date 11/18/12				√			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			√		
√			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			√			√	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				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							√	
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							√	
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES								
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							√	
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							√	44. Premises; personal/cleaning items; vermin-proofing							√
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES								
30. Food properly stored; food storage containers identified							√	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							√
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:

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 type="checkbox"/>	202 Mira Loma Drive 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

- 6- No soap, paper towels or sanitary soap/paper towel dispensers at hand sink by ice machine. Provide. REPEAT VIOLATION.
- 7- Observed cooked noodles (48°F-50°F) and cooked chicken (46°F-48°F) sitting out at room temperature by grill. Keep potentially hazardous foods in prep refrigerator when not in use.
- 14- Observed food debris on slicer not being actively used. Properly clean slicer immediately after each use. Observed accumulated black residues on dishwasher baskets. Remove black residues or replace baskets.
- 29- Observed unlabeled chemical spray containers under dishwasher and in wait station. Label as to contents.
- 30- Observed cooked rice covered with cloth napkin and assorted foods stored in open tin cans in prep refrigerator. REPEAT VIOLATION. Store foods in approved, easily cleanable containers and cover with tight fitting lids or plastic wrap. Observed unsealed bag of monosodium glutamate stored on floor in store room. Store foods at least 6 inches off floor on approved shelving. Clean inside and outside of bulk food containers in prep area and back store room to remove accumulated residues.
- 31, 35, 45- Observed self-service buffet set up on carpeted floor in dining area with chaffing dishes/sterno and no sneeze guard. REPEAT VIOLATION. Provide sneeze guard, smooth, easily cleanable flooring and NSF approved mechanical hot holding units for buffet within 4 months.
- 33- Clean shelves throughout facility to remove food debris/residues/dust.
- 35- a) Clean face of thermometer on dishwasher so as to be easily readable.
b) Clean all major equipment (wok area, inside prep refrigerator, dishwasher, etc.) to remove accumulated food debris/residues and inside ice machine to remove black residues.
c) Replace torn/hanging door seals on prep refrigerator. REPEAT VIOLATION.
d) Remove wooden shelves from walk-in refrigerator and walk-in freezer and provide metal shelves/dunnage racks. REPEAT VIOLATION.
e) Observed yellow tape to be covering gap between containers in top of prep refrigerator. Remove tape to facilitate cleaning and provide tight fitting containers to prevent loss of cold air from prep refrigerator.
- 36- Observed ice scoop stored in ice machine with handle in ice. Store ice scoop so as not to contaminate ice. Observed cups stored on cloth napkins at wait station. Store cups on easily cleanable, nonabsorbent surface.
- 38- Observed lighting to be dim in walk-in freezer. Replace light bulb with brighter bulb.
- 39- No thermometers observed in prep refrigerator or walk-in refrigerator. Provide.
- 40- Observed several soiled wiping rags on food contact surfaces by prep refrigerator. Store wiping rags in container of approved sanitizer between uses.
- 41- Observed faucet at wok area hand sink to be loose. Repair.
- 44- Observed front door open on arrival. Keep door closed or provide screened door/air curtain 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 dishwasher, under wok/fryer, etc.) and both floor sinks by dishwasher to remove accumulated food debris/residues. Clean door knob on back store room door to remove dried accumulated residues.

