

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Chan Pheng's Mandarin Cuisine		DATE 2/28/07
ADDRESS 1140 Mangrove Avenue, Chico, CA 95926		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2474
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		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	x		<p>1- Observed two flats of raw, shell eggs (59°F, 24 hours) on floor by utensil sink. Eggs voluntarily discarded by owner during inspection.</p> <p>5- Observed cloth napkin covering food in prep refrigerator. Do not cover foods with absorbent material.</p> <p>8- a) Observed foods in prep refrigerator stored in open #10 cans and cashews stored in soiled #10 can on shelf under prep table.</p> <p style="padding-left: 20px;">b) Observed serving tray as cover for bulk sugar container and no cover on bucket of chicken base. Provide tight fitting lids. Clean all bulk food containers to remove food debris/residues.</p> <p style="padding-left: 20px;">c) Observed open bag of rice stored on floor by back door, bags of sugar, flour and cornstarch stored on floor of storeroom and several boxes and bags of food being stored on floor of walk-in freezer.</p> <p>9- No food shield/sneeze guard over foods served at buffet. Provide.</p> <p>11- No thermometer in prep refrigerator. Provide. No digital probe thermometer for checking internal temperature of thin foods (dial thermometer available). Obtain digital probe thermometer.</p> <p>13- Observed pie pan used as scoop at prep refrigerator and bowl used as scoop in bulk sugar container. Provide handled scoops.</p> <p>14- Observed several pairs of shoes and baseball mitt interspersed with food in storeroom. Provide designated area for employee personal items.</p> <p>15- Observed food debris/residue on slicer not being actively used. Clean slicer after each use or after every four hours of continuous use.</p> <p>17- Sanitizer 10 ppm in dishwasher. Sanitizer supply bucket changed during inspection; 50 ppm obtained. Obtain sanitizer testing strips and test sanitizer level daily.</p> <p>18- a) Observed cover for prep refrigerator stored on floor under prep refrigerator. Store cover in sanitary manner.</p> <p style="padding-left: 20px;">b) Provide NSF approved mechanical hot holding units rather than chaffing dishes with Sterno for hot held foods at self-service buffet.</p> <p style="padding-left: 20px;">c) Clean prep refrigerator (inside and out) and rice cookers to remove food debris/residues and ice machine to remove black residues.</p> <p>20- Observed cloth napkins under sake pitchers/tea cups. Remove napkins. Clean basket storing soup spoons to remove sticky residue. Observed ice scoop stored with handle down in ice in ice machine.</p> <p>22- Observed unlabeled chemical spray container in wait station.</p> <p>24- Observed soiled wiping rags on several food contact surfaces in kitchen. No detectable sanitizer in sanitizer bucket. Reported degreaser used because facility was out of bleach. Sanitizer obtained from dishwasher sanitizer bucket at Inspector's request.</p> <p>26- Observed leak at utensil sink faucet. Repair.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display		x	
10	Food Labeling			
11	Thermometer		x	
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits		x	
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher		x	
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards		x	
23	Spoils Storage			
24	Wiping Rags	x		
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink		x	
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		x	

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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>27- Kitchen hand sink non-operational due to leak. Repair. No soap or paper towels at beverage counter prep sink reportedly used for employee hand washing.</p> <p>29- Remove wooden shelf in walk-in refrigerator and clean metal shelves to remove rust. Clean counters and cabinets through out kitchen to remove food debris/residues. Replace wooden pallet storing chemicals under dishwasher with easily cleanable, nonabsorbent shelf or dunnage rack.</p> <p>31- a) Clean walls and ceiling of kitchen and walk-in refrigerator to remove accumulated food debris/residues/dust. b) Clean floors in hard to reach areas (i.e.: under counters, stove, prep refrigerator, floor mat by utensil sink, etc.) to remove accumulated debris/grease/residues. c) Observed buffet table sitting on carpeted floor. Provide smooth, easily cleanable floor under buffet table.</p> <p>33- Relocate prep table across from dishwasher so as not to block access to mop sink.</p> <p>40- Remove carpet from bottom of swinging door to kitchen.</p> <p>Note: Chanpheng Siameng passed National Registry of Food Safety Professionals examination 11/18/05.</p>
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