

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

<b>DBA/NAME</b> Chan Pheng's Mandarin Cuisine		<b>DATE</b> 12/12/07
<b>ADDRESS</b> 1140 Mangrove Avenue, Chico, CA 95926		<b>RECHECK DATE</b> 30+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2474
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 reservice of food				
Food Safety Certificate Exp Date:			11/18/10					√		13. Food in good condition, safe and unadulterated				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>							
√			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			√	
√			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			√	<b>SPECIAL PROCEDURES</b>							
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									√	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				<b>WATER &amp; WASTE WATER</b>							
	√		10. Proper cooking time & temperatures				√			21. Hot and cold water available Temp				
		√	11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>							
						√				22. Sewage and wastewater properly disposed				
							<b>VERMIN</b>							
						√				23. No rodents, insects, birds, or animals				
						<b>OUT</b>								<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>							
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			√				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD FACILITIES</b>							
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			√				
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
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							47. Signs posted; last inspection report available							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							48. Plan review required for new or remodel construction							
33. Nonfood contact surfaces clean and in good repair.			√				49. Permits Available							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				51. Permit Suspension							
36. Equipment, utensils and linens: Properly stored and used			√				52. Other							
37. Vending machines														

**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 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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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. Secure loose sanitary paper towel dispenser at cookline hand sink firmly to wall.
- 7- Observed garlic in oil (49°F) out at room temperature by grill. Keep garlic in oil—a potentially hazardous food—in refrigerator between uses.
- 14- Observed spoon soiled with chicken base in bulk container of sugar. Spoon removed to utensil sink during inspection. Observed dried food debris on slicer. Properly clean (wash/rinse/sanitize) after each use.
- 29- Observed unlabeled chemical spray container in wait station. Label as to contents.
- 30- a) Observed noodles covered with cloth napkin in prep refrigerator, an uncovered bulk container of sugar under slicer and plates as lids on containers of sauce in prep refrigerator. Provide nonabsorbent, tight fitting covers on food.  
b) Observed creamed corn stored in uncovered, open can in prep refrigerator. Store foods in approved, easily cleanable containers. Clean all bulk food containers to remove accumulated residues.
- c) Observed boxes of shrimp, chicken and spring rolls stored on floor in walk-in freezer, a bag of onions stored on floor by back door and a bag of carrots stored on floor in walk-in refrigerator.
- 31, 35, 45- Observed self-service buffet set up with chaffing dishes and sterno on carpeted floor in dining area. Provide sneeze guard, smooth, easily cleanable flooring and NSF approved mechanical hot holding units for buffet.
- 33- Clean shelves through out facility to remove dust/residues/food debris.
- 35- a) Observed unfinished wood pallet storing chemicals under dishwasher. Seal wood to be nonabsorbent and easily cleanable. Remove wood shelf/pallets from walk-in refrigerator.  
b) Clean all major equipment (prep refrigerator, grill, dishwasher, mixer, etc.) to remove accumulated food debris/residues and inside ice machine to remove accumulated black residues.  
c) Relocate prep table across from dishwasher so as to not block access to prep sink.  
d) Observed damaged/hanging door seals on prep refrigerator. Replace.
- 36- a) Observed bowl as scoop in bulk sugar container. Provide handled scoop.  
b) Observed rice serving paddles stored in container of still water by rice cooker. Store in-use utensils in 135°F+ water or in rice cooker with handle up.  
c) Observed food debris in container storing eating utensils. Clean. Remove cloth napkin under tea/saki cups in wait station.
- 39- No thermometer in prep refrigerator. Provide. Digital probe thermometer non-operational. Replace. Note: Dial thermometer available.
- 40- Observed a few wiping rags on food contact surfaces. No sanitizer bucket available. Store wiping rags in container of approved sanitizer between uses.
- 41- Observed water leaking from utensil sink faucet and spray sink water line. Repair.
- 44- Observed mop stored in mop bucket. Store mop so as to dry completely between uses.
- 45- a) Clean walls where needed to remove food residues. Clean floor sinks (under grill, dishwasher and prep sink) to remove accumulated residues.  
b) Clean air conditioning vent over prep refrigerator and ceiling, walls and fan box in walk-in refrigerator to remove accumulated dust.  
c) Clean floors in hard to reach areas (under grill, prep refrigerator, etc.) to remove accumulated grease/residues/debris.