

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

DBA/NAME Chan Pheng's Mandarin Cuisine		DATE 2/22/08
ADDRESS 1140 Mangrove Avenue, Chico, CA 95926		RECHECK DATE 7+ days
OWNER/OPERATOR		SITE # 2474
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: Immediately
INVENTORY TYPE 16F- 24	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 7 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							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						
FULL REINSPECTION										22. Sewage and wastewater properly disposed			
REINSPECTION FEES APPLY TO THIS AND SUBSEQUENT INSPECTIONS							VERMIN						
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			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			
GENERAL FOOD SAFETY REQUIREMENTS										40. Wiping cloths: properly used and stored			√
			26. Approved thawing methods used, frozen food maintained frozen.				PERMANENT FOOD FACILITIES						
			27. Food separated and protected			√				41. Plumbing: Plumbing in good repair, proper backflow devices			
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained			
			29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned			
FOOD STORAGE/ DISPLAY/ SERVICE										44. Premises; personal/cleaning items; vermin-proofing			√
			30. Food properly stored; food storage containers identified			√	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			31. Consumer self-service facilities properly constructed and maintained			√				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
			32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters			
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.

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 paper towels/sanitary paper towel dispenser at hand sink by ice machine. Provide. Secure loose sanitary paper towel dispenser at cookline hand sink firmly to wall.
- 7- Observed full box of raw shell eggs (five flats) (59°F, 24+ hours) on floor beside back door. Reported eggs had been delivered yesterday. Eggs discarded to trash during inspection (see accompanying VC&D). Store all potentially hazardous food in refrigerator or freezer.
- 9- Observed cooked rice and egg mixture (116°F-129°F, 30 minutes) cooling at depth of 5+ inches in bowl on prep table. Rice mixture placed in shallow pans and moved to walk-in refrigerator to finish cooling during inspection.
- 7, 35- Observed pot stickers (113°F-120°F) being hot held on buffet. Provide NSF approved mechanical hot holding units for buffet and use available probe thermometer to ensure all foods on buffet are maintained at 135°F or above.
- 27, 31, 35,45- Observed self-service buffet set up with chaffing dishes/sterno on carpeted floor in dining area. Provide sneeze guard, smooth, easily cleanable flooring and NSF approved mechanical hot holding units for buffet.
- 30- a) Observed uncovered bulk containers of sugar and chicken base on shelf under slicer. Provide nonabsorbent, tight fitting covers for food.
- b) Observed assorted foods stored in open cans in bottom of prep refrigerator. Store foods in approved, easily cleanable containers.
- 35- a) Remove wooden shelf from walk-in freezer. Provide approved rack/shelves for frozen food storage.
- b) Relocate prep table (or replace with smaller prep table) across from dishwasher so as not to block access to prep sink.
- c) Observed accumulated black residues on dishwasher baskets. Clean or replace.
- d) Observed damaged door seals—one re-secured with duct tape—on prep refrigerator. Remove duct tape and replace damaged door seals to facilitate cleaning.
- 40- Observed a few soiled wiping rags on food contact surfaces at cookline. Store wiping rags in container of approved sanitizer between uses.
- 44- Observed mop stored in mop bucket behind facility. Store mop so as to dry completely between uses.
- 45- Clean floors in hard to reach areas (under grill, prep refrigerator, etc.) to remove accumulated grease/food residues/debris.

REINSEPTION FEES APPLY TO THIS AND SUBSEQUENT INSPECTIONS

