

**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> 3/5/08
<b>ADDRESS</b> 1140 Mangrove Avenue, Chico, CA 95926		<b>RECHECK DATE</b>
<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> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 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			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
			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			
			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
<b>FULL REINSPECTION</b>										22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>										<b>VERMIN</b>			
						<b>OUT</b>				23. No rodents, insects, birds, or animals			
<b>24. Person in charge present and performs duties</b>							<b>38. Adequate ventilation and lighting; designated areas, use</b>						
<b>25. Personal cleanliness and hair restraints</b>							<b>39. Thermometers provided and accurate</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>40. Wiping cloths: properly used and stored</b>						
<b>26. Approved thawing methods used, frozen food maintained frozen.</b>							<b>PHYSICAL FACILITIES</b>						
<b>27. Food separated and protected</b>										<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>			
<b>28. Fruits and vegetables washed as required.</b>										<b>42. Garbage and refuse properly disposed; facilities maintained</b>			
<b>29. Toxic substances properly identified, stored, used</b>										<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>										<b>44. Premises; personal/cleaning items; vermin-proofing</b>			
<b>30. Food properly stored; food storage containers identified</b>										<b>PERMANENT FOOD FACILITIES</b>			
<b>31. Consumer self-service facilities properly constructed and maintained</b>										<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>			
<b>32. Food properly labeled &amp; honestly presented</b>										<b>46. No unapproved private homes/ living or sleeping quarters</b>			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>33. Nonfood contact surfaces clean and in good repair.</b>										<b>47. Signs posted; last inspection report available</b>			
<b>34. Warewashing facilities: Adequate, maintained, properly used, test strips available</b>										<b>48. Plan review required for new or remodel construction</b>			
<b>35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity</b>										<b>49. Permits Available</b>			
<b>36. Equipment, utensils and linens: Properly stored and used</b>										<b>50. Impoundment of unsanitary equipment or food</b>			
<b>37. Vending machines</b>										<b>51. Permit Suspension</b>			
										<b>52. Other</b>			

**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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6- No paper towels/sanitary paper towel dispenser at hand sink by ice machine. Provide. Note: Sanitary paper towel dispenser has been purchased.
- 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 a few 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 mop sink.
  - c) Observed damaged door seals—one re-secured with duct tape—on prep refrigerator. Remove duct tape and replace damaged door seals to facilitate cleaning.
- 45- Clean floors in hard to reach areas (under grill, prep refrigerator, etc.) to remove accumulated grease/food residues/debris.

