

DBA/NAME Chan Pheng's Mandarin Cuisine	DATE 2/3/10
Page 2 of 2 1140 Mangrove Avenue, Chico, CA 959526	2474

OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Observed food handler clean hands by wiping with wiping rag after tossing cooked noodles. Properly wash hands at hand sink whenever hands require cleaning.
- 6- No soap at beverage station hand sink. Provide. Observed paper towel roll in women's restroom to be sitting *on* sanitary dispenser. REPEAT VIOLATION. Place roll *in* sanitary dispenser so as to prevent contamination of roll.
- 7, 35- Observed uncooked noodles (46°F), chicken (44°F) and beef (46°F) in top of prep refrigerator (air temperature 38°F right side, 46°F left side) and door gaskets to be ill fitting and/or damaged. REPEAT VIOLATION. Repair/replace to maintain uniform air temperature and foods at 41°F or below.
- 14- Observed sanitizer in dishwasher at 10ppm. Adjust to maintain minimum 50ppm. Clean dishwasher baskets to remove accumulated black residues. Observed ice scoop buried in ice inside ice machine. Store scoop so as to prevent contamination of ice by food worker hands. Observed tea residues in "clean" tea pots stored on shelf to be used with customer orders. Ensure tea pots are properly cleaned after each use. Note: Tea pots placed in dishwasher during inspection.
- 30- Observed food stored in open cans in prep refrigerator. REPEAT VIOLATION. Store foods in easily cleanable containers once opened. Observed large bags flour and MSG stored on floor in store room. Store foods at least six inches off floor on approved shelving.
- 34- Observed arm of utensil sink faucet to be too short to reach 1st and 3rd compartments of sink. REPEAT VIOLATION. Replace within 7 days so as to properly fill all compartments of sink.
- 35- Observed excessive ice build up (approximately 2 X 3 feet) at back of walk-in freezer. REPEAT VIOLATION. Repair. Observed duct tape on open/close joint or rice cooker. Remove tape and properly repair. Clean outside of prep refrigerator and inside ice machine to remove accumulated residues.
- 40- Observed a few soiled wiping rags on food contact surfaces. Store wiping rags in container of approved sanitizer between uses.
- 41- Observed faucet at hand sink by fryers to be loose. Repair.
- 44- Observed large gap under back door and 2+ inch hole where door knob was removed. REPEAT VIOLATION. Provide weather strip and seal hole to prevent entrance of vermin. Observed wet mop stored in bucket. Store mop so as to dry completely between uses.
- 45- Clean walls over dishwasher and utensil sink to remove black residues and floor in storage area to remove dried noodles.