

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Cocodine Thai Cuisine		<b>DATE</b> 5/7/07
<b>ADDRESS</b> 2485 Notre Dame, Chico, CA		<b>RECHECK DATE</b> 1+ week
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2515
<b>MAILING ADDRESS</b> Fax# 891-1804		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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			<p>3) Observed cooked chicken 98-118 °F cooling at room temperature X ½ hour. Observed food handler place chicken into plastic bags and stack bags into a container to cool. Chicken was transferred from bags into a shallow, uncovered container to cool in the walk-in cooler. Do not cool potentially hazardous foods at room temperature and do not put food in bags until food cools completely to 41 °F or below.</p> <p>6) Observed a container of frozen raw chicken &lt;41 °F thawing on the floor under the utensil sink. Chicken was placed into the sink to thaw properly under cold running water during inspection.</p> <p>8) Observed a bulk bag of sugar stored on the floor in the store room. Observed several containers of lettuce, carrots, etc. stored on the floor of the walk-in cooler.</p> <p>14) Observed an employee uncovered drink stored directly next to the top of the uncovered prep refrigerator.</p> <p>16) Hot water was turned off at the utensil sink. Reported that plumbing was leaking below sink. Repair plumbing and keep hot water on at the utensil sink.</p> <p>18) Adjust/repair the display refrigerator 49°F storing the half &amp; half and whipped cream (food temperatures were good).</p> <p>27) No paper towels available at the hand sink in the kitchen.</p> <p>29) Clean the shelves above the prep table to remove misc./food residues. Clean/repaint the worn wood shelves in the back store room.</p> <p>31) Clean floors in hard to reach areas of the kitchen and storage room (especially under the cook line, prep table and floor sinks) to remove buildup of food debris and trash. Replace the missing tiles in the walk-in freezer. Remove the various items from the floor under the shelves in the back store room so as to facilitate cleaning of the floors.</p> <p>34) Replace the missing light covers in the store room and wait station.</p> <p>Note: Terawat Kulimakin passed the ServSafe exam on 1/11/05.</p>
2	Cooking/Reheating			
3	Cooling	X		
4	HACCP Plan			
5	Pure Food			
6	Frozen Food		X	
7	Refrigerator Storage			
8	Food Storage		X	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits		X	
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		X	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		X	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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<b>R.E.H.S.</b>
<b>RECEIVED BY:</b> Faxed/mailed 5/8/07
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