

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Cocodine Thai Cuisine		DATE 5/16/07
ADDRESS 2485 Notre Dame, Chico, CA		RECHECK DATE
OWNER/OPERATOR		SITE # 2515
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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>16) Hot water turned off at the utensil sink (Note: All utensils are washed in the dishwasher). Reported that plumbing was leaking below sink. Repair plumbing and keep hot water on at the utensil sink.</p> <p>29) Repaint the worn wood shelves in the back store room.</p> <p>31) Continue to clean floors in hard to reach areas of the kitchen and storage room (especially under the cook line and under storage shelves) 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>33) Observed a container of frozen packaged raw shrimp thawing under running water in the janitorial sink. Shrimp was moved to the utensil sink during inspection. Do not prep food in the janitorial sink.</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			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		X	
30	Enclosure			
31	Walls/Floors/Ceiling		X	
32	Ventilation			
33	Janitorial Sink		X	
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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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