

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

DBA/NAME Cocodine Thai Cuisine		DATE 7/17/08	
ADDRESS 2485 Notre Dame, Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2515	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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		
X			1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date 1/11/10				X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			14. Food contact surfaces: clean and sanitized					
X			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES								
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source					
			4. Proper eating, tasting, drinking or tobacco use			X		X		16. Shell stock with completed tags, in good condition, properly stored/displayed					
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations					
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			7. Proper hot and cold holding temperatures			X		X		19. Consumer advisory provided for raw or undercooked foods					
		X	8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
X			9. Proper cooling methods				WATER & WASTE WATER								
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available Temp >120°F					
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
							X			22. Sewage and wastewater properly disposed					
							VERMIN								
							X			23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							X	
24. Person in charge present and performs duties							39. Thermometers provided and accurate								
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored								
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES								
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices								
27. Food separated and protected							42. Garbage and refuse properly disposed; facilities maintained								
28. Fruits and vegetables washed as required.							43. Toilet facilities: properly constructed, supplied, cleaned								
29. Toxic substances properly identified, stored, used							44. Premises; personal/cleaning items; vermin-proofing								
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES								
30. Food properly stored; food storage containers identified							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters								
32. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available								
33. Nonfood contact surfaces clean and in good repair.							X	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							X	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:

See page 2.

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

- 4) Observed an uncovered employee drink cup and employee personal food on food prep table. Keep employee food separate from customer food and provide covered cups for employee use in prep areas.
- 7,35) Observed raw chicken 48°F, raw shell eggs 47-48°F and tofu 52°F stored in the top portion of the prep refrigerator. Air temperature in bottom portion was <41°F. Adjust/repair refrigerator to maintain potentially hazardous foods at or below 41°F. Recommend obtaining lids for insert pans to help keep food cold.
- 30) Observed bulk bags of food (i.e. sugar, rice, etc.) on floor in dry storage room.
- 33) Repaint the worn wooden shelves in the dry storage room.
- 35) Clean hood baffles to remove grease buildup. Replace the missing handle on the door of the prep refrigerator. Clean door seals and handles of all refrigerators/freezers to remove food residues.
- 38) Replace the missing light cover in the wait station.
- 45) Replace the missing and cracked floor tiles in the walk-in freezer. Clean floors in hard to reach areas (especially under cookline and prep refrigerator) in kitchen and walk-in cooler. Repair the damaged wall above the cookline.