

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

DBA/NAME Din Ho Chinese Food		DATE 11/27/07	
ADDRESS 2065 Dr. Martin Luther King Jr. Pkwy. Suite 4A, Chico 95928		RECHECK DATE 3 days	
OWNER/OPERATOR		SITE # 2548	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-23	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
			1. Demonstration of knowledge; food safety certification			X		X		12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date 6/1/10				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			
X			4. Proper eating, tasting, drinking or tobacco use						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly		X	X			X	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			X	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	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			
			9. Proper cooling methods	X	X	X	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						
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							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
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.							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							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 next page.

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 indicated violations by the next scheduled time, call this office prior to the inspection day.

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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

- 1) Food employees unaware of proper food handling techniques (i.e. cooling, cooking & re-heating temperatures, etc.).
- 5) Observed food employee wipe hands on a soiled wiping rag before handling cooked broccoli and pasta with hands. No proper hand washing was observed during inspection.
- 6) Observed a meat cleaver in hand sink. Hand sink shall be used for hand washing only.
- 7) Observed ½ pan of garlic & oil mixture 62°F at cook line all day. Observed ¼ of a bus tub of cooked rice 63°F at room temperature. Garlic & oil and rice was voluntarily discarded to the trash during inspection, see VC&D form dated same. Observed a colander of cooked pasta 66-67°F and a bus tub of cooked broccoli 68°F on utensil sink drain board. Pasta and broccoli was reportedly just cooked and cooled with cold water. Observed a container of cooked chicken 69-70°F X ½ hour double stacked in the top portion of the prep refrigerator. Chicken was moved to the bottom portion of the refrigerator during inspection. Do not double-stack containers and cool foods completely before placing in the top of the prep refrigerator.
- 9) Observed food employee put the cooked pasta 66-67°F into a deep (>6 inches) covered container to cool in the refrigerator. Pasta was transferred to 2 shallow containers to cool uncovered in the refrigerator during inspection.
- 25) Observed cook doing food prep and cooking without wearing an apron.
- 30) Observed an open bag of rice in back storage area. Keep bag clamped closed when not in use. Observed bags of onions and corn starch stored on the floor. Both bags were moved during inspection.
- 34) Replace the 2-compartment utensil sink with a 3-compartment sink within the next 6 months to a year, or provide the approved detergent-sanitizer to be used at 2-compartment sink. No test strips available for checking sanitizer levels at the utensil sink – provide. Observed dirty dishes on both drain boards of the utensil sink. Designate a clean side and dirty side for the utensil sink drain boards.
- 35) Replace all domestic equipment (i.e. rice cooker and food processor) with NSF approved commercial equipment.
- 36) Observed soiled knives in a soiled container on lower shelf of prep table. Clean knives before storing. Observed some utensils stored in a #10 can- replace the can with a washable container.
- 40) Observed a few soiled wiping rags stored on back prep table and cutting board in back prep room, with no available container of sanitizer solution to store rags between uses. A bucket of sanitizer solution was provided during inspection.
- 41) Repair the leak at the faucet of the utensil sink.
- 45) Replace the broken/cracked floor tiles in back prep area.