

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

DBA/NAME Din Ho Chinese Food		DATE 4/10/08	
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
X			1. Demonstration of knowledge; food safety certification					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			
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	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	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.

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

- 7) Observed ½ pan of garlic & oil mixture 72°F at cook line for a reported short time period. Observed a shallow pan of cooked chicken 130°F at room temperature on top of the prep refrigerator cutting board. Garlic/oil and chicken were moved to refrigerator during inspection.
- Observed raw chicken 61-62° and chicken/beef egg rolls 66°F on back prep table not being diligently prepped during inspection. Chicken and egg rolls were moved to refrigerator during inspection.
- 7,9) Observed a colander of cooked pasta 65-66°F on the “dirty side” utensil sink drain board. Pasta was reportedly just cooked and cooled with cold water. Do not leave cooked pasta at room temperature. Transfer to refrigerator to cool properly.
- 7,26) Observed 7 packages of won ton skins 64-65°F (Label says “Perishable Keep Refrigerated”) on the “clean side” utensil sink drain board. Do not thaw frozen potentially hazardous foods at room temperature. See reverse of this form for proper thawing methods.
- 30) Replace the cracked lid for the bulk flour container in back. Observed some sauces stored in #10 cans in the freezer- replace the cans with washable containers.
- 34) Replace the 2-compartment utensil sink with a 3-compartment sink within the next 6 months, 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) Clean the utensil storage containers on the lower shelf of the back prep table to remove food debris. Observed a paint brush being used for brushing water on egg rolls. Replace with a brush designed to be used with food.
- 40) Observed a few soiled wiping rags stored on back prep table and under cutting board in back prep room, with no available container of sanitizer solution to store rags between uses. Observed a wet rag stored directly on top of won ton skins. Do not store rags on food.
- 45) Replace the broken/cracked floor tiles in back prep area.