

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

<b>DBA/NAME</b> Windy's		<b>DATE</b> 4-28-08	
<b>ADDRESS</b> 1000 W. Sacramento Ave. #G, Chico		<b>RECHECK DATE</b> 1+ days	
<b>OWNER/OPERATOR</b> Wei Hong Tieu		<b>SITE #</b> 2549	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 1+ weeks	

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							12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date 2011							13. Food in good condition, safe and unadulterated				
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							14. Food contact surfaces: clean and sanitized		X	X	
			2. Communicable disease; reporting, restrictions & exclusions							<b>FOOD FROM APPROVED SOURCES</b>				
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source				
X			4. Proper eating, tasting, drinking or tobacco use							16. Shell stock with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly		X	X				17. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible			X				<b>SPECIAL PROCEDURES</b>				
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							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				
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods							<b>WATER</b>				
X			10. Proper cooking time & temperatures							21. Hot and cold water available				
X			11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>				
										22. Sewage and wastewater properly disposed				
			<b>Major Violation Reinspection</b>								<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals				
						OUT							OUT	
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>								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			X	
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								<b>PHYSICAL FACILITIES</b>			
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			X	
			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			X				44. Premises; personal/cleaning items; vermin-proofing			X	
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								<b>PERMANENT FOOD FACILITIES</b>			
			30. Food properly stored; food storage containers identified							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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>								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			X				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			X				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. **XX**

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

Page 1 of 2

<b>DBA/NAME</b> Windy's	<b>DATE</b> 4-28-08
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5-** Observed improper/minimal handwashing among food handlers between glove changes and/or tasks (i.e. food handler rinsing hands with water at utensil sink then drying with wiping rag stored atop cookline shelf). Kitchen handsink obstructed by box of plastic wrap. No pump soap dispenser available at handsink. No paper towels at front handsink.
- 7-** Observed garlic-in-oil mixture and ~4cups cooked white rice 61°F stored at cookline at room temperature. Garlic mixture and rice voluntarily discarded to trash during inspection, see VC&D form dated same.
- 7, 35-** Observed cooked chow mein 122°F hot-holding in domestic rice warmer/cooker covered with stainless steel prep bowl. Chow mein voluntarily discarded to trash during inspection, see VC&D form dated same. Observed lid to warmer/cooker to be missing. Remove/replace damaged, domestic warmer/cooker.
- 14, 40-** Observed numerous wiping rags stored atop shelves, counters and prep tables in kitchen.
- 29-** Observed some unlabeled chemical spray bottles. –Observed sliced green onions stored in ‘recycled’ laundry detergent bucket.
- 33-** Seal bare/rough edges of shelving (affixed to walls and above utensil sink/dishwasher) to facilitate cleaning.
- 34-** Observed dishwasher drainboard, intended for where soiled utensils are to enter machine, obstructed by vegetable slicer/grinder, and misc. non-food items. Observed (intended) ‘clean-side’ of dishwasher/utensil sink drainboard to be obstructed by soiled utensils.
- 35-** Remove unused domestic microwave (atop prep table shelf) and domestic toaster oven from facility. Replace in-use domestic microwave within next 6-months with approved commercial unit. –Clean inside cookline prep refrigerator to remove some food debris/residues and ice build-up. –Clean inside ice machine to remove some mildew. –Clean mold inside beverage machine drain trap and drain trap integrated into counter storing machine. –Clean beverage machine nozzles to remove some encrusted residues and under/between nozzle housings to remove sticky residues.
- 36-** Observed cleavers/knives stored in makeshift cardboard and duct-taped sheaths. –Observed a few utensils stored in container of still water on prep table and adjacent to rice steamers. –Observed disposable forks stored with tines up and in recycled #10 can.
- 38-** Observed missing covers to overhead fluorescent tube lighting in kitchen.
- 41-** Observed leak at utensil sink faucet. Provide cross connection for hose attached to janitorial sink faucet.
- 44-** Chain CO2 tanks to rigid structure. –Observed janitorial sink obstructed by prep table, boxed oil containers, accumulated 5-gallon buckets and other misc. items. Remove/organize items to facilitate cleaning and access janitorial sink. Remove toolbox, 2x4's and empty #10 cans at dishwasher, and other misc. personal effects from facility.
- 45-** Clean floors in kitchen and at wait area in hard-to-reach areas (i.e. under equipment, shelving, in corners) to remove food debris/residues and misc. trash. –Observed some missing cove base tiles inside walk-in refrigerator. Observed some damaged/worn/rough wall areas in kitchen.