

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

DBA/NAME Windy's		DATE 5-2-08	
ADDRESS 1000 W. Sacramento Ave. #G, Chico		RECHECK DATE 2+ days	
OWNER/OPERATOR Wei Hong Tieu		SITE # 2549	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-23	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized		X	X	
			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
			3. No discharge from eyes, nose, and mouth							15. Food obtained from approved source				
			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				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures							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				WATER							
			10. Proper cooking time & temperatures							21. Hot and cold water available				
			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
Major Violation Reinspection										22. Sewage and wastewater properly disposed				
										VERMIN				
										23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							OUT
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate							
							40. Wiping cloths: properly used and stored							X
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES							
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							44. Premises; personal/cleaning items; vermin-proofing							
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
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							47. Signs posted; last inspection report available							
EQUIPMENT/ UTENSILS/ LINENS							48. Plan review required for new or remodel construction							
33. Nonfood contact surfaces clean and in good repair.							X	49. Permits Available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							X	50. Impoundment of unsanitary equipment or food						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X	51. Permit Suspension						
36. Equipment, utensils and linens: Properly stored and used								52. Other						
37. Vending machines														

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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**

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www.buttecounty.net/publichealth/

R.E.H.S.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5-** Observed no handwashing among food handlers between tasks (i.e. food handler rinse hands with water at utensil sink then dry hands on apron; food handler enter kitchen from back door and handle noodles with bare hands without washing hands). Proper handwashing procedures discussed during reinspection.
- 14, 40-** Observed a few wiping rags stored atop counters and prep tables in kitchen.
- 33-** Seal bare/rough edges of shelving (affixed to walls and above utensil sink/dishwasher) to facilitate cleaning.
- 34-** Observed 3rd utensil sink basin obstructed with boxes of meat, reportedly recently delivered, and other 2 basins filled with soiled water/utensils. Utensil sink shall be used for either food prep or utensil washing. Ensure utensil sink is properly cleaned/sanitized prior to food prep use. –Observed ‘clean’ rack of utensils being removed from dishwasher on utensil sink drainboard intended for ‘soiled’ utensils. Ensure ‘clean’ utensils are removed from dishwasher on left drainboard. –Observed bus tub storing containers of raw produce stored on utensil sink drainboard, intended for ‘clean’ utensils. Bus tub of produce containers relocated to be properly stored on adjacent prep table during reinspection.
- 35-** Replace in-use domestic microwave within next 6-months with approved commercial unit.
- 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.
- 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.