

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

<b>DBA/NAME Teriyaki House</b>		<b>DATE 6-25-08</b>
<b>ADDRESS 951 Nord Ave #C, Chico</b>		<b>RECHECK DATE 1 day</b>
<b>OWNER/OPERATOR</b>		<b>SITE # 2583</b>
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 1 day</b>
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 21 days</b>

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 _____							13. Food in good condition, safe and unadulterated	x		x
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
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				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
			7. Proper hot and cold holding temperatures	x	x	x			x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
	x		9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures		x	x	<b>WATER &amp; WASTE WATER</b>						
			11. Proper reheating procedures for hot holding			x	x			21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>													
						x				22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
						x				23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>						<b>OUT</b>							<b>OUT</b>
24. Person in charge present and performs duties													
25. Personal cleanliness and hair restraints													
26. Approved thawing methods used, frozen food maintained frozen.													
27. Food separated and protected													
28. Fruits and vegetables washed as required.													
29. Toxic substances properly identified, stored, used													
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PHYSICAL FACILITIES</b>						
30. Food properly stored; food storage containers identified													
31. Consumer self-service facilities properly constructed and maintained													
32. Food properly labeled & honestly presented													
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>PERMANENT FOOD FACILITIES</b>						
33. Nonfood contact surfaces clean and in good repair.													
34. Warewashing facilities: Adequate, maintained, properly used, test strips available													
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity													
36. Equipment, utensils and linens: Properly stored and used													
37. Vending machines													
38. Adequate ventilation and lighting; designated areas, use													
39. Thermometers provided and accurate													
40. Wiping cloths: properly used and stored													
41. Plumbing: Plumbing in good repair, proper backflow devices													
42. Garbage and refuse properly disposed; facilities maintained													
43. Toilet facilities: properly constructed, supplied, cleaned													
44. Premises; personal/cleaning items; vermin-proofing													
45. Floor, walls and ceilings: properly built, maintained in good repair, and clean													
46. No unapproved private homes/ living or sleeping quarters													
<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>													
47. Signs posted; last inspection report available													
48. Plan review required for new or remodel construction													
49. Permits Available													
50. Impoundment of unsanitary equipment or food													
51. Permit Suspension													
52. Other													

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

See second 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 indicted violations by the next scheduled time, call this office prior to the inspection day.

202 Mira Loma Drive  
Oroville, CA 95965  
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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No food safety certificate observed at facility at time of inspection. At least one person currently working at this facility shall take and pass an approved food safety test within the next 60 days.
- 4- No lids observed on employee drink glasses.
- 7, 35- Breaded/ cooked meat (63° F) stored on lower shelf at cookline—discarded during inspection. Recommend providing prep refrigerator at cookline for storage of such potentially hazardous foods.
- 10, 39- No (working) probe thermometer available for checking final temperature of cooked foods (including cooked chicken or beef). Obtain a digital thermometer for checking food temperatures including final temperature of cooked foods.
- 11- Food handlers reportedly do not check temperature of reheated foods with probe thermometer.
- 13- a) Containers of raw vegetables stored directly on top of cardboard box of raw meat—vegetables moved during inspection (vegetables are to be cooked before being served).  
b) Food debris observed in handsink. Food handler observed using handsink for food preparation.
- 14- Dishes, including cutting boards, etc. area reportedly washed, rinsed and then dried. Properly wash, rinse and then sanitize all dishes (including cutting boards) by soaking dishes in an approved concentration of sanitizer (ie: 1 ounce bleach in 4 gal water). Bleach available at time of inspection.
- 14, 40- Soiled cleaning rags observed on various prep tables, utensil sink drainboard, etc.
- 27- Temperature of potentially hazardous foods reportedly not checked at time of delivery. Use probe thermometer to check delivery temperatures.
- 29- Can of paint stored on shelf near box of sugar packets.
- 30- a) No lids/ covers on some containers of food on storage shelf. Some bulk foods in containers without tight-fitting lids.  
b) Clean bulk food containers of dried food debris and residues.  
c) Frozen egg rolls observed on uncovered tray and directly on shelf in storage freezer.  
d) Scoops observed lying on food in bulk food containers—store scoops with handles sticking up out of the food.
- 33- Clean shelves, of food debris, grease, residues, misc. debris. Replace/ refinish worn cabinet shelves so as to be smooth, easily cleanable and in good repair.
- 35- a) Clean all major equipment of food debris, residues, grease, etc.  
b) Remove cloth covered chairs in kitchen currently being used as storage supports.  
c) Replace rusted lower shelves on prep tables. Replace rice cooker/ hot holding unit with broken handle.
- 36- a) Store customer self-serve utensils with handles up, rather than food contact surface up, in containers near front counter.  
b) Clean utensil bins of food debris and some dust accumulation.
- 38- Replace missing covers on overhead lights in prep areas.
- 44- Remove unused equipment (ie: equipment stacked in back corner of kitchen) so as to eliminate clutter and facilitate cleaning.
- 45- a) Thoroughly clean walls and ceiling of dust accumulation, residues, grease accumulation, etc. Clean floors of food debris, residues and black staining.  
b) Replace damaged floor (floor split at all floor seams) so as to be smooth, easily cleanable, durable, non-absorbent, self-coved and in good repair.  
c) Replace/ relocate loose attic access panel above ice machine.