

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

DBA/NAME Teriyaki House		DATE 11-16-09
ADDRESS 951 Nord Ave #C, Chico		RECHECK DATE 14+ days
OWNER/OPERATOR		SITE # 2583
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 23	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 14 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				12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _____							13. Food in good condition, safe and unadulterated			x
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x	FOOD FROM APPROVED SOURCES					
			2. Communicable disease; reporting, restrictions & exclusions							15. Food obtained from approved source			
			3. No discharge from eyes, nose, and mouth							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			4. Proper eating, tasting, drinking or tobacco use							17. Compliance with Gulf Oyster Regulations			
			5. Hands clean and properly washed; gloves used properly		x	x				SPECIAL PROCEDURES			
			6. Adequate handwashing facilities supplied & accessible							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS										19. Consumer advisory provided for raw or undercooked foods			
x			7. Proper hot and cold holding temperatures							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			8. Time as a public health control: Proper procedures & records							WATER & WASTE WATER			
			9. Proper cooling methods							21. Hot and cold water available			
	x		10. Proper cooking time & temperatures							LIQUID WASTE DISPOSAL			
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed			
										VERMIN			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use			x
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			
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			x				44. Premises; personal/cleaning items; vermin-proofing			x
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			30. Food properly stored; food storage containers identified			x				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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.			x				47. Signs posted; last inspection report available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x				48. Plan review required for new or remodel construction			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				49. Permits Available			
			36. Equipment, utensils and linens: Properly stored and used			x				50. Impoundment of unsanitary equipment or food			
			37. Vending machines							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 indicated violations by the next scheduled time, call this office prior to the inspection day. x

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www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Food handler with food safety certificate reportedly works only occasionally at this facility. At least one person that usually works at this facility shall take and pass an approved food safety test within the next 30 days.
- 5- Food handler was observed not washing hands when taking a break then handling food, taking out trash then resuming work. Develop a written handwashing policy as to when employees are instructed to wash hands.
- 13- Bags of vegetables observed lying on box of raw meat in storage refrigerator.
- 29- Some unlabeled spray bottles of chemicals observed in cabinet.
- 30- a) Some bulk foods in containers without tight-fitting lids. Opened bulk bag of food starch observed on shelf in back prep area.
b) Continue to clean bulk food containers of dried food debris and residues. Relabel faded/ missing labels on bulk food containers.
c) Scoops observed lying on food in bulk food containers (including ice bin)—store scoops with handles sticking up out of the food.
- 33- a) Continue to clean shelves, of food debris, grease, residues, etc.
b) Replace worn shelves in cabinet in front prep area so as to be smooth, easily cleanable and in good repair.
- 34- Obtain test papers for checking sanitizer concentration in sanitizer compartment of utensil sink. Check and adjust concentration of sanitizer (bleach) to properly sanitize dishes.
- 35- a) Continue to clean all major equipment of food debris, residues, grease, etc.
b) Replace rusted lower shelves on prep tables. Replace rice cooker and hot holding unit with broken handles.
c) Resecure loose utensil sink backsplash to wall.
- 36- Clean utensil bins of food debris and some dust accumulation.
- 38- Replace missing covers on overhead lights.
- 44- a) Continue to remove unused equipment and misc. items on storage shelving so as to eliminate clutter and facilitate cleaning.
b) Provide a hanger to air dry/ store mop in between uses.
- 45- a) Clean walls and ceiling of dust accumulation, residues, grease accumulation, etc (especially in front prep area). 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. Newly installed vinyl floor tiles are not durable—replacement floor shall be commercial grade sheet vinyl, coved up the walls forming a 3/8 inch radius at the floor wall junctures.
c) Repair worn areas of walls and ceiling so as to be smooth, easily cleanable, durable, light colored and in good repair.