

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

DBA/NAME Chang Hing House	DATE 9-24-09
ADDRESS 951 Nord Ave., Chico	RECHECK DATE 3+ days
OWNER/OPERATOR	SITE # 2589
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 03
	CORRECT MINOR VIOLATIONS BY:

See reverse side for the California Retail Food 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. FSC Exp. Date:							12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
			3. No discharge from eyes, nose, and mouth							APPROVED SOURCE & SPECIAL PROCEDURES			
			4. Proper eating, tasting, drinking or tobacco use							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X				17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, & 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 & WASTE WATER			
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			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										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			
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			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										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							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**

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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

- 6-** No paper towels available/in dispenser at kitchen handsink. Paper towels provided and placed atop dispenser during inspection. No paper towels available/in dispenser or soap in restroom. Dispensers shall be filled with paper towels intended to be used in available dispensers, or new dispenser shall be installed.
- 14-** Observed some utensils (cutting board and knife atop prep refrigerator, prep bowls on shelf above prep refrigerator, on prep table adjacent to handsink) soiled with food debris/residues. Ensure utensils (i.e. prep bowls, knife and cutting board) are properly cleaned and sanitized after use/every 4 hours.
- 14, 34-** Observed basins of utensil sink obstructed with misc. objects. Ensure sink is properly used to clean/sanitize utensils: use one drainboard for storage of soiled utensils; fill basin (next to drainboard for soiled utensils) with hot, soapy water; fill middle basin with clear water; fill last basin with sanitizer solution (bleach-water); air dry cleaned/sanitized utensils on drainboard for clean utensils (next to sanitizer-filled basin). Wash soiled utensils in soapy water, rinse washed utensils in clear water, submerge clean utensils in sanitizer for at least 3- seconds and air dry on drainboard. Provide chlorine test strips for checking sanitizer (bleach) concentration at utensil sink and wiping rag storage buckets.
- 30-** Clean outsides of tubs storing bulk foods (rice, flour, etc.) to remove some food/greasy residues. Ensure packages of herbs/spices are sealed and labeled.
- 33-** Remove foil lining shelf adjacent to handsink. Seal rough edges of wooden shelving affixed to wall above prep table/handsink.
- 35-** Continue to clean all cookline equipment (surfaces, between and hard-to-reach areas) to remove accumulated food debris/greasy residues. Clean outsides, around inner rims and handles of rice cookers (on prep tables adjacent to handsinks and back of facility) to remove food debris/residues. Continue to clean handles and insides of prep refrigerator, storage refrigerator and storage freezer to remove food debris/residues.
- 38-** Remove light at desk area or provide shatterproof bulb/cover for bulb. Observed gas rice cooker located on prep table in back of facility and not under hood and cookline hood to not have 6 inch overhang above all equipment (i.e. fryer).
- 44-** Remove/organize accumulated misc. items throughout facility and which are not necessary to operation (i.e. unused/inoperable equipment, tools, papers, etc.). Provide mop sink.
- 44-** Continue to remove/organize accumulated misc. items throughout facility and which are not necessary to operation (i.e. unused/inoperable equipment, tools, papers, etc.). Install mop sink.
- 45-** Continue to clean floors in hard-to-reach areas to remove food/misc. debris/residues. Observed floor in kitchen to be damaged/worn. Repair holes in walls and ceiling of facility. Observed areas of peeling paint on ceiling.

Note: Food containers at cookline and squeeze bottles and buckets of sauces shall be maintained clean. Canned foods shall continue to be stored in food grade containers once cans are opened. Wiping rags in good condition shall continue to be provided and sanitizer bucket (for storage of in-use wiping rags) shall continue to be provided and maintained.