

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

DBA/NAME Chang Hing House	DATE 10-5-09
ADDRESS 951 Nord Ave., Chico	RECHECK DATE 2+ 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:			X				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	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		X	X				16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures			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				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			
			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
GENERAL FOOD SAFETY REQUIREMENTS										PHYSICAL FACILITIES			
			26. Approved thawing methods used, frozen food maintained frozen.			X				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							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:

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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**

202 Mira Loma Drive
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

- 1-** Food safety certificate expired and food employee lacking food safety knowledge. At least one person currently working at this facility shall take and pass an approved food safety exam within next 60 days.
- 5-** Cook observed handling raw chicken and then rinsing hands in utensils sink and drying hands on soiled wiping rag before going to prepare meal for customer. Cook advised on proper handwashing prior to preparing food for customer.
- 7, 26-** Raw chicken 62°F in basin of utensil sink, reportedly defrosting for prep. More frozen chicken defrosting on utensil sink drainboard. Defrosting shall be done under cold, running water for not more than 2-hours or in refrigerator. Prep of raw meats shall be done in batches and temperature monitored with probe thermometer.
- 14, 34-** Utensil sink was not available for cleaning of bowls and cutting board because of raw chicken in sink compartment. Utensils were simply being rinsed in utensil sink. Either provide separate prep sink, or thaw meat in small batches earlier in the day so that utensil sink is readily available for utensil washing during the day. Make sure utensil sink is washed and sanitized after raw meat has been in sink. Obtain test paper for checking sanitizer in wiping rags buckets and utensil sink.
- 30-** Continue to clean outsides of squeeze bottles, plastic containers and buckets storing sauces to remove sauce drippings/residues.
- 33-** 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 to remove food debris/residues.
- 40-** Discard remaining raggedy wiping rags. No sanitizer in tub used for storing wiping rags. Use and maintain designated container of sanitizer solution to store in-use wiping rags. Change sanitizing solution every two hours or when sanitizer levels get low. Do not leave wiping rags laying around on equipment.
- 44-** Finish installing mop sink so that drain does not leak and so that there is hot and cold water from faucet. Remove wood structure from under the mop sink.
- 45-** Clean floor near water heater to remove food/misc. debris/residues. Temporary floor patches acceptable on temporary basis but floor will need to be properly repaired with continuous, commercial grade flooring. Finish repairing 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.

Reinspection fees of \$131.00 have been charged for this reinspection and fees will continue to be charged per reinspection until compliance is achieved.