

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

10/10/08

DBA/NAME Chang Hing	DATE 4-10-08
ADDRESS 951 Nord Ave, Chico	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	SERVICE 03
	CORRECT MINOR VIOLATIONS BY:

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	
<input checked="" type="checkbox"/>			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food				
			Food Safety Certificate Exp Date 10-20-11								13. Food in good condition, safe and unadulterated			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES								14. Food contact surfaces: clean and sanitized			
			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							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 & WASTE WATER				
			10. Proper cooking time & temperatures							21. Hot and cold water available				
			11. Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL				
										22. Sewage and wastewater properly disposed				
										VERMIN				
										23. No rodents, insects, birds, or animals				
			SUPERVISION /PERSONAL CLEANLINESS				OUT							OUT
			24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use				
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate				
			GENERAL FOOD SAFETY REQUIREMENTS								40. Wiping cloths: properly used and stored			
			26. Approved thawing methods used, frozen food maintained frozen.							PHYSICAL FACILITIES				
			27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices				
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained				
			29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned				
			FOOD STORAGE/ DISPLAY/ SERVICE								44. Premises; personal/cleaning items; vermin-proofing			
			30. Food properly stored; food storage containers identified							PERMANENT FOOD FACILITIES				
			31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
			32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters				
			EQUIPMENT/ UTENSILS/ LINENS								SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction				
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							49. Permits Available				
			36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food				
			37. Vending machines							51. Permit Suspension				
										52. Other				

OBSERVATIONS AND CORRECTIVE ACTIONS:
Probe (digital) thermometer available for checking food temperatures at this time.

See ~~previous~~ inspection report of 4-9-08 for other items to be corrected

Reinspection fees will be charged for all subsequent reinspection 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.

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 Oroville, CA 95965
 (530) 538-7281 or (530) 891-2727
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www.buttecounty.net/publichealth/

R.E.H.S. *K Haas*
 RECEIVED BY: *Peter J*
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