

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

DBA/NAME Wok'N Roll	DATE 1-22-10
ADDRESS 1008 W. Sacramento Ave. #A2, Chico	RECHECK DATE
OWNER/OPERATOR	SITE # 2655
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23 SERVICE 01	CORRECT MINOR VIOLATIONS BY: 3+ days

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
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 8/2012					X		12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized	X	X	X
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use				X			15. Food obtained from approved source			
X			5. Hands clean and properly washed; gloves used properly						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & HACCP Plan			
X			7. Proper hot and cold holding temperatures						X	19. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	X		9. Proper cooling methods				WATER & WASTE WATER						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							X			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							
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						X	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							
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							
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.						48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						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						X	51. Permit Suspension						
37. Vending machines						52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

See page 2

Necessary violations reviewed and corrected during inspection; no reinspections to follow at this time.

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
(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

- 14-** Observed utensils stored in container of water on prep table adjacent to rice cookers/hot-holding unit. Discussed proper storage of in-use utensils and water discarded from container during inspection.
>Observed some vegetable-type debris on knife stored in top portion of prep refrigerator. Reported that prep refrigerator cutting board cleaned/sanitized every 2-3- days. Discussed proper cleaning/sanitizing procedures/frequencies during inspection. Note: Prep refrigerator cutting board used for 'staging area' for dispensing of cooked foods onto plates/to-go containers.
>Observed cleaned/sanitized prep bowls and colanders stored on prep table shelf stacked together prior to utensils air-drying. Observed a prep bowl soiled with some food debris. Bowl placed at utensil sink for re-cleaning during inspection.
>Observed a bit of dried food debris in hard-to-reach areas of electric slicer. Reported that slicer rarely used and generally checked for cleanliness prior to usage. Reviewed proper cleaning/sanitizing procedures/frequency for slicer during inspection.
- 27-** Observed some raw meats stored above/adjacent to containers/boxes of vegetables and cooked foods inside walk-in refrigerator. Organize walk-in so raw meats are stored in separate, designated area. Note: All foods will be cooked prior to serving.
- 35-** Clean inside microwave to remove food debris/residues. Clean hard-to-reach areas of cookline equipment (i.e. between flat grill and wok range) and rolling carts to remove some food debris/greasy residues.
- 36-** Observed to-go bowls/lids stored behind front dispensing area hand sink. Ensure at least a 6-inch clearance is maintained round hand sink so as to avoid splashing. Bowls/lids moved away from sink during inspection.
- 45-** Clean floors in hard-to-reach areas (in corners by back door, under shelving) to remove some food/misc. debris/residues.