

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

<b>DBA/NAME</b> Wok'N Roll		<b>DATE</b> 6-2-08
<b>ADDRESS</b> 1008 W. Sacramento Ave. #A2, Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Danny & Gale Chu		<b>SITE #</b> 2655
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>

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
	X		1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food			X
			Food Safety Certificate Exp Date							13. Food in good condition, safe and unadulterated	X	X	X
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source			
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed			
X			5. Hands clean and properly washed; gloves used properly						X	17. Compliance with Gulf Oyster Regulations			
X			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures	X	X	X			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			
			9. Proper cooling methods				<b>WATER</b>						
			10. Proper cooking time & temperatures				X			21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
							X			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
										23. No rodents, insects, birds, or animals		X	X
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>						
			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			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD FACILITIES</b>						
			26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices			X
			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			X				44. Premises; personal/cleaning items; vermin-proofing			X
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			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							47. Signs posted; last inspection report available			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>											48. Plan review required for new or remodel construction		
			33. Nonfood contact surfaces clean and in good repair.			X				49. Permits Available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X				50. Impoundment of unsanitary equipment or food			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				51. Permit Suspension			X
			36. Equipment, utensils and linens: Properly stored and used			X				52. Other			
			37. Vending machines										

**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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

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Page 1 of 2

DBA/NAME	Wok'N Roll	DATE	6-2-08
Page 2 of 2			

### OBSERVATIONS AND CORRECTIVE ACTIONS

**51- Pursuant to California Health and Safety code section 113960, the Permit for this facility to operate has been temporarily suspended and it is ordered that this food facility be immediately closed due to vermin (cockroach) infestation- CalCode sections 114259.1, 114259.4, 114259.5.**

**The Permittee may request in writing a hearing before a hearing officer within 15 calendar days after service of this inspection report.**

**The Permit to Operate will be reinstated after satisfactory reinspection. Call Department office at number noted below to schedule reinspection prior to reopening.**

**7, 13-** Observed cooked rice 57°F and 85-126°F in bus tub stored at room temperature. Rice (57°F) was reportedly cooled in bus tub inside walk-in previous evening; rice (85-126°F) was reportedly cooked today and added into bus tub of 'cooled' rice and stored at room temperature for 1+ hours. Do not add fresh rice into same container with previously cooked/cooled rice. Rice voluntarily discarded to trash during inspection, see VC&D dated same.

**12-** Observed wide-mouth covered common containers of chili-type sauce stored atop dining tables. Properly dispense chili sauce from narrow neck container (i.e. ketchup-type bottle, squeeze bottle), or provide individual containers of sauce upon customer request.

**13, 23-** Observed many live and dead cockroaches in uncovered containers of nuts (peanuts, cashews and almonds) stored atop prep refrigerator and in vegetable containers (carrots, broccoli, peppers, onions) inside prep refrigerator.

**14-** Observed soiled wiping rag stored atop 'in-use' cutting board on prep table. –Observed accumulated dried and some fresh food (meat) debris/residues on electric slicer, especially in hard-to-reach areas. Reported slicer is just 'sanitized' after/between uses. Ensure slicer is disassembled (as much as possible) washed with hot soapy water, rinsed and then sanitized.

**14, 34-** Observed utensils just being washed with hot soapy water and rinsed at utensil sink. Reported utensils are not sanitized after washing. Using 3-compartment utensil sink, properly clean all utensils by washing in hot soapy water (1<sup>st</sup> basin), rinsing in clear water (2<sup>nd</sup> basin) and sanitized (3<sup>rd</sup> basin). Utensils shall be sanitized using approved solution (i.e. bleach-water for 30 seconds) then allowed to air-dry prior to storage.

**14, 35-** Remove and clean beverage machine nozzles to remove some mold and encrusted residues.

**14, 36-** Observed plastic containers storing knives and other misc. utensils on prep table shelves to be soiled with food and misc. debris/residues. Observed box of many soiled/greasy cookline utensils stored on prep table shelf.

**23-** Observed numerous live, and some dead, cockroaches throughout facility (i.e. in handsink soap dispenser, on and behind wall panels at utensil sink and cookline, in prep refrigerator, in utensil storage containers and on floors). Pest control operator called during inspection.

**27-** Observed uncovered container of rice soaking in water on utensil sink drainboard and adjacent to dishwashing soap bottle.

**29-** Label (chemical) spray bottles as to contents.

**30-** Observed bag of onions stored directly on kitchen floor. –Clean food residues on outsides of food containers and sauce buckets at cookline.

**33-** Clean counter under beverage machine to remove dusty residues.

**35-** Clean cookline equipment (especially between and in hard-to-reach areas) to remove greasy and blackened food debris/residues. Clean prep table shelves to remove food and dusty debris/residues. –Clean inside of ice machine to remove some mildew. –Repair damaged/torn door seals to prep refrigerator. –Observed pool of water on bottom of beverage display refrigerator.

**36-** Observed eating utensil container (for forks, knives, soup spoons), stored on service rack, to be soiled with some dried food debris. Observed disposable spoons stored with handles down at front counter. –Observed ice scoop stored atop stack of plates in front service counter cabinet.

**38-** Observed missing light panel for overhead lighting at prep refrigerator.

**41-** Clean floor sinks (especially under beverage syrup box rack) to remove food debris and mold.

**44-** Observed front door of facility open upon arrival to inspection. –Seal gaps at back (security screen) door. –Observed employee personal food items and utensils (i.e. basket, bamboo steamer) stored among facility-use items. Provide designated and separate area for employees' to store personal food items/utensils.

**45-** Clean floors throughout facility to remove food and misc. debris/residues. Clean floors under cookline to remove accumulated greasy food debris/residues. Provide plug/seal for grease trap port in kitchen to facilitate cleaning. –Seal gaps at all ceiling/wall junctions and hole around water heater vent. –Seal gaps along wall panels at utensil washing area and cookline.