

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

<b>DBA/NAME</b> Wok'N Roll	<b>DATE</b> 2-23-09
<b>ADDRESS</b> 1008 W. Sacramento Ave. #A2, Chico	<b>RECHECK DATE</b> 1 day
<b>OWNER/OPERATOR</b>	<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 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	X			12. Proper procedures followed for returned and reservice of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							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			3. No discharge from eyes, nose, and mouth				<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>						
			4. Proper eating, tasting, drinking or tobacco use			X	X			15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly		X	X	X			16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, & HACCP Plan			
			7. Proper hot and cold holding temperatures	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	X		X	<b>WATER &amp; WASTE WATER</b>						
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			
							<b>VERMIN</b>						
						OUT	X			23. No rodents, insects, birds, or animals			OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
			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						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored						
			26. Approved thawing methods used, frozen food maintained frozen.				<b>PHYSICAL FACILITIES</b>						
			27. Food separated and protected			X	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						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							44. Premises; personal/cleaning items; vermin-proofing						
			30. Food properly stored; food storage containers identified				<b>PERMANENT FOOD FACILITIES</b>						
			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						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			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			X	48. Plan review required for new or remodel construction						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X	49. Permits Available						
			36. Equipment, utensils and linens: Properly stored and used			X	50. Impoundment of unsanitary equipment or food						
			37. Vending machines				51. Permit Suspension						
							52. Other						

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

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**\*\*Amended Report**

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  
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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1-** Food safety certificate not readily available. Observed food safety related operational violations (i.e. handwashing, cooling, utensil washing, etc.).
- 4-** Observed a few uncovered beverages stored atop prep tables and hot-holding unit in kitchen.
- 5, 6-** Observed food handler prepping raw chicken with bare hands then move on to other food related tasks (i.e. stirring/serving rice, opening walk-in cooler, handling 'clean' food pans/utensils) without washing hands between. Observed cook wiping hands/face on wiping rag, tuck wiping rag into apron tie and resume food related tasks without washing hands. Observed food server just rinse hands with water (no soap) at hand sink and resume tasks. Hand sink obstructed by cart. Discussed proper handwashing procedures, and need, during inspection. Ensure hand sink is not obstructed.
- 6-** Install handsink at cookline so as to be readily accessible within next 30-days.
- 7-** Observed cooked (fried) meats 112-130°F, reportedly for short time period, stored on table adjacent to fryers at room temperature. Foods placed into refrigeration during inspection.  
>Observed large batch of raw chicken 64-66°F in bowl/colander on prep table at room temperature. Reported that chicken just rinsed and in process of being prepped. Much of chicken placed into refrigeration during inspection so as prep in small batches.
- 9-** Observed many cooked foods, (2 sheetpans noodles, 1 tub white rice, 1 pan fried rice, 1 pan beef) just at 135°F internally when checked with inspector's thermometer, reportedly initially 'cooling' down at room temperature in kitchen. Cook unaware of proper time/temperature (i.e. 2 hours for cooked foods to get from 135°F-70°F; 4 hours for foods to get from 70°F-41°F) and related cooling procedures (i.e. shallow depths, uncovered). All foods placed into refrigeration and proper cooling procedures discussed during inspection.
- 14-** Observed slicer to be soiled with food debris on blade and hard-to-reach areas. Reported that slicer is used for raw meats. Proper use and cleaning/sanitizing of slicer discussed during inspection.  
>Observed cleaver and cutting board at cookline prep refrigerator to be soiled with food debris/residues.
- 14, 34-** Observed utensil sink to be obstructed by soiled utensils in basins and sheetpan stored across basins. Observed food handler rinse soiled bowl with just water at utensil sink. Reported that soiled utensils are washed with soapy water and rinsed (no submersion in approved sanitizing solution). Discussed proper utensil cleaning and use of utensils sink during inspection (i.e. wash in hot 110°F soapy water in 1<sup>st</sup> basin; rinse clear water 2<sup>nd</sup> basin; sanitize in bleach-water solution by submerging clean utensils for 30 seconds; allow utensils to air dry).
- 14, 36-** Observed knives, and food pan storing knives on lower prep table shelf, to be soiled with food debris and sticky/greasy residues. Observed prep bowl soiled with wet food debris stored under stack of prep bowls/colanders on lower prep table shelf. Observed many 'clean' food pans stacked together while wet and stored on utensil storage shelves.
- 26-** Observed box frozen meat on prep table in rear of kitchen and reportedly defrosting. Meat returned to freezer during inspection. Proper defrosting discussed during inspection.
- 27-** Observed container of produce soaking in water and stored on side of kitchen hand sink.
- 35-** Clean cookline equipment to remove some accumulations of food debris and sticky/greasy residues.  
>Clean plastic panel inside ice machine to remove some mildew.
- 36-** Observed disposable utensils stored immediately adjacent to/around hand sink at front serving area.
- 40-** Observed a couple wiping rags stored atop prep tables, under cutting boards and hanging from food handlers' apron tie.
- 44-** Observed mop stored down in ringer and murky mop water in bucket.
- 45-** Clean floor under cookline equipment and in corners/hard-to-reach areas to remove some food debris/residues. Observed some damaged/cracked floor tiles.