

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

DBA/NAME North State Rice Company		DATE 9/26/08
ADDRESS 2550 S Whitman Avenue, Chico, CA 95928		RECHECK DATE 3+ days
OWNER/OPERATOR		SITE # 2657
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 15	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days

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	
			1. Demonstration of knowledge; food safety certification			√			√	12. Proper procedures followed for returned and reserve of food				
			Food Safety Certificate Exp Date Not Available				√			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				
						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							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							√	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:		
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. <input type="checkbox"/>	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. RECEIVED BY: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

1, 14, 32- a) Observed eleven frozen whole chickens (with legs and feet) in unlabeled plastic bags in freezer. Employee reports chicken obtained from D & B Meat Company (Sacramento) who obtains chicken from Stockton Poultry. Chicken is reportedly re-packaged by employee at this facility.

b) No food safety certificate available (required when working with unpackaged, potentially hazardous foods (i.e.: chicken). Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.

c) No three-compartment utensil sink or approved food prep tables available for packaging potentially hazardous foods. Provide. Contact this Department for specific requirements.

6, 21- Bar soap in use at hand sink in restroom. Provide soap in sanitary dispenser. No paper towels or warm water at restroom hand sink. Provide.

7- Observed gallon and half gallon milk containers at 44°F-48°F in left side display refrigerator (air temperature 42°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.

7, 15, 32 - Observed two unlabeled packages pork spring rolls (83°F), six unlabeled packages leaf-wrapped sticky rice (84°F-86°F), three unlabeled packages cupcake-like desserts and one package sesame seed covered dessert balls sitting on rack by front counter. Employee reports spring rolls, sticky rice and cupcakes are obtained from person making food mostly at a local restaurant but sometimes at home. Employee could not recall name of restaurant during inspection. All foods offered for sale at this facility shall be from an approved source. Do not allow food made in private homes to be sold in facility.

Note: Spring rolls, sticky rice and desserts bagged and removed from facility during inspection.

14- Observed unpackaged jerky in refillable display case with reusable tongs at front counter. Facility does not have an approved sink for utensil (jerky tong) washing. Remove refillable jerky case/reusable tongs from facility. Note: Okay to provide jerky in disposable containers with disposable plastic tongs (that can be discarded when soiled) without approved utensil sink.

30- Observed boxes of food stored on floor throughout facility. Store foods at least six inches off floor on approved shelving.

32- Observed unlabeled baggies of frozen peppers stored in display freezer. Provide labels on all packaged foods including common name of food, list of ingredients, quantity of contents and name and place of business of manufacturer, packer or distributor.

33- Observed unpainted section of shelving storing Nong Shim Noodle Soup. Paint to be smooth and easily cleanable.

35- Observed standing water in bottom of left side display refrigerator. Repair. Replace broken front glass on display freezer.

45- Observed damaged area on floor in restroom. Repair. Re-secure loose top set coving behind left side display refrigerator. Observed sections of plastic ceiling to be hanging/separating from ceiling. Repair.

