

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

|   |                   |   |
|---|-------------------|---|
| <b>DBA/NAME</b> Wok In                              |                   | <b>DATE</b> 2/3/09                              |
| <b>ADDRESS</b> 1354 East Avenue #P, Chico, CA 95926 |                   | <b>RECHECK DATE</b> 1+ days                     |
| <b>OWNER/OPERATOR</b>                               |                   | <b>SITE #</b> 2663                              |
| <b>MAILING ADDRESS</b>                              |                   | <b>CORRECT MAJOR VIOLATIONS BY:</b> immediately |
| <b>INVENTORY TYPE</b> 16F- 23                       | <b>SERVICE</b> 01 | <b>CORRECT MINOR VIOLATIONS BY:</b> 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                                |     |     |            | √   |     |     | 13. Food in good condition, safe and unadulterated  |     |     |            |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>   |     |     |   |     |     |            |   |     |     |   |     |     |            |
| √   |     |     | 2. Communicable disease; reporting, restrictions & exclusions   |     |     |            |   |     |     | <b>FOOD FROM APPROVED SOURCES</b>   |     |     |            |
| √   |     |     | 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        |     |     | √          |   |     |     | <b>SPECIAL PROCEDURES</b>   |     |     |            |
| <b>TIME AND TEMPERATURE RELATIONSHIPS</b>   |     |     |   |     |     |            |   |     |     |   |     |     |            |
|   |     |     | 7. Proper hot and cold holding temperatures                     | √   | √   | √          |   |     | √   | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan   |     |     |            |
|   |     | √   | 8. Time as a public health control: Proper procedures & records |     |     |            |   |     | √   | 19. Consumer advisory provided for raw or undercooked foods                                 |     |     |            |
|   | √   |     | 9. Proper cooling methods                                       |     |     |            |   |     | √   | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered |     |     |            |
|   | √   |     | 10. Proper cooking time & temperatures                          |     |     |            | √   |     |     | <b>WATER &amp; WASTE WATER</b>  |     |     |            |
|   |     | √   | 11. Proper reheating procedures for hot holding                 |     |     |            |   |     |     | 21. Hot and cold water available  |     |     |            |
| <b>LIQUID WASTE DISPOSAL</b>  |     |     |   |     |     |            |   |     |     |   |     |     |            |
|   |     |     |   |     |     |            | √   |     |     | 22. Sewage and wastewater properly disposed   |     |     |            |
| <b>VERMIN</b>   |     |     |   |     |     |            |   |     |     |   |     |     |            |
|   |     |     |   |     |     |            | √   |     |     | 23. No rodents, insects, birds, or animals  |     |     |            |
|   |     |     |   |     |     | <b>OUT</b> |   |     |     |   |     |     | <b>OUT</b> |
| <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  |     |     |   |     |     |            |
| 26. Approved thawing methods used, frozen food maintained frozen.   |     |     |   |     |     |            | 40. Wiping cloths: properly used and stored   |     |     |   |     |     | √          |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>   |     |     |   |     |     |            |   |     |     |   |     |     |            |
| 27. Food separated and protected  |     |     |   |     |     | √          | <b>PHYSICAL FACILITIES</b>  |     |     |   |     |     |            |
| 28. Fruits and vegetables washed as required.   |     |     |   |     |     | √          | 41. Plumbing: Plumbing in good repair, proper backflow devices                      |     |     |   |     |     | √          |
| 29. Toxic substances properly identified, stored, used  |     |     |   |     |     | √          | 42. Garbage and refuse properly disposed; facilities maintained                     |     |     |   |     |     | √          |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>   |     |     |   |     |     |            |   |     |     |   |     |     |            |
| 30. Food properly stored; food storage containers identified  |     |     |   |     |     | √          | 43. Toilet facilities: properly constructed, supplied, cleaned                      |     |     |   |     |     | √          |
| 31. Consumer self-service facilities properly constructed and maintained  |     |     |   |     |     |            | 44. Premises; personal/cleaning items; vermin-proofing                              |     |     |   |     |     | √          |
| 32. Food properly labeled & honestly presented  |     |     |   |     |     |            | <b>PERMANENT FOOD FACILITIES</b>  |     |     |   |     |     |            |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>  |     |     |   |     |     |            |   |     |     |   |     |     |            |
| 33. Nonfood contact surfaces clean and in good repair.  |     |     |   |     |     |            | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean |     |     |   |     |     | √          |
| 34. Warewashing facilities: Adequate, maintained, properly used, test strips available  |     |     |   |     |     | √          | 46. No unapproved private homes/ living or sleeping quarters                        |     |     |   |     |     |            |
| 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity  |     |     |   |     |     | √          | <b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>                                  |     |     |   |     |     |            |
| 36. Equipment, utensils and linens: Properly stored and used  |     |     |   |     |     | √          | 47. Signs posted; last inspection report available                                  |     |     |   |     |     |            |
| 37. Vending machines  |     |     |   |     |     |            | 48. Plan review required for new or remodel construction                            |     |     |   |     |     |            |
|   |     |     |   |     |     |            | 49. Permits Available   |     |     |   |     |     |            |
|   |     |     |   |     |     |            | 50. Impoundment of unsanitary equipment or food                                     |     |     |   |     |     |            |
|   |     |     |   |     |     |            | 51. Permit Suspension   |     |     |   |     |     |            |
|   |     |     |   |     |     |            | 52. Other   |     |     |   |     |     | √          |

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| <b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>   |   |   |
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| 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<br>Oroville, CA 95965<br>(530) 538-7281 or (530) 891-2727<br>FAX (530) 538-5339<br><a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a> | <b>R.E.H.S.</b><br><b>RECEIVED BY:</b><br>Page 1 of 2 |

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|-------------------------------|---------------------------|
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No food safety certificate on premises. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Keep original certificate on premises.
- 6- No paper towels at kitchen hand sink or restroom hand sink. Provide. Observed soap in sanitary dispenser in restroom to be mostly water. Provide new soap.
- 7- a) Observed fried rice (74°F-75°) and cooked battered chicken (75°F) sitting out at room temperature. Owner reports chicken and rice cooked this morning (approximately 5 hours prior to inspection). Keep potentially hazardous foods in refrigerator.  
b) Observed cooked chicken (67°F) in top of unplugged prep refrigerator and cooked white rice (114°F) in unplugged rice cooker. Reported rice cooker approved for cooking only and not designed for hot holding rice. **DO NOT STORE POTENTIALLY HAZARDOUS FOODS IN UNPLUGGED EQUIPMENT OR IN EQUIPMENT THAT HAS NOT BEEN SPECIFICALLY APPROVED FOR HOT HOLDING FOODS.**
- Note: Cooked chicken, breaded chicken, fried rice and white rice discarded to trash during inspection.
- 14- Observed accumulated residues/food debris on food storage tubs that were reportedly "clean". Provide bristle brush or metal scrubber to properly remove food debris from large tubs. Clean cutting board used for food prep to remove black residues.
- 14, 34- Owner reports utensil cleaning procedure of wash/sanitize/rinse using only two compartments of utensil sink. Proper utensil cleaning procedure is wash/rinse/sanitize using all three compartments of utensil sink.
- 14, 40- Observed extremely soiled wiping rags on prep table. Store wiping rags in container of approved sanitizer between uses.
- 27- Observed uncovered containers of uncooked chicken and beef stored next uncovered containers of vegetables. Keep potentially hazardous foods covered to prevent cross contamination.
- 28- Food handler reports cabbage and other produce not washed prior to use. Wash all produce before cutting, slicing or cooking.
- 29- Observed gallon container Ortho Bug and Insect Killer stored next to bottled sauces on shelf under prep table. Remove domestic insecticide from facility. Do not store chemicals of any kind by/on food or food prep surfaces.
- 30- Observed assorted foods stored in open tin cans in walk-in refrigerator. Store foods in approved, easily cleanable containers with tight fitting lids once opened. Observed several dust covered bottles of assorted sauces on shelf under food prep table. Food handler reports sauces no longer used. Remove unused sauce bottles to facilitate cleaning. Clean all bulk food and bulk spice containers to remove food debris/sticky residues.
- 34- No sanitizer testing strips for ensuring adequate sanitizer while utensil cleaning. Provide.
- 35- Observed domestic crock pot and microwave in facility. Replace with NSF approved commercial units. Clean inside and outside of all equipment (prep refrigerator, area around woks, etc.) to remove accumulated food debris/greasy residues/food residues. Clean racks in walk-in refrigerator to remove accumulated food residues and shelves and counters throughout facility to remove dust/food debris/sticky residues. Remove all unused equipment (i.e.: grinder) to facilitate cleaning.
- 36- Observed cooking aprons soaking in bucket under utensil sink and reported soiled wiping rags cleaned by boiling in wok on stove. Properly wash and dry soiled wiping rags and aprons at laundry facility (not in private home) or obtain laundry service. Observed plate used as scoop in rice cooker. Provide handled scoop/spoon for serving rice.
- 38- Back lights in facility off on arrival. Keep all kitchen area lights on during hours of operation to provide adequate lighting for food preparation and cleaning. Observed light in walk-in refrigerator to be inadequate. Replace existing light bulb with higher watt bulb so as to provide adequate lighting. Observed dripping off hood under baffles. Clean and provide catch pan.
- 41- Observed leak at utensil sink faucet. Repair.
- 42- Observed cardboard lining grill and in fryer (reportedly both no longer used) and cardboard boxes to be strewn throughout kitchen and storage area. Remove cardboard immediately to prevent harborage of vermin.
- 43- No toilet paper in restroom. Provide.
- 44- Observed unchained CO2 tank by beverage dispenser. Secure to rigid structure. Observed wet mop stored in mop bucket. Store mop so as to dry completely between uses.
- 45- Clean floors in hard to reach places (under shelves in walk-in refrigerator, under stove, etc) to remove accumulated food debris/residues/pooled meat juices and walls where needed to remove food residues.
- 52- Observed cleaning supplies in facility to be inadequate. Provide cleaners specific to the cleaning needs of this facility and use on regular basis so as to ensure clean food prep surfaces, floors, utensil cleaning area, restroom, etc.