

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

DBA/NAME Wok In		DATE 6/4/08
ADDRESS 1354 East Avenue, Chico, CA 95926		RECHECK DATE 7+ days
OWNER/OPERATOR		SITE # 2663
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: immediately
INVENTORY TYPE 16F- 23	SERVICE 03	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 service of food			
			Food Safety Certificate Exp Date							13. Food in good condition, safe and unadulterated			√
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		√	√
			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						
MAJOR VIOLATION CHECK ONLY										22. Sewage and wastewater properly disposed			
RE-INSEPCION FEES APPLY TO THIS AND SUBSEQUENT INSPECTIONS							VERMIN						
						OUT				23. No rodents, insects, birds, or animals			OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			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			
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			30. Food properly stored; food storage containers identified							47. Signs posted; last inspection report available			
			31. Consumer self-service facilities properly constructed and maintained							48. Plan review required for new or remodel construction			
			32. Food properly labeled & honestly presented							49. Permits Available			
EQUIPMENT/ UTENSILS/ LINENS										50. Impoundment of unsanitary equipment or food			
			33. Nonfood contact surfaces clean and in good repair.							51. Permit Suspension			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							52. Other			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√							
			36. Equipment, utensils and linens: Properly stored and used										
			37. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS:		
Reinspection fees will be charged for all subsequent reinspection 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

7- Observed food handler move tub of deep fried chicken (52°F-55°F) into walk-in upon arrival. Reported chicken left out after recent order. Keep potentially hazardous foods in refrigerator. Observed sliced cooked beef (53°F-54°F) and sliced cooked chicken (55°F) stored in pie pans in top of prep refrigerator (air temperature bottom 43°F, top 50°F). Items moved to walk-in refrigerator during inspection. Do not store potentially hazardous foods in unit until it is able to maintain foods at 41°F or below.

13- Observed bag of onions stored on shelf under multiple uncovered containers of raw chicken and raw beef. Relocate raw meats to bottom shelf to prevent contamination of non-potentially hazardous foods.

14- Observed food handler chop vegetables with knife after cleaning it with soapy sponge and rinsing. Proper utensil cleaning procedure is, 1. Wash with hot, soapy water, 2. Rinse with clear water, 3. Sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water), 4. Air dry on clean drain board. Discontinue use of hard-to-sanitize sponges.

35- Observed large accumulation of ice in back of prep refrigerator. Repair.

44- Observed front door open on arrival. Keep door closed to prevent entrance of flies.

Note: No cooling observed during inspection.

RE-INSEPCION FEES APPLY TO THIS AND SUBSEQUENT INSPECTIONS

Continue to correct other violations from report dated 5/7/08

