

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

<b>DBA/NAME</b> Wok In		<b>DATE</b> 5/7/08
<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 10/20/11				√				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			√	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>														
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			√	
			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				

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

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

<b>DBA/NAME</b> Wok In	<b>DATE</b> 5/7/08
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5-Observed cook come in from outside and "rinse" hands at utensil sink before using hand and serving fork to turn cooked noodles. When food handler was instructed by inspector to properly wash hands, he used only available soap (dishwashing detergent) to wash hands in wash basin of utensil sink. Use hand sink for all hand washing. Hands shall be properly cleaned before beginning any type of food preparation. See #5 on back of this form for other times food handlers are *required* to wash their hands.
- 6- No soap or paper towels at kitchen or restroom hand sink. Provide.
- 7- a) Observed mandarin chicken (101°F), chow mein (124°F-132°), sweet and sour pork (91°F) and sweet and sour chicken (111°F-120°F) out of temperature in steam table. REPEAT VIOLATION. Use probe thermometer to ensure foods on steam table are maintained at 135°F or above. Note: Foods re-heated to 165°F during inspection.
- b) Observed grilled chicken (115°F) sitting on top of grill and deep fried chicken (85°F) stored in pan in unheated oven. Chicken discarded to trash during inspection. Do not leave potentially hazardous food out at room temperature.
- 7, 35- Observed cooked chicken (64°F-66°F) in top of prep refrigerator and cooked egg rolls (55°F) and cooked chicken (55°F) in bottom of prep refrigerator (air temperature 68°F top shelf, 54°F middle shelf and 45°F bottom). Chicken and egg rolls discarded to trash during inspection. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 9- Observed one large tray of cooked noodles (128°F-133°F) and two large tubs of cooked noodles (90°F-109°F) cooling improperly at depths of 5+ inches on prep table across from wok. Tray of noodles separated into additional trays (2 inches in depth) and placed in walk-in refrigerator to complete the cooling process. Food handler instructed to reheat noodles in tubs to 165°F for proper cooling during inspection. When cooling cooked foods such as noodles, place in uncovered, shallow containers (at depths of 2 inches or less) and place immediately in walk-in refrigerator until 41°F or below. DO NOT COOL FOODS AT ROOM TEMPERATURE.
- 11- Observed cooked noodles that had just been reheated at 104°F in walk-in refrigerator. Food handler again instructed on reheating process and advised to use probe thermometer to ensure a minimum temperature of 165°F is reached during reheating process.
- 14- Observed dried meat debris on knives/cleavers stored in metal pan on food prep table. Knives/cleavers removed to utensil sink for cleaning at Inspector's request.
- 29- Observed ant bait traps, not labeled for use in food/commercial facility, in cabinet by utensil sink. Remove from facility.
- 30- Observed foods stored in open tin cans in walk-in refrigerator. Store food in approved, easily cleanable containers once opened. Clean all bulk food containers, spice containers and containers at wok to remove accumulated grease/food debris/food residues/dust. Clean floor under boxes of raw chicken in walk-in refrigerator to remove accumulated chicken juice and prevent cross-contamination of other food products. Observed uncovered containers of peanuts and cashews on shelf over microwave. Cover to prevent contamination and infestations/harborages.
- 33- Clean shelves on walk in refrigerator to remove accumulated food debris/residues and shelves storing clean utensils over utensil sink to remove dust/greasy residues.
- 35- Clean inside and outside of all equipment (prep refrigerator, oven, microwave, freezer, etc.) to remove accumulated food debris/food residues/grease.
- 36- Observed rice serving paddle (at front counter rice cooker) to be stored in still water. Discontinue storing in-use utensils in water to prevent growth of bacteria and contamination of rice. Observed customer self-service eating utensils stored with handles in each direction. Store handles in one direction to prevent contamination of eating surfaces by customer hands.
- 38- Observed all baffles of ventilation hood to be removed from hood. Owner reports baffles removed for cleaning one month previously. Replace baffles immediately to properly remove grease from air and prevent fire. Observed kitchen area to be dim during inspection. Replace missing/burned out lights and keep lights on during hours of operation to properly illuminate food prep surfaces, utensils and food.
- 39- No thermometer available for checking cooking temperatures, hot holding temperatures or reheating temperatures. Thermometer purchased at nearby store during inspection.
- 40- Observed two very soiled wiping rags on food prep table. Store wiping rags in container of approved sanitizer between uses.
- 41- Observed leak at utensil sink faucet. Repair.
- 44- Observed several unsecured CO2 tanks in facility. Secure all to rigid surface.
- 45- Observed saturated cardboard under wok. Remove to prevent harborages and facilitate cleaning. Clean walls and floors throughout facility to remove accumulated grease/food debris/food residues and floor sink under prep sink to remove accumulated brown residues/decomposing food.