

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

<b>DBA/NAME</b> Annie's Asian Grill		<b>DATE</b> 3-11-09
<b>ADDRESS</b> 243 W 9 <sup>th</sup> St, Chico		<b>RECHECK DATE</b> 1 day
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2731
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 1 day
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 21 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
x			1. Demonstration of knowledge; food safety certification				x			12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date _10-25-09_				x			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly			x			x	17. Compliance with Gulf Oyster Regulations			
x			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			x
			7. Proper hot and cold holding temperatures			x				19. Consumer advisory provided for raw or undercooked foods			x
			8. Time as a public health control: Proper procedures & records			x			x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods			x	<b>WATER &amp; WASTE WATER</b>						
			10. Proper cooking time & temperatures			x	x			21. Hot and cold water available			
x			11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
							x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							x			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						x
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored						x
27. Food separated and protected						x	<b>PHYSICAL FACILITIES</b>						
28. Fruits and vegetables washed as required.							41. Plumbing: Plumbing in good repair, proper backflow devices						x
29. Toxic substances properly identified, stored, used						x	42. Garbage and refuse properly disposed; facilities maintained						
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						x
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						x	46. No unapproved private homes/ living or sleeping quarters						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
36. Equipment, utensils and linens: Properly stored and used						x	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:**

See second page.

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 indicated 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  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4- Employee's drinks observed in glasses/ cups without lids (on prep tables).
- 5- Food handlers observed touching face/ hair then resuming work without washing hands.
- 7- A few small bags of cooked brown rice observed on counter near microwave oven.
- 8- Reprint sushi rice time tagging procedure so as to be available at food facility. No current written logs of time tagged sushi rice at time of inspection.
- 9- Large (2 gal.) covered cooking pot of chicken stock observed cooling in walk-in cooler—pot of chicken broth placed in ice bath to cool during inspection.
- 10, 39- No probe thermometer available for checking food temperatures—including final temperature of cooked meats. Obtain digital probe thermometer.
- 14- Wash, rinse and then sanitize dishes/ utensils using all 3 compartments of utensil sink rather than stacking dishes in first compartment, then washing in middle compartment and then sanitizing in last compartment
- 14, 40- Used cleaning rags observed on various prep counters.
- 18- If kimchee is held out of temperature control for an extended period of time (ie: during fermentation); then develop and submit an acceptable HACCP plan for kimchee preparation.
- 19- Provide notification to customers for ready-to-eat foods containing raw meats (ie: sushi).
- 27- Container of raw shrimp stored on shelf above container of produce—container of shrimp moved during inspection. Some food containers stored on floor in walk-in cooler.
- 29- Can of domestic insecticide observed in janitorial closet.
- 34- Use test papers to check concentration of sanitizer in sanitizing compartment of utensil sink.
- 35- Remove/ replace domestic equipment (ie: domestic rice cooker).
- 36- Some utensils observed in containers of still water (near rice cooker, also on prep refrigerator).
- 41- Provide an anti-siphon valve on janitorial sink faucet (between faucet and hose).
- 44- Back patio doors left open during inspection. Recommend obtaining air curtains for these doors.