

**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> 4-28-09	
<b>ADDRESS</b> 243 W 9 <sup>th</sup> St, Chico		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2731	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 23	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b>	

See reverse side for the California Retail Food 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. FSC Exp. Date: 10-25-09									12. Proper procedures followed for returned and reservice of food					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>									<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>								
			2. Communicable disease; reporting, restrictions & exclusions						x			13. Food in good condition, safe and unadulterated					
			3. No discharge from eyes, nose, and mouth									14. Food contact surfaces: clean and sanitized					
x			4. Proper eating, tasting, drinking or tobacco use									15. Food obtained from approved source					
	x		5. Hands clean and properly washed; gloves used properly									16. Shell stock with completed tags, in good condition, properly stored/displayed					
			6. Adequate handwashing facilities supplied & accessible					x				17. Compliance with Gulf Oyster Regulations					
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>									<b>WATER &amp; WASTE WATER</b>								
x			7. Proper hot and cold holding temperatures						x			18. Compliance with variance, specialized process, & HACCP Plan					
			8. Time as a public health control: Proper procedures & records						x			19. Consumer advisory provided for raw or undercooked foods					
x			9. Proper cooling methods			x		x				20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
			10. Proper cooking time & temperatures									21. Hot and cold water available					
			11. Proper reheating procedures for hot holding									22. Sewage and wastewater properly disposed					
<b>SUPERVISION /PERSONAL CLEANLINESS</b>									<b>VERMIN</b>								
									23. No rodents, insects, birds, or animals								
									24. 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								
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>									<b>PHYSICAL FACILITIES</b>								
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								
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>									<b>PERMANENT FOOD FACILITIES</b>								
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									<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>								
<b>EQUIPMENT/ UTENSILS/ LINENS</b>									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:**

- 6- Hand sink obstructed with bowl of sushi rice at beginning of inspection. Do not store anything in hand sink—hand sink shall be accessible for use at all times.
- 9- Large cooking pot of chicken stock observed cooling in walk-in cooler—chicken broth transferred into shallow containers to cool during inspection. Provide additional shallow pans for cooling of cooked foods.
- 27- Box of whole shell eggs, some containers of raw fish stored on shelves above cooked foods and produce in walk-in cooler—raw meats and eggs relocated to lower shelf in walk-in cooler during inspection.
- 36- Some utensils observed in containers of still water (on prep refrigerator). Hot water/ hot holding unit provided for rice scoop on main prep table in kitchen.
- 40- Have linen service launder cleaning rags rather than taking cleaning rags home to launder.

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.

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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY: mailed/ faxed**

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