

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

| | | |
|--|-------------------|---|
| DBA/NAME Annie's Asian Grill | | DATE 11-21-06 |
| ADDRESS 243 W 9 th St, Chico 95928 | | RECHECK DATE |
| OWNER/OPERATOR | | SITE # 2731 |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: |
| INVENTORY TYPE 16F- 23 | SERVICE 01 | CORRECT MINOR VIOLATIONS BY: 21 days |
| APPLICABLE LAW: California Uniform Retail Food Facilities Law | | PERMIT LICENSE |

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

| # | Violations | Major | Minor | |
|----|----------------------|-------|-------|--|
| 1 | Hot/Cold Holding | | | <p>2- Final temperature of cooked foods reportedly not being checked. Use probe thermometer to check final temperature of cooked foods.</p> <p>4- a) Provide written operational procedure to this Dept. for monitoring the amount of time the working supply of sushi rice is held out of temperature control. Container of sushi rice shall be marked or otherwise identified to indicate the time that is 4 hours after the time when the food is removed from temperature control. Sushi rice left after allotted time shall be discarded.</p> <p style="padding-left: 20px;">b) Obtain pH meter for checking pH level of sushi rice. Provide calibrated buffer solution and begin using to test daily batches of sushi rice. Record pH data logs for daily batches of rice and retain records for 90 days.</p> <p>5- Freeze fresh salmon, served raw for sushi, at -4°F for 7 days or at -31°F for 15 hours—salmon is reportedly obtained fresh and briefly frozen, but is used up within a week of purchase.</p> <p>7- a) Cloth towels observed covering containers of prepared produce in walk-in cooler. OK to use container lids, plastic wrap or tinfoil to cover containers of food.</p> <p style="padding-left: 20px;">b) Some containers of raw meat stored on shelf above produce in walk-in cooler—relocated during inspection.</p> <p>14, 20- Employee's personal items stored on shelf near to go containers in cabinet.</p> <p>20- Rice scoop and mold observed in container of standing water near rice cooker.</p> <p>17- a) No sanitizer detected in rinse cycle of dishwasher. No test papers available for checking sanitizer in rinse cycle of dishwasher—obtain test papers and check sanitizer level daily. Dishwasher service person called during inspection.</p> <p style="padding-left: 20px;">b) Provide drainboard on clean side of newly installed dishwasher. Dishwasher has been installed in corner adjacent to 3-compartment utensil sink.</p> <p>18- Remove/ replace domestic equipment (rice cooker and pressure cooker).</p> <p>5, 40- Provide an impervious, durable, easily cleanable partition between relocated handsink and food prep sink.</p> <p>24- Some used cleaning rags observed on prep counters.</p> <p>25- Provide anti-siphon valve on janitorial sink—between sink faucet and hose.</p> <p>27- Provide paper towel dispenser at handsink—roll of paper towels located on top of microwave oven.</p> <p>30- Back door left open during inspection.</p> <p>Note: Takagi Mobius T-M1 tankless hot water heater will be accepted on a performance basis for utensil sink and newly installed dishwasher. A larger hot water heater may be required if hot water heater can not keep up with the hot water demand.</p> <p>Ann M Caunt passed Certified Professional Food Manager exam on 10-25-04.</p> |
| 2 | Cooking/Reheating | | x | |
| 3 | Cooling | | | |
| 4 | HACCP Plan | | x | |
| 5 | Pure Food | | x | |
| 6 | Frozen Food | | | |
| 7 | Refrigerator Storage | | x | |
| 8 | Food Storage | | | |
| 9 | Food Display | | | |
| 10 | Food Labeling | | | |
| 11 | Thermometer | | | |
| 12 | Handwashing | | | |
| 13 | Gloves/Hand Contact | | | |
| 14 | Employee Habits | | x | |
| 15 | Wash/sanitize | | | |
| 16 | Utensil Sink | | | |
| 17 | Dishwasher | | x | |
| 18 | Equipment | | x | |
| 19 | Utensils | | | |
| 20 | Utensil Storage | | x | |
| 21 | Vermin | | | |
| 22 | Chemical Hazards | | | |
| 23 | Spoils Storage | | | |
| 24 | Wiping Rags | | x | |
| 25 | Water | | x | |
| 26 | Plumbing | | | |
| 27 | Hand Sink | | x | |
| 28 | Restrooms | | | |
| 29 | Shelving/Cabinets | | | |
| 30 | Enclosure | | x | |
| 31 | Walls/Floors/Ceiling | | | |
| 32 | Ventilation | | | |
| 33 | Janitorial Sink | | | |
| 34 | Lighting | | | |
| 35 | Refuse/Garbage | | | |
| 36 | Permit | | | |
| 37 | Plan Check | | | |
| 38 | Food Safety Cert | | | |
| 39 | Signs | | | |
| 40 | Other | | x | |

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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| <input type="checkbox"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512 | <input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785 |
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| R.E.H.S. |
| RECEIVED BY: Faxed 332-9000/ mailed |
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