

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

<b>DBA/NAME Asia Market</b>		<b>DATE 4-14-08</b>	
<b>ADDRESS 347 Nord Ave, Chico</b>		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 2767</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F- 15</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 30 days</b>	

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 _____							13. Food in good condition, safe and unadulterated			x
<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							15. Food obtained from approved source	x	x	x
		x	4. Proper eating, tasting, drinking or tobacco use						x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
	x		5. Hands clean and properly washed; gloves used properly						x	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
			7. Proper hot and cold holding temperatures			x			x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	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	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		x	10. Proper cooking time & temperatures				x			<b>WATER &amp; WASTE WATER</b>			
		x	11. Proper reheating procedures for hot holding							21. Hot and cold water available			
<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				<b>38. Adequate ventilation and lighting; designated areas, use</b>						
			25. Personal cleanliness and hair restraints				<b>39. Thermometers provided and accurate</b>						x
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.				<b>40. Wiping cloths: properly used and stored</b>						
			27. Food separated and protected			x	<b>PHYSICAL FACILITIES</b>						
			28. Fruits and vegetables washed as required.				<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
			29. Toxic substances properly identified, stored, used				<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified				<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						x
			31. Consumer self-service facilities properly constructed and maintained				<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
			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.				<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						x
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			x	<b>46. No unapproved private homes/ living or sleeping quarters</b>						
			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				<b>47. Signs posted; last inspection report available</b>						
			37. Vending machines				<b>48. Plan review required for new or remodel construction</b>						
<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>													
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.

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

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

6- Fill empty paper towel dispenser at handsink in restroom. Provide soap in dispenser at handsink—remove bar of soap at handsink.

15- Some homemade containers of food observed for sale: jars of chili paste, bags of powdered tea and bags of sour (pickled) vegetables—these foods discarded during inspection.

13, 6, 14, 34, 45- Bags of bamboo shoots, also bags of black rice and purple rice observed on display—repackaged at Asia Market. This facility is not permitted for repackaging of foods at this time. Submit plans for remodel of store, to this Dept., to install prep area for repackaging of foods. Stop repackaging of foods until food facility is remodeled and a food prep area is available.

Note: Check with City of Chico Building Dept. for their requirements.

27, 39, 7- No probe thermometer available for checking temperature of potentially hazardous foods at time of delivery. Obtain probe thermometer and use to check temperature of delivered foods to verify that foods are at required temperatures. Put potentially hazardous foods away (in refrigerator/ freezer) immediately upon delivery. Some foods 40°- 45° F in freezer (reportedly delivered previous evening).

35-a) Defrost all display freezers—ice buildup observed on upper back walls/ condensers of display freezers. Remove cardboard shelf liners in display freezers.

b) Replace pallets, used for food display with solid sided wood platforms. Seal wood platforms so as to be easily cleanable and non-absorbent.

c) Remove 2 domestic chest-type freezers—provide commercial freezers.

35, 7- Glass door display refrigerator air temperature 44° F at time of inspection. Some water observed on bottom of refrigerator. Repair refrigerator so as to maintain potentially hazardous foods at 41° F or less.

43- Remove misc items (bench, folding chair, large plastic containers, rolled up blinds, microwave oven, etc) which are currently stored in restroom so as to eliminate clutter and facilitate cleaning.