

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

DBA/NAME Kwando		DATE 7/25/08
ADDRESS 740 Mangrove Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2769
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 25	SERVICE 03	CORRECT MINOR VIOLATIONS BY: immediately

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							13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			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				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS										18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
√			7. Proper hot and cold holding temperatures							19. Consumer advisory provided for raw or undercooked foods			
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			9. Proper cooling methods			√	WATER & WASTE WATER						
			10. Proper cooking time & temperatures							21. Hot and cold water available			
			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
MAJOR VIOLATION CHECK ONLY										22. Sewage and wastewater properly disposed			
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
										23. No rodents, insects, birds, or animals			
													OUT
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			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			
			26. Approved thawing methods used, frozen food maintained frozen.							40. Wiping cloths: properly used and stored			
			27. Food separated and protected							41. Plumbing: Plumbing in good repair, proper backflow devices			
			28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained			
			29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned			
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			30. Food properly stored; food storage containers identified							44. Premises; personal/cleaning items; vermin-proofing			
			31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters			
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							49. Permits Available			
			36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food			
			37. Vending machines							51. Permit Suspension			
										52. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:		
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 www.buttecounty.net/publichealth/	R.E.H.S. RECEIVED BY: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Observed food handler at sushi bar properly washing hands/changing gloves after wiping counter with wiping rag. Reported hands washed/gloved changed whenever hands become contaminated. Violation Corrected.
- 7- Observed all hot foods on buffet at or above 135°F. Observed no potentially hazardous foods stored in right side prep refrigerator (air temperature 44°F) and no foods sitting out at room temperature. Violation corrected.
- 9- Observed roast beef (43°F) and deep fried chicken (42°F-43°F) in bottom of left side prep refrigerator. Foods reportedly cooked and placed in prep refrigerator to cool. **DO NOT COOL FOODS IN PREP REFRIGERATORS.** Properly cool foods in walk-in refrigerator.