

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

<b>DBA/NAME</b> Hula's		<b>DATE</b> 11-13-2007
<b>ADDRESS</b> 1937 E. 20 <sup>th</sup> Street, Chico		<b>RECHECK DATE</b> 5+ days
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2827
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</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
			1. Demonstration of knowledge; food safety certification			X	X			12. Proper procedures followed for returned and reserve of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							X			13. Food in good condition, safe and unadulterated			
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			X
X			3. No discharge from eyes, nose, and mouth				<b>Sanitizer Type:</b> <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other <b>Sanitizer Concentration (ppm):</b>						
X			4. Proper eating, tasting, drinking or tobacco use										
<b>PREVENTING CONTAMINATION BY HANDS</b>							<b>FOOD FROM APPROVED SOURCES</b>						
X			5. Hands clean and properly washed; gloves used properly				X			15. Food obtained from approved source			
X			6. Adequate handwashing facilities supplied & accessible						X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	17. Compliance with Gulf Oyster Regulations			
X			7. Proper hot and cold holding temperatures				<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
		X	8. Time as a public health control: Proper procedures & records					X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			9. Proper cooling methods		X	X	<b>CONSUMER ADVISORY</b>						
X			10. Proper cooking time & temperatures					X		19. Consumer advisory provided for raw or undercooked foods			
X			11. Proper reheating procedures for hot holding				<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
								X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>SUPERVISION</b>							<b>WATER/HOT WATER</b>						
							OUT			21. Hot and cold water available			
<b>PERSONAL CLEANLINESS</b>							<b>LIQUID WASTE DISPOSAL</b>						
24. Person in charge present and performs duties								X		22. Sewage and wastewater properly disposed			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>VERMIN</b>						
25. Personal cleanliness and hair restraints								X		23. No rodents, insects, birds, or animals			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PHYSICAL FACILITIES</b>						
30. Food properly stored; food storage containers identified										39. Thermometers provided and accurate			OUT
31. Consumer self-service facilities properly constructed and maintained										40. Wiping cloths: properly used and stored			X
32. Food properly labeled & honestly presented										<b>PERMANENT FOOD FACILITIES</b>			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
33. Nonfood contact surfaces clean and in good repair.						X				41. Plumbing: Plumbing in good repair, proper backflow devices			X
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						X				42. Garbage and refuse properly disposed; facilities maintained			
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						X				43. Toilet facilities: properly constructed, supplied, cleaned			
36. Equipment, utensils and linens: Properly stored and used										44. Premises; personal/cleaning items; vermin-proofing			
37. Vending machines										<b>NON-PERMANENT FOOD FACILITIES</b>			
38. Adequate ventilation and lighting; designated areas, use										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
<b>REINSPECTION FEES</b>							<b>54. Temporary food facilities</b>						

Reinspection fees will be charged for all subsequent reinspection 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.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
www.buttecounty.net/publichealth/

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

**RECEIVED BY:**

Page 1 of 2

<b>DBA/NAME</b> Hula's	<b>DATE</b> 11-13-07
Food Safety Cert Name:	<b>Exp. Date:</b>
<b>Page 2 of</b> <u>  2  </u>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1) Food employees did not know how to check for hot holding temperatures or sanitizer levels at dishwasher.
- 9) Soups were observed at 73°F-80°F cooling in deep containers in walk-in for reportedly less than 2 hours. Cooked noodles were observed cooling in large tubs at 51-58°F for a few hours. Foods were transferred to shallow containers for more rapid cooling. Verify cooling procedures with probe thermometer.
- 33) Clean cabinets around and above bus tubs of sticky residues.
- 34) No test paper available at dishwasher to check sanitizer.
- 35) Clean inside top portions of ice machine of residues and small amount of mold.
- 36) Clean bottoms of all utensil storage bins of debris.
- 39) One of two probe thermometers was accurate. No probe thermometer available at front hot holding area.
- 41) No hot water at mop sink during inspection because sink was being worked on. Expect to be fixed today.