

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Hula's Chinese Bar-B-Q		<b>DATE</b> 1/29/07
<b>ADDRESS</b> 1937 E. 20 <sup>th</sup> St. #B-10, Chico, CA		<b>RECHECK DATE</b> 1+ day
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2827
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 30 days
<b>APPLICABLE LAW:</b> California Uniform Retail Food Facilities Law		<b>PERMIT LICENSE</b>

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>3) Observed 13 large pans (~6 inch depth) of egg drop noodle soup with chicken 121-140°F cooling X 1½ hours in the walk-in cooler. Soup was transferred to shallow pans (at a depth of ~2 inches) to cool in the walk-in cooler.</p> <p>Observed a deep, covered bus tub of cooked noodles 60-61°F cooling X 1½ hours in the walk-in cooler. Noodles were moved to 2 shallow, uncovered pans to cool in the walk-in cooler. Note: Reported that noodles are cooled with ice water after cooking. Cool noodles completely to 41°F or below before covering &amp; storing at deep depths in the walk-in cooler.</p> <p>8) Observed cardboard boxes of meat &amp; noodles stored on the floor of the walk-in freezer. Observed a bag of onions stored on the floor of the walk-in cooler.</p> <p>14) Observed some employee cups and food bowls stored on a food storage shelf in the dry storage area. Keep all employee personal items separate from food storage/prep.</p> <p>15) Observed some dried food debris in hard to reach areas on the meat slicer.</p> <p>16,24) Observed a compartment of the utensil sink being used to store sanitizer and wiping rags. Store wiping rags and sanitizer in separate sanitizer containers/buckets.</p> <p>17) No test strips available for checking sanitizer levels in the dishwasher and in the sanitizer buckets. Provide strips and check sanitizer levels daily.</p> <p>22) Observed a couple of chemical spray bottles hanging on clean utensil storage racks in the back prep area. Bottles were moved during inspection.</p> <p>24) No sanitizer detected in the wiping rag sanitizer container in the front counter prep area. Check sanitizer levels throughout the day and change sanitizer solution as needed.</p> <p>26) Repair the leak in the plumbing beneath the 3-compartment sink.</p>
2	Cooking/Reheating			
3	Cooling	X		
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		X	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits		X	
15	Wash/sanitize		X	
16	Utensil Sink		X	
17	Dishwasher		X	
18	Equipment			
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards		X	
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing		X	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
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			

Note: Jason Gregoire passed the ServSafe exam on 10/26/04.

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 checked="" 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	<b>R.E.H.S.</b> <hr/> <b>RECEIVED BY: Signed 1/29/07</b> <hr/> <b>Page 1 of 1</b>
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