

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

<b>DBA/NAME</b> Happy Garden		<b>DATE</b> 3-19-08	
<b>ADDRESS</b> 180 Cohasset Rd., Chico		<b>RECHECK DATE</b> 14+ days	
<b>OWNER/OPERATOR</b> Hong Anh Tham/Lan Than Heng		<b>SITE #</b> 2830	
<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> 14+ days	

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 11-16-10				X			13. Food in good condition, safe and unadulterated					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized		X	X		
X			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>								
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source					
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>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			7. Proper hot and cold holding temperatures	X		X			X	19. Consumer advisory provided for raw or undercooked foods					
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
			9. Proper cooling methods	X		X	<b>WATER</b>								
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available					
	X		11. Proper reheating procedures for hot holding	X			<b>LIQUID WASTE DISPOSAL</b>								
							X			22. Sewage and wastewater properly disposed					
							<b>VERMIN</b>								
							X			23. No rodents, insects, birds, or animals					
						OUT								OUT	
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>								
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								
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored								
26. Approved thawing methods used, frozen food maintained frozen.							X	41. Plumbing: Plumbing in good repair, proper backflow devices							X
27. Food separated and protected							X	42. Garbage and refuse properly disposed; facilities maintained							
28. Fruits and vegetables washed as required.								43. Toilet facilities: properly constructed, supplied, cleaned							
29. Toxic substances properly identified, stored, used								44. Premises; personal/cleaning items; vermin-proofing							X
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>								
30. Food properly stored; food storage containers identified							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
31. Consumer self-service facilities properly constructed and maintained								46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented								<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available								
33. Nonfood contact surfaces clean and in good repair.								48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available								49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							X	51. Permit Suspension							
37. Vending machines								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 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6-** Clean kitchen hand sink faucet handles to remove food debris/residues. Observed bucket lids obstructing hand sink.
- 7-** Observed bus tubs of fried chicken 49-52°F stored (from refrigeration) and reportedly at room temperature for short time period. Chicken replaced to walk-in refrigerator during inspection. –Observed bowl of cooked noodles 48-54°F, bowl of fried rice 48°F and bowl of cooked chicken 66°F stored on counter at cookline and placed into prep refrigerator upon inspector’s arrival.
- 9-** Observed sheetpans of barbequed pork 98-106°F, reportedly cooked then rinsed with cold water, cooling at room temperature for short time period. Pork placed into walk-in refrigerator during inspection. Observed covered container cooked rice, 58°Fx1.5hrs and in small amount, cooling in walk-in refrigerator. Rice uncovered during inspection to continue cooling and reportedly is to be used/cooked for fried rice.
- 14-** Observed (covered) electric slicer soiled with some moist and dried meat debris/residues. Ensure slicer is properly washed, rinsed and sanitized between uses and before covering for storage. –Observed some utensils (food storage bus tubs, rice serving bowls) being stacked before properly air-drying after cleaning. –Observed rice serving bowl and couple rice scoops, stored adjacent to cooker, to be soiled with some food debris/residues. Utensils placed at dishwasher for cleaning during inspection. –Observed a few damp/slightly soiled wiping rags stored atop counters, under cutting boards and on prep tables in kitchen.
- 26-** Observed a couple bags of frozen meat stored at kitchen prep area and returned to freezer upon inspector’s arrival.
- 27-** Observed egg rolls being wrapped/prepped at beverage area upon arrival to inspection. Ensure all food prep is conducted in kitchen area.
- 30-** Observed some foods stored in opened and uncovered original cans (ketchup, sauces, vegetables). Once opened, store foods in approved food grade containers and discard cans. –Observed some boxed/bagged foods stored on floor of walk-in freezer.
- 35-** Clean base of stand mixer to remove some dried food debris/residues. –Repair door to walk-in freezer so as to properly close/latch. –Observed lid to rice cooker covered with plastic wrap. Observed part of range covered with plastic wrap and range shelf covered with foil. Remove plastic wrap and foil covering equipment to facilitate cleaning. –Observed cookline equipment, especially between and sides/hard-to-reach areas, soiled with accumulated greasy food debris and residues. Cookline equipment shall be thoroughly cleaned, and installed/stored in manner to facilitate routine cleanings, within next 14 days.
- 36-** Observed in-use rice cooker stored atop soiled cardboard box and directly on floor slats at cookline. –Observed bus tubs storing ‘clean’ utensil lids and ‘clean’ utensils (colanders, prep bowls) stored on lower prep table shelf to be soiled with some food debris (onion skin, raw vegetables). –Observed worn/soiled plastic bags covering electric slicer and stand mixer. Routinely change-out bags when worn/soiled.
- 41-** Observed leak at prep sink faucet. –Observed leaking valve to hot water dispenser at beverage area.
- 44-** Organize/remove items not necessary to facility’s operations (i.e. misc. personal items on floor of dry food storage room and in hallway) and to facilitate cleaning.
- 45-** Clean floors in hard-to-reach areas to remove some food and misc. debris/residues. Clean floor directly under cookline equipment to remove accumulated food debris/residues. –Observed wall at/around janitorial sink to be (water) damaged and mildewed. Repair wall and provide FRP (or equivalent) type wall paneling behind/adjacent to janitorial sink.