

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

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| DBA/NAME Happy Garden | | DATE 4-7-08 | |
| ADDRESS 180 Cohasset Rd., Chico | | RECHECK DATE | |
| OWNER/OPERATOR Hong Anh Tham/Lan Than Heng | | SITE # 2830 | |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: | |
| INVENTORY TYPE 16F-24 | SERVICE 03 | CORRECT MINOR VIOLATIONS BY: | |

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 reservice of food | | | | |
| | | | Food Safety Certificate Exp Date 11-16-10 | | | | | | | 13. Food in good condition, safe and unadulterated | | | | |
| | | | EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | | 14. Food contact surfaces: clean and sanitized | | | X | |
| | | | 2. Communicable disease; reporting, restrictions & exclusions | | | | | | | FOOD FROM APPROVED SOURCES | | | | |
| | | | 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 | | | | |
| X | | | 6. Adequate handwashing facilities supplied & accessible | | | | | | | SPECIAL PROCEDURES | | | | |
| | | | TIME AND TEMPERATURE RELATIONSHIPS | | | | | | | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan | | | | |
| X | | | 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 | | | | |
| X | | | 9. Proper cooling methods | | | | | | | WATER | | | | |
| | | | 10. Proper cooking time & temperatures | | | | | | | 21. Hot and cold water available | | | | |
| | | | 11. Proper reheating procedures for hot holding | | | | | | | LIQUID WASTE DISPOSAL | | | | |
| | | | | | | | | | | 22. Sewage and wastewater properly disposed | | | | |
| | | | | | | | | | | VERMIN | | | | |
| | | | | | | | | | | 23. No rodents, insects, birds, or animals | | | | |
| | | | | | | OUT | | | | | | | OUT | |
| | | | SUPERVISION /PERSONAL CLEANLINESS | | | | | | | | 38. Adequate ventilation and lighting; designated areas, use | | | |
| | | | 24. Person in charge present and performs duties | | | | | | | 39. Thermometers provided and accurate | | | | |
| | | | 25. Personal cleanliness and hair restraints | | | | | | | 40. Wiping cloths: properly used and stored | | | | |
| | | | GENERAL FOOD SAFETY REQUIREMENTS | | | | | | | | PHYSICAL FACILITIES | | | |
| | | | 26. Approved thawing methods used, frozen food maintained frozen. | | | | | | | 41. Plumbing: Plumbing in good repair, proper backflow devices | | | X | |
| | | | 27. Food separated and protected | | | | | | | 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 | |
| | | | FOOD STORAGE/ DISPLAY/ SERVICE | | | | | | | | PERMANENT FOOD FACILITIES | | | |
| | | | 30. Food properly stored; food storage containers identified | | | | | | | 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 | | | | | | | SIGNS, MISC. REQUIREMENTS & ENFORCEMENT | | | | |
| | | | EQUIPMENT/ UTENSILS/ LINENS | | | | | | | | 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 | | | | | | | 51. Permit Suspension | | | | |
| | | | 37. Vending machines | | | | | | | 52. Other | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS:

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| 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: | |
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| DBA/NAME Happy Garden | DATE 4-7-08 |
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 14-** Observed dry and some damp/slightly soiled wiping rags stored atop counters, under cutting boards and on prep tables in kitchen.
- 35-** 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. –Continue to clean cookline equipment, especially between and sides/hard-to-reach areas, to remove some greasy food debris/residues. Cookline equipment shall be installed to be easily cleanable.
- 41-** Observed leak at prep sink faucet.
- 44-** Continue to 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-** Continue to clean floors in hard-to-reach areas to remove some food and misc. 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.