

# BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

## DIVISION OF ENVIRONMENTAL HEALTH

### FOOD PROGRAM OFFICIAL INSPECTION REPORT

<b>DBA/NAME</b> Happy Garden		<b>DATE</b> 6-19-07
<b>ADDRESS</b> 180 Cohasset Rd., Chico		<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b> Hong Anh Tham/Lan Thanh Heng		<b>SITE #</b> 2830
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 15 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		x	<p><b>1-</b> Observed cooked chicken 57°F, reportedly from refrigerator, stored at room temperature at cookline for short time period. Chicken returned to refrigeration during inspection. –Observed ¼ container BBQ pork strips 53°F stored in top portion prep refrigerator.</p> <p><b>7-</b> Observed some uncovered and covered raw meats stored on upper shelves in prep refrigerators above raw produce and uncooked foods (i.e. pot stickers). All foods stored in refrigerators will be cooked prior to service. –Observed flats raw shell eggs stored above raw produce in walk-in refrigerator. Reported that eggs will be relocated to bottom shelf of rack.</p> <p><b>8-</b> Observed opened can of sauce at cookline. Sauce transferred to food container during inspection. –Observed some boxes of canned/bottled foods stored on floor in storage room.</p> <p><b>18-</b> Observed shelf of oven covered with foil.</p> <p><b>27-</b> Observed roll of paper towels stored atop dispenser at hand sink.</p> <p><b>31-</b> Observed some accumulated food debris and greasy residues on floor under cookline. Reported that floor is cleaned nightly and pressure washed once a week.</p> <p>FSP food safety certificate available.</p> <p>No major violations.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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"/>	<input type="checkbox"/>
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<b>R.E.H.S.</b>
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