

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

DBA/NAME Sou's Sushi Bar (Inside Mangrove Safeway)		DATE 1/5/09
ADDRESS 720 Mangrove Avenue, Chico, CA 95926		RECHECK DATE
OWNER/OPERATOR		SITE # 2936
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 23	SERVICE 01	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 reserve of food					
			Food Safety Certificate Exp Date 3/7/11				√			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES						√				14. Food contact surfaces: clean and sanitized					
√			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					
√			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
√			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					
√			9. Proper cooling methods				WATER & WASTE 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									
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									
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									
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						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: No violations observed.

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.

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FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

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