

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

DBA/NAME Aloha Egg Roll Express		DATE 5/10/08	
ADDRESS 12900 Wagstaff Rd. Paradise, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 3013	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F - 24	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 reservice of food			
			Food Safety Certificate Exp Date _____							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 Temp		√	√
	√		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							PHYSICAL FACILITIES						
			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						
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored						
			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:

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 Aloha Egg Roll Express	DATE 5/10/08
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1)** No food safety certificate available. Provide this Department with a valid food safety certificate for at least one current employee. **Repeat Violation**.
- 7)** Observed "perishable" noodles at room temperature in back storage area. The noodles were still frozen and were moved to the walk-in cooler upon request.
- 9)** Observed deep container of cooked noodles at 74°F in walk-in cooler, reportedly for one hour. Noodles were spread out on tray to continue cooling properly in the walk-in cooler.
- 13, 27)** Observed a few pounds of unpackaged raw pork in several areas of the chest freezer. The pork was discarded during the inspection. All food shall be stored so as to keep free from contamination.
- 21)** Hot water was 82°F at the utensil sink. Adjust/repair so as to maintain a minimum of 120°F.
- 23)** Observed several flies throughout facility due to 2 open doors. Keep doors closed and abate flies.
- 27)** Observed several open containers of food in back storage area, walk-in cooler and prep refrigerator. Food items shall be stored in sealed containers or containers with tight fitting lids.
- 33)** Clean food/utensil storage shelving throughout facility to remove trash, food debris and residues.
- 35)** - Remove domestic food processor or replace with NSF approved domestic equipment.
- Clean inside/outside of equipment throughout facility to remove food debris and residues.
- 36)** Observed a cutting board stored behind faucet at utensil sink.
- 40)** Observed no sanitizer containers for wiping rags. Provide sanitizer containers for storing wiping rags between uses.
- 41)** Observed floor sink (at soda dispenser) to be blocked or draining slowly. Repair so that the floor sink drains properly. Observed soda dispenser drain lines down in floor sink. Adjust drain lines to provide an approved air gap.
- 44)** Observed several personal and non-food related items throughout facility (i.e. sewing machine, paint, furniture, etc.). Remove all unused or non-food related items from facility and provide a separate and designated area for all personal / employee belongings so as to keep separate from food storage/prep.
- 45)** Clean floors and walls in the walk-in cooler and in hard to reach areas (i.e. under/behind equipment and shelving) throughout facility to remove black residues, food debris and residues.