

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

DBA/NAME Aloha Egg Roll Express		DATE 5/12/08	
ADDRESS 12900 Wagstaff Rd. Paradise, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 3013	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F - 24	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 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
			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							FOOD FROM APPROVED SOURCES						
			2. Communicable disease; reporting, restrictions & exclusions							15. Food obtained from approved source			
			3. No discharge from eyes, nose, and mouth							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			4. Proper eating, tasting, drinking or tobacco use							17. Compliance with Gulf Oyster Regulations			
√			5. Hands clean and properly washed; gloves used properly							SPECIAL PROCEDURES			
√			6. Adequate handwashing facilities supplied & accessible							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS										19. Consumer advisory provided for raw or undercooked foods			
√			7. Proper hot and cold holding temperatures							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			8. Time as a public health control: Proper procedures & records							WATER & WASTE WATER			
√			9. Proper cooling methods							21. Hot and cold water available Temp			
			10. Proper cooking time & temperatures				√			LIQUID WASTE DISPOSAL			
			11. Proper reheating procedures for hot holding							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							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			33. Nonfood contact surfaces clean and in good repair.			√				47. Signs posted; last inspection report available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Plan review required for new or remodel construction			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				49. Permits Available			
			36. Equipment, utensils and linens: Properly stored and used							50. Impoundment of unsanitary equipment or food			
			37. Vending machines							51. Permit Suspension			
										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. √	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:
		Page 1 of 2

DBA/NAME Aloha Egg Roll Express	DATE 5/12/08
Food Safety Cert Name:	Exp. Date:
Page 2 of 2	

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 **within 30 days. Repeat Violation.**
- 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)** Continue to clean food/utensil storage shelving throughout facility to remove trash, food debris and residues.
- 35)** Continue to clean inside/outside of equipment throughout facility to remove food debris and residues.
- 40)** Observed no sanitizer containers for wiping rags. Sanitizer containers for storing wiping rags between uses was provided during inspection.
- 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)** Continue to 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.

NOTE: Re-inspection fees apply for all subsequent re-inspections.