

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

DBA/NAME Sophia's Thai Cuisine		DATE 10/19/07	
ADDRESS 7641 Skyway, Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3037	
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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							√			13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions				√			14. Food contact surfaces: clean and sanitized			
√			3. No discharge from eyes, nose, and mouth							Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):			
	√		4. Proper eating, tasting, drinking or tobacco use							FOOD FROM APPROVED SOURCES			
PREVENTING CONTAMINATION BY HANDS										15. Food obtained from approved source			
√			5. Hands clean and properly washed; gloves used properly				√			16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			6. Adequate handwashing facilities supplied & accessible						√	17. Compliance with Gulf Oyster Regulations			
TIME AND TEMPERATURE RELATIONSHIPS										CONFORMANCE WITH APPROVED PROCEDURES			
√			7. Proper hot and cold holding temperatures							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		√	8. Time as a public health control: Proper procedures & records						√	CONSUMER ADVISORY			
		√	9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods			
√			10. Proper cooking time & temperatures							HIGHLY SUSCEPTIBLE POPULATIONS			
		√	11. Proper reheating procedures for hot holding						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION										WATER/HOT WATER			
			24. Person in charge present and performs duties							21. Hot and cold water available			
PERSONAL CLEANLINESS										LIQUID WASTE DISPOSAL			
			25. Personal cleanliness and hair restraints							22. Sewage and wastewater properly disposed			
GENERAL FOOD SAFETY REQUIREMENTS										VERMIN			
			26. Approved thawing methods used, frozen food maintained frozen.							23. No rodents, insects, birds, or animals			
			27. Food separated and protected			√				PERMANENT FOOD FACILITIES			
			28. Fruits and vegetables washed as required.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
			29. Toxic substances properly identified, stored, used			√				46. No unapproved private homes/ living or sleeping quarters			
FOOD STORAGE/ DISPLAY/ SERVICE										SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			30. Food properly stored; food storage containers identified			√				47. Signs posted; last inspection report available			
			31. Consumer self-service facilities properly constructed and maintained							48. Plan review required for new or remodel construction			
			32. Food properly labeled & honestly presented							49. Permits Available			
EQUIPMENT/ UTENSILS/ LINENS										50. Impoundment of unsanitary equipment or food			
			33. Nonfood contact surfaces clean and in good repair.							51. Permit Suspension			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							52. Other			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				NON-PERMANENT FOOD FACILITIES			
			36. Equipment, utensils and linens: Properly stored and used			√				53. Mobile food facilities			
			37. Vending machines							54. Temporary food facilities			
			38. Adequate ventilation and lighting; designated areas, use										

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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DBA/NAME Sophia' Thai Cuisine	DATE 10/19/07
Food Safety Cert: not available	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Reported employee with current food safety certificate now working at Chico location. Provide documentation within sixty days that at least one person currently working at *this* facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 27- Observed uncovered container of raw chicken stored over loosely covered container of ready to eat cabbage.
- 29- Observed unlabeled chemical spray container on window ledge over hand sink. Label as to contents.
- 30- Observed several uncovered containers of food (raw chicken, sauces, spring rolls, etc.) in refrigerators. Observed plated used as cover on container of batter. Provide tight fitting lids/plastic wrap. Observed boxes of cabbage and sweet potatoes and bag of carrots stored on floor in store room.
- 35- Observed domestic rice cooker in use. Provide NSF approved commercial unit.
- 36- Observed bowl used as scoop at rice cooker stored in still water. Provide handled scoop and store in rice (with handle up) between uses.
- 44- Observed mop stored in bucket outside back door. Store mop so as to dry completely between uses.
- 45- Observed damaged area on floor (at corner of display refrigerator) and several cracks where different pieces of vinyl were placed together. Repair to facilitate cleaning and prevent damage to flooring. Provide weather strip under back door to prevent the entrance of vermin.