

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Sophia's Thai Cuisine		DATE 2/27/07
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: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

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>1- a) Observed bean sprouts (50°F, < 2 hours) on cart next to grill and container of cubed tofu (50°F-51°F) in three-door refrigerator that had reportedly just been moved to refrigerator from cart by grill. Bean sprouts moved to refrigerator at Inspector's request. Keep potentially hazardous foods in refrigerator.</p> <p>b) Observed sliced salmon (45°F-47°F) and prawns (46°F-47°F) stocked over "fill line" in containers stored in top of prep refrigerator. Discontinue over-filling containers at prep refrigerator to ensure potentially hazardous foods are maintained at 41°F and below.</p> <p>8- Observed raw, shell eggs being stored in cleaned, #10 can in refrigerator. Discontinue storing any food in opened #10 cans.</p> <p>13- Observed food handler scoop rice from rice cooker using bowl as scoop. Provide handled utensil.</p> <p>18- Observed domestic rice cooker holding brown rice on shelf by stove. Remove domestic equipment from facility.</p> <p>20- Observed glasses stored on cloth napkins on shelves across from display refrigerator. Remove napkins. Observed rice serving paddle and bowls used as scoops stored in tepid water by rice cooker.</p> <p>29- Removed unfinished boards reportedly used to store soiled skillets on/under shelf by grill.</p> <p>Note: Nittaya Patterson passed Serv Safe examination 12/1/05.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling			
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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Page 1 of 1