

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

DBA/NAME Moon Gate		DATE 7/23/08
ADDRESS 6689 Skyway, Paradise, CA 95969		RECHECK DATE
OWNER/OPERATOR		SITE # 3039
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: corrected on site
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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 reserve of food			
			Food Safety Certificate Exp Date 7/31/11				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
√			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized	√	√	√
√			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							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							47. Signs posted; last inspection report available			
EQUIPMENT/ UTENSILS/ LINENS							RECEIVED BY:						
			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: Page 1 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

7- Observed cooked noodles (48°F), uncooked bean sprouts (42°F) and cooked chicken (136°F) sitting out at room temperature by woks. Owner reports these foods are kept out for lunch (2 hours) and then discarded. Keep potentially hazardous foods at 41°F and below (refrigerator) or 135°F and above (steam table).

9- Observed cooked noodles (39°F) and cooked pork (39°F-41°F), that had reportedly been cooked and cooled, in pans at depths of 3-4 inches. When cooling cooked foods, place in shallow containers at depths of 2 inches or less.

14- No detectable sanitizer in dishwasher. Sanitizer changed during inspection; sanitizer level 50ppm+ after change.

35- Clean behind nozzles and between arms of beverage dispenser to remove beverage residues and equipment at cookline to remove food residues.

36- Observed rice serving paddle stored in container of still water. Discontinue storing paddle in water. Store in rice with handle up or in/on empty container/plate and wash/rinse/sanitize every four hours.

40- Observed a few wiping rags on prep refrigerator cutting boards. Store wiping rags in container of approved sanitizer between uses.

44- Observed one mop stored in bucket and another stored head on ground by walk-in refrigerator. Store mops so as to dry completely between uses. Observed unsecured CO2 tank in food prep area. Secure to rigid structure.

45- Observed missing floor tile at entry to walk-in refrigerator. Replace. Clean walls where needed to remove residues.