

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

DBA/NAME Lynn's Chinese Cuisine		DATE 6/26/09	
ADDRESS 9225 Skyway Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3041	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F - 25	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 30 days or as noted below	

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 <u>2013</u>							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							38. Adequate ventilation and lighting; designated areas, use			
			24. Person in charge present and performs duties							39. Thermometers provided and accurate			
			25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored			
			GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL 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							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.

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 Lynn's Chinese Cuisine	DATE 6/26/09
Food Safety Cert Name: Tomas Hernandez	Exp. Date: 6/24/2013
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

Lynn's Chinese Cuisine

7, 35) Top portion of prep refrigerator was 58°F upon inspection. Food temperatures were 58-59°F. Food was voluntarily discarded to trash. Repair or adjust prep refrigerator so as to maintain foods at or below 41°F or store only non potentially hazardous foods in the top portion of the refrigerator. Repeat Violation.

14) Observed dirty knives stored with "clean" knives on storage shelves.

33) Continue clean shelving throughout facility, especially where "clean" dishes and glassware is stored, to remove food residues and misc. debris.

35) - Replace torn/encrusted door seals on prep refrigerator. Repeat violation.

- Replace domestic upright refrigerator once existing unit is not operable.

- Continue to clean interior/exterior of all equipment (i.e. refrigerators, microwaves, steam table, food processing equipment, etc.) to remove accumulations of food residues and grease. Repeat Violation.

- Clean utensil storage bins throughout facility to remove food debris.

45) – Continue to clean floors and walls throughout facility, especially under/behind equipment/shelving to remove all buildup of food debris and residues, grease, dust and trash.

- New wall repair under utensil sink is hard to clean. Replace so as to be smooth, non-absorbent and easily cleanable using approved materials only.

- New wall repairs in walk-in cooler are hard to clean. Adjust/repair newly installed wall materials so as to be **smooth and easily cleanable** (i.e. seal all exposed edges and bolts; replace small pieces of FRP board so they are not overlapping).

NOTE:

- Installation of a 3-compartment sink will be required if the dishwasher is not operating properly upon inspection.
- Shelving repairs will be accepted on a performance basis. All shelving shall be refinished or replace so as to be smooth, durable and easily cleanable upon change of ownership or remodel.

Optimo Bar and Lounge

33) Continue to clean storage shelves throughout facility to remove dust and residues; especially where "clean" utensils and glassware is stored.

35) - Replace ice bin with an NSF approved ice storage bin with integral cold plate so that liquid waste drain lines do not pass through storage bin **within 3 months.**

- Repair leaking ice machine.

44) Continue to remove all unused items or items not relating to food service and clean/organize bar area and back storage area so as to facilitate cleaning and to prevent the harborage of vermin.

45) Clean floor in bar to remove accumulation of water.