

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

<b>DBA/NAME</b> Lynn's Chinese Cuisine		<b>DATE</b> 6/17/09	
<b>ADDRESS</b> 9225 Skyway Paradise, CA 95969		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3041	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<b>INVENTORY TYPE</b> 16F - 25	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 2013				√			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
√			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		√	√			√	<b>SPECIAL PROCEDURES</b>			
√			6. Adequate handwashing facilities supplied & accessible						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									√	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						√	<b>WATER &amp; WASTE WATER</b>			
			9. Proper cooling methods		√	√				21. Hot and cold water available Temp			
			10. Proper cooking time & temperatures				√			<b>LIQUID WASTE DISPOSAL</b>			
			11. Proper reheating procedures for hot holding	√	√	√	√			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							√			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>						
			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			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD FACILITIES</b>						
			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			√
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			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			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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<b>DBA/NAME Lynn's Chinese Cuisine</b>	<b>DATE 6/17/09</b>
Food Safety Cert Name: Tomas Hernandez	<b>Exp. Date: 6/24/2013</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

**Lynn's Chinese Cuisine**

- 5) - Observed food handlers begin food prep without washing hands, rinse hands rather than properly washing and dispense food with dirty hands rather than using a utensil.
  - Observed scoop handles stored down in rice at steam table and in bulk foods.
- 7) Observed cooked shrimp at 84°F and cooked chow mein at 46-54°F stored at room temperature, reportedly for less than one hour. Items were removed to walk-in cooler during inspection. Observed pork at 82°F stored on cutting board at prep refrigerator, reportedly reheated 20 minutes previous. Pork was reheated to 165°F during inspection.
- 9) Observed the following cooling in large, deep bowls in walk-in cooler: cooked rice at 44°F and cooked cabbage at 47°F. Items were discarded to trash upon request.
- 11) Pork was reheated to 84°F during inspection. Proper reheating was discussed during inspection.
- 7, 35) Top portion of prep refrigerator was 54°F upon inspection. Food temperatures were 47-54°F. Repair or adjust prep refrigerator so as to maintain foods at or below 41°F. Repeat Violation.
- 14) - Cutting board and utensils are reportedly cleaned every night rather than washed/rinsed/sanitized every four hours as required.
  - Observed dirty knives stored with "clean" knives on storage shelves.
- 27) Observed raw chicken/pork/raw shell eggs stored on shelf next to and above cooked foods/produce inside walk-in cooler. Raw animal products shall be stored on separate shelves below cooked and ready to eat foods.
- 33) - 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.
  - 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.
- 14, 40) Observed a few soiled wiping rags on food contact surfaces. Wiping rags shall be stored in sanitizer between uses.
- 44) Observed several employee items (i.e. personal items, food, mail) stored with "clean" utensils and with the restaurant's food. Employee/personal items shall be stored in a separate and designated area.
- 45) - 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).
  - Repair damaged floor junction between wait station and kitchen.

- 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) Clean storage shelves throughout facility to remove dust and residues; especially where "clean" utensils and glassware is stored.
- 34) Provide test strips for checking sanitizer concentration at utensil sink.
- 35) - Clean inside ice machine to remove black residues.
  - Clean soda gun and holster to remove accumulated residues.
  - 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.
- 44) Removed 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 all floors and walls throughout bar to remove buildup of food residues, trash, dirt and dust. Repair damaged areas of walls and floors throughout bar.