

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

DBA/NAME Thai Kitchen Restaurant		DATE 1/9/08
ADDRESS 740 Elliot Road, Paradise, CA 95969		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 3043
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 7 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 reservice of food			
			Food Safety Certificate Exp Date 8/22/10				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
√			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			√			√				
			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										48. Plan review required for new or remodel construction			
			33. Nonfood contact surfaces clean and in good repair.							49. Permits Available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√				51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used			√				52. Other			
			37. Vending machines										

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- Observed employee eating soup by prep refrigerator in kitchen. Do not eat in food prep areas to prevent contamination of customer food/hands.
- 5, 6- No soap at kitchen hand sink, no soap or paper towels at hand sink in employee restroom, no warm water available in customer restroom. Provide.
- 7- Observed brown rice (81°F, 12+ hours) in unplugged rice cooker. Food handler reports rice cooker was unplugged to cool rice after closing last night and that rice was to be re-heated for customers today. Rice discarded to trash at Inspector's request.
- 9- Observed three large containers of soup (70°F, 70°F, 74°F, 3+ hours) cooling at depths of 8+ inches on food prep table. When cooling cooked foods, place in uncovered, shallow containers (at depths of 2 inches or less) and place immediately in refrigerator until 41°F or below. Note: Soups reheated to 165°F for proper cooling during inspection.
- 11- Food handlers unaware of proper reheating temperature (165°F).
- 14- Observed accumulated food residues on can opener. Clean.
- 29- Observed gallon container of Ortho Indoor/Outdoor Bug Killer under utensil sink. Remove domestic insecticide from facility.
- 35- Observed domestic rice cookers, blender and microwave in use. Replace with NSF approved commercial equipment. Replace missing front panel of ice machine. Observed shelf above wok/grill area to be lined with soiled/torn aluminum foil. Remove foil to facilitate cleaning.
- 36- Observed rice serving paddles stored in container of still water. Store in-use utensils on easily cleanable, nonabsorbent surface and properly wash/rinse/sanitize utensil after each use or every four hours of continuous use.
- 40- Observed several wiping rags sitting on food contact surfaces. Store wiping rags in container of approved sanitizer between uses.
- 44- Observed employee phone charging on food prep table. Provide designated area for employee personal effects.