

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

DBA/NAME Thai Kitchen Restaurant		DATE 10/30/08
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: 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				√			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							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. <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

- 1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 5- Observed food handler plating and prepping foods "clean" hands on soiled wiping rags. Clean hands at hand sink whenever hand-washing is required.
- 6- Observed soiled cloth towel hanging from empty paper towel dispenser at kitchen hand sink and no paper towels at restroom hand sink. Provide paper towels in sanitary dispensers. Do not use cloth towels when drying hands.
- 7- a) Observed bean sprouts 55°F-58°F sitting on prep table across from wok. Keep potentially hazardous foods in refrigerator.
b) Food handler unaware of proper hot-holding temperatures. Use probe thermometer to ensure hot held foods (soup, rice, etc.) are maintained at 135°F or above.
- 9- Observed food handler place four containers of cooling sauces (74°F, 86°F, 97°F and 105°F) in refrigerator upon arrival. Do not cool foods at room temperature. Cool cooked foods in uncovered, shallow containers (at depths of 2 inches or less) and place immediately in refrigerator until 41°F or below.
- 11- Food handler reports rice that reheated for hot holding is not checked for proper reheating temperature. Use digital probe thermometer to ensure foods reheated for hot holding reach 165°F.
- 14- Observed food handler prepping foods scrape knife on edge of trash container, "clean" knife with fingers and cold water at utensil sink then place knife on shelf above prep table for later use. Knife removed to dishwasher at Inspector's request. Proper utensil cleaning procedure is 1. Wash with hot, soapy water, 2. Rinse with clear water, 3. Sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water), 4. Air dry on clean drain board.
- 14, 34- No detectable sanitizer in dishwasher. Obtain sanitizer testing strips and use daily to ensure minimum 50ppm in dishwasher.
Note: Service company called and 50ppm provided in dishwasher during inspection.
- 14, 40- Observed several soiled wiping rags on food contact surfaces in kitchen. No sanitizer bucket available. Obtain sanitizer bucket and store wiping rags in container of approved sanitizer between uses.
- 23- a) Observed live and dead cockroaches and cockroach nymphs throughout facility. Clean and abate immediately.
Note: Facility voluntarily closed during inspection for professional treatment with Pest Control Operator.
b) Observed moths in bulk containers of brown rice and sugar. Discard rice/sugar. Keep containers tightly closed to prevent infestations.
- 29- Observed 1.33 gallon container Ortho Pest Killer. Remove domestic insecticide from facility.
- 33- Clean shelves and racks in kitchen to remove accumulated dust and sticky residues.
- 35- Observed domestic equipment (rice cookers, crock pots, microwave) in kitchen and wait station. Replace with NSF approve commercial equipment.
- 36- Observed in-use utensils throughout kitchen stored in still water. Water discarded during inspection. Observed utensils on storage shelves stored in soiled cardboard box. Store foods in easily cleanable containers only. Clean containers storing rolling pin, knives, etc. to remove dust/debris.
- 41- Observed substantial leaks at utensil sink faucet and under employee restroom hand sink. Repair within 3 days. Observed cross connection at hose bib on back porch (i.e.: hose fully submerged in bucket of water). Provide approved backflow prevention device.
- 44- Observed hanging screen/holes in both screen doors in kitchen. Repair to prevent entrance of vermin.
- 45- Observed holes in walls, splits in vinyl flooring and coving separating from wall throughout facility. Repair where needed to prevent harborages.
- 46- Observed shampoo, soap, towel, etc. by warm water hose bibs in porch area. Remove bathing supplies. Provide break room with approved shower if on-site bathing is required.
- 52- Observed long extension cords providing power to refrigerator and freezer by ice machine. Reported outlets nonoperational. Repair outlets and remove power cords to prevent accidental loss of power to equipment.