

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

DBA/NAME Happy Day		DATE 9/10/08
ADDRESS 14455 Skyway, Magalia, CA 95954		RECHECK DATE 1+ days
OWNER/OPERATOR		SITE # 3053
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 12/3/08				√			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		√	√		
		√	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.
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- Observed hand sink to be blocked with ice chest. Keep hand sink clear for employee hand washing.
- 7, 14, 26- Observed large amount of chicken (36°F-54°F) defrosting in standing water in two visibly soiled prep sink basins. Chicken rinsed and moved to tubs at Inspector's request. Amount of defrosting chicken too great to be properly defrosted under running water as only two prep sink faucets available. Majority of chicken moved to walk-in refrigerator during inspection to complete defrosting process. When defrosting potentially hazardous foods under running water, ensure water touches majority of food, agitate tub/move food as often as necessary to ensure even defrosting and use probe thermometer to ensure foods reaching 41°F are relocated to walk-in refrigerator.
- 7, 30- Observed cooked chicken (45°F) sitting in bowl on top of refrigerated containers in top section of prep refrigerator (other foods properly stored in top section of prep refrigerator 39°F-41°F). Foods stored in top section of prep refrigerator shall be properly placed in unit so as to maintain at 41°F or below.
- 9- Observed cooked rice (135°F) cooling in covered tub and a depth of 4+ inches. When cooling cooked foods, place in uncovered, shallow containers (at depths of 2 inches or less) and place in walk-in refrigerator until 41°F or below. Note: Rice divided into two tubs during inspection and returned to walk-in refrigerator to complete cooling process.
- 14- Observed accumulated dried meat debris on slicer. Manager reports slicer not used this morning. Properly clean slicer immediately after each use. Food handler reports slicer cleaned by scrubbing with mixture of detergent and bleach. Proper slicer cleaning procedure is wash with hot, soapy water, rinse with clear water, sanitize with approved sanitizer.
- 21- Hot water 109°F at spray sink faucet. Adjust/repair hot water heater to maintain minimum temperature of 120°F.
- 29- Observed container Raid Ant spray under dishwasher. Remove domestic insecticide from facility.
- 30- Observed cooked noodles covered with cloth napkin and sauce stored in open #10 can in prep refrigerator. Remove napkin. Cover foods with nonabsorbent easily cleanable lids/plastic wrap and store foods from opened cans in approved food containers.
- 34- Available sanitizer testing strips for dishwasher/sanitizer buckets are for bromine. Provide chlorine testing strips.
- 35- Observed beverage ice stored in ice chest in hand sink. Discontinue use of ice chest for beverage ice. Provide approved, insulated ice bin for ice storage. Contact this Department for specific requirements. Observed standing water on floor in front of and inside bottom of right side prep refrigerator. Repair. Clean can opener to remove accumulated food residues. Observed domestic microwave in kitchen. Reported microwave for employee use only. Relocate microwave to designated employee break area.
- 36- Observed clean rice bowls stored on cloth napkins on shelf by dishwasher. Remove napkins. Store bowls on easily cleanable, nonabsorbent surfaces. Observed in-use cleaver used to chop vegetables at prep refrigerator stored in crevice between prep refrigerator and prep table and in-use rice paddles at rice cookers stored in still water.
- 38- No shatterproof light cover on light in walk-in refrigerator. Provide. Observed lighting in walk-in to be too dim. Replace current light bulb with brighter light bulb. Clean lights over prep refrigerator to remove accumulated black dust.
- 39- No thermometers in prep refrigerators. Provide.
- 41- Observed water leaking from pipe on top of dishwasher. Repair.
- 44- Observed gap under back screen door. Provide weather strip to prevent entrance of vermin.
- 45- Observed food residues and black dust on walls and ceiling throughout kitchen. Clean where needed. Clean floors in hard to reach areas to remove food debris/dust. Observed broken electrical plate secured to wall with tape by display refrigerator. Remove tape and replace electrical plate. Observed damaged areas on floor and coving to be separating from walls in several areas throughout facility. Repair where needed to be smooth and easily cleanable.