

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

<b>DBA/NAME</b> Happy Day		<b>DATE</b> 12/15/09	
<b>ADDRESS</b> 14455 Skyway Magalia, CA		<b>RECHECK DATE</b> 1+ week	
<b>OWNER/OPERATOR</b> Helee Inc.2201 Pillsbury Rd. Suite 100 Chico, CA 95926		<b>SITE #</b> 3053	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<b>INVENTORY TYPE</b> 16F - 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 10 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 4/01/2014				√			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										
√			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				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									√	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	√	√	√	<b>WATER &amp; WASTE WATER</b>						
	√		10. Proper cooking time & temperatures				√			21. Hot and cold water available Temp			
	√		11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
							√			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>38. Adequate ventilation and lighting; designated areas, use</b>						
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						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL 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>PERMANENT FOOD FACILITIES</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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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/](http://www.buttecounty.net/publichealth/)

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

**RECEIVED BY:**

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<b>DBA/NAME Happy Day</b>	<b>DATE 12/15/09</b>
Food Safety Cert Name: Hua Yuan Zhang	<b>Exp. Date: 4/01/2014</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4, 5)** Observed employee eating at cook line and then return to work without washing hands. Employees must eat in a separate and designated area (away from kitchen). Employees must wash hands after a break before returning to work.
- 5)** Observed food employee dry hands on wiping cloth hanging from apron after washing hands. Hands must be properly dried using paper towels.
- 9)** Observed cooked rice cooling at room temperature in tubs with lids. Rice was 53-83°F, reportedly for an unknown amount of time. Two bins were discarded to trash upon request. Cooked foods must be cooled uncovered in walk-in cooler or freezer (see #9 on back for proper cooling procedures).
- 14)** Stopper/plug at dishwasher is broken. Repair.
- 14, 40)** Observed several wiping cloths on food contact surfaces and counter tops throughout facility. Wiping cloths must be stored in sanitizer container between uses. This department recommends providing a sanitizer container near the cook line for convenience.
- 27)** Observed a bowl of cooked chicken stored on top of an uncovered container of raw chicken. Observed a container of cooked chicken stored on top of an uncovered container of raw pooled eggs. Raw meat and eggs must be stored separately from cooked and ready to eat foods (i.e. shelf below).
- 35)** Observed dirty trays stored on shelf where "clean" utensils are stored.
- 36)** Observed clean bowls stacked while still wet. Clean dishes must air dry prior to stacking.
- 45)** Repair/replace damaged/missing areas of floor so as to be smooth, durable, non-absorbent and easily cleanable within six months.