

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

DBA/NAME Happy Day		DATE 6/04/09	
ADDRESS 14455 Skyway, Magalia, CA 95954		RECHECK DATE 1+ week	
OWNER/OPERATOR		SITE # 3053	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F - 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 1 week 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 _____				√			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 Temp			√	
	√		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.

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:

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DBA/NAME Happy Day	DATE 6/03/09
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1)** No food safety certificate available during inspection. Provide a copy of a valid food safety certificate for at least one employee within 60 days.
- 5)** Observed employees return from break and begin handling raw shrimp without washing hands. Observed employees use gloves for handling food without washing hands prior to application. Repeat Violation. Provide training on proper hand washing and post instructions in language familiar to food handlers in food prep areas. See #5 on back of report for proper hand washing.
Scoop handles were stored down in bulk foods and in ice. Scoops shall be stored with handle out of food/ice.
- 6)** Provide paper towels for dispenser at hand sink in back prep area.
- 7)** Observed the following out of temperature at cook line: cooked rice at 101°F; raw, pooled eggs at 69°F. These foods were discarded to trash upon request (see VC&D report dated 6/03/09). Observed raw shrimp at 60°F on prep table. Shrimp was removed to walk-in cooler during inspection.
Observed a bowl of cooked chow mein at 114°F on counter top. Chow mein was voluntarily discarded to trash.
Observed container of raw shell eggs at 51°F in walk-in cooler. Potentially hazardous foods shall be stored at or below 41°F or at or above 135°F rather than at room temperature. Repeat Violation.
- 7,9,30)** Observed two bowls of cooked chicken at 58°F stored in top portion of prep refrigerator. Do not double stack containers of food in top portion of prep refrigerator. Observed bowl of cooked chicken at 51°F in bottom portion of prep refrigerator. Prep refrigerators are not designed for cooling hot foods. Cooked foods shall be cooled in the walk-in cooler or freezer.
- 9)** Observed deep (greater than 4 inches) containers of cooked noodles and chicken at 56-90°F cooling in the walk-in cooler, reportedly for one hour. All foods being cooled shall be placed in uncovered, shallow containers (2 inches or less) and placed immediately into the walk-in cooler or freezer until 41°F or below. Noodles and chicken were spread out onto shallow pans during inspection. Observed a deep container of cooked noodles at 60°F cooling in the prep refrigerator for an unknown amount of time. Noodles were discarded to trash upon request (see VC&D form dated 6/03/09). Repeat Violation.
- 14)** Observed food handlers use visibly soiled tubs and trays for food storage. Observed employees rinse tubs and trays prior to storing them rather than wash, rinse and sanitize as required. Proper utensil washing was discussed during inspection. Employees shall be trained on proper utensil washing and storage.
Observed some meat debris on slicer. Slicer shall be broken down and properly washed, rinsed and sanitized after each use.
- 14,40)** Observed several soiled wiping cloths throughout facility and on food contact surfaces. No sanitizer (bleach/water) containers were available upon inspection. A sanitizer container was made upon request. Sanitizer containers shall be available at cook line and food prep areas. Wiping cloths shall be stored in sanitizer between uses. Wiping cloths used with raw meat shall be discarded after use.
- 21)** No warm water available at hand sink in restrooms. Provide.
- 27, 30)** Bowl of crab cream cheese filling was stored on container of carrots in walk-in cooler. The bottom of bowl was soiled with filling residue. Observed several open containers of food in walk-in cooler and freezer. Food (that is not cooling) shall be stored in containers with tight fitting lids so as to prevent cross-contamination.
- 30)** Several containers/bins of food were stored on the floor below shelves in walk-in cooler and freezer. Food shall be stored at least six inches off the floor.
Observed open container of peanuts stored on back porch rather than in a closed container inside facility as required.
- 33)** Clean bulk food containers to remove buildup of food residues.
- 35)** Clean all shelves (especially inside 2-door refrigerator) where “clean” utensils and dishes are stored to remove food residues.
Replace microwave that has a damaged bottom plate with a commercial NSF approved microwave.
- 36)** Cloth napkins observed being used to cover cooked rice and under “clean” utensil storage. Discontinue using cloth napkins for food and utensil storage.
Observed several large pots containing soiled dishes on back porch. Dishes shall be stored in a clean, dry location or removed from facility.
- 41)** Clean floor drain under utensil sink in store room to remove accumulation of black residues.
- 44)** Remove all unused equipment/items in store room and back porch so as to prevent the harborage of vermin.
- 45)** Clean floors in hard to reach areas (i.e. under/behind equipment/shelving) throughout facility (i.e. storage room, cook line, prep areas, etc.) to remove accumulation of food debris and misc. residues.