

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

DBA/NAME Chin Dynasty		DATE 7/09/09	
ADDRESS 8188 Skyway Paradise, CA		RECHECK DATE 1+ week	
OWNER/OPERATOR		SITE # 3068	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F - 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 60 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				√			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 Chin Dynasty	DATE 7/09/09
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1)** No food safety certificate available. Provide a current food safety certificate for at least one current employee within 60 days.
 - 5)** Observed employee handle raw chicken and then switch tasks to cooking. Proper hand washing was discussed during inspection.
 - 7)** Observed a couple bags of cooked chicken at 58-63°F on counter top. Chicken was spread out to cool during inspection. Observed several large bins of raw chicken at 58-60°F on counter tops. Chicken was removed to refrigerator during inspection. Decrease the amount of food being prepared at one time so as to maintain food temperatures at or below 41°F.
 - 9)** Observed a container of cooked chicken at 112-126°F and a container of cooked beef at 120-124°F cooling in 2-door refrigerator. The food was spread out on a shallow pan to finish cooling inside the refrigerator.
 - 7,9,35)** 2-door refrigerator was 50°F upon inspection. Current refrigeration is insufficient for both food storage and cooling. Provide additional refrigeration so as to be able to store food at or below 41°F in addition to proper cooling.
 - 14, 40)** No sanitizer present in sanitizer container upon inspection. Observed many soiled wiping cloths on food contact surfaces. Fresh sanitizer containers were made during inspection.
 - 27)** Observed open containers of raw chicken stored with cooked and ready to eat foods in 2-door refrigerator. Raw foods shall be stored separately from cooked and ready to eat foods.
 - 29)** Label all chemical spray bottles (i.e. pink liquid by dishwasher).
 - 33)** Clean shelving where food and clean utensils are stored to remove accumulation of dust and residues.
 - 35)** Clean equipment, especially refrigerators, to remove accumulation of food debris, residues and pooled water.
 - 36)** Observed ice scoop handle stored down in ice. Scoop was removed during inspection.
 - 41)** Clean floors sinks in kitchen and in dish wash area to remove food residues.
 - 44)** Generally clean and organize dry goods storage area so as to allow cleaning and to prevent the harborage of vermin.
 - 45)** Clean floors in hard to reach areas (i.e. under/behind equipment and shelving) throughout facility to remove food debris and sticky residues. Replace damaged areas of floor in dish wash area, under two-door refrigerator and in kitchen so as to be smooth, durable, non-absorbent and easily cleanable within one year.
- NOTE: A new floor throughout facility will be required upon change of ownership.