

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

DBA/NAME Chin Dynasty		DATE 01/14/08
ADDRESS 8188 Skyway Paradise, CA 95969		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: 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 COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance						
IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT	
√			1. Demonstration of knowledge; food safety certification						√						
			EMPLOYEE HEALTH & HYGIENIC PRACTICES						√						
√			2. Communicable disease; reporting, restrictions & exclusions										√	√	
√			3. No discharge from eyes, nose, and mouth												
√			4. Proper eating, tasting, drinking or tobacco use						Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			PREVENTING CONTAMINATION BY HANDS						FOOD FROM APPROVED SOURCES						
			5. Hands clean and properly washed; gloves used properly					√	√						
√			6. Adequate handwashing facilities supplied & accessible								√				
			TIME AND TEMPERATURE RELATIONSHIPS								√				
√			7. Proper hot and cold holding temperatures								√				
		√	8. Time as a public health control: Proper procedures & records								√				
			9. Proper cooling methods			√	√	√	CONFORMANCE WITH APPROVED PROCEDURES						
	√		10. Proper cooking time & temperatures								√				
√			11. Proper reheating procedures for hot holding								√				
									CONSUMER ADVISORY						
											√				
									HIGHLY SUSCEPTIBLE POPULATIONS						
											√				
									WATER/HOT WATER						
√									√						
									LIQUID WASTE DISPOSAL						
√									√						
									VERMIN						
									OUT						
									SUPERVISION						
									39. Thermometers provided and accurate						
									40. Wiping cloths: properly used and stored						
									PERSONAL CLEANLINESS						
									41. Plumbing: Plumbing in good repair, proper backflow devices						
									GENERAL FOOD SAFETY REQUIREMENTS						
									42. Garbage and refuse properly disposed; facilities maintained						
									43. Toilet facilities: properly constructed, supplied, cleaned						
									44. Premises; personal/cleaning items; vermin-proofing						
									PERMANENT FOOD FACILITIES						
									45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
									46. No unapproved private homes/ living or sleeping quarters						
									SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
									47. Signs posted; last inspection report available						
									48. Plan review required for new or remodel construction						
									49. Permits Available						
									50. Impoundment of unsanitary equipment or food						
									51. Permit Suspension						
									52. Other						
									NON-PERMANENT FOOD FACILITIES						
									53. Mobile food facilities						
									54. Temporary food facilities						

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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DBA/NAME Chin Dynasty	DATE 01/14/08
Food Safety Cert Name: Jin Can Wang	Exp. Date: 6/24/09
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5)** Observed employee wipe hands on dirty towel while preparing vegetables rather than properly wash hands at hand sink.
- 9)** Observed a large bowl of cooked wontons (56°F) and a bus bin of cooked rice (57°F) cooling at room temperature. Cooked foods shall be rapidly cooled in shallow, un-stacked pans (less than two inches) inside refrigerator or freezer.
- 14, 40)** Observed several heavily soiled wiping rags on food prep area at cook line. Wiping rags were removed during inspection. Wiping rags shall be used once (especially if used with raw meat products) or stored in bleach water between uses.
- 27)** Observed open containers of raw meat (beef, chicken, pork) stored adjacent to produce on shelves inside refrigerators. Raw meat shall be stored in closed containers below all produce and ready to eat food items.
- 30)** Observed several open containers of food (meat, noodles, and produce) stored in refrigerators/freezer. Food shall be stored in approved, labeled containers with lids.
- 33)** - Clean storage shelves (kitchen and wait station), especially where clean plates/glassware is stored, to remove accumulation of dust and food debris.
- Organize storage shelves so as to provide additional space for storing clean utensils (pans, knives, bowls, etc.).
- 35)** - Clean inside/outside of equipment to remove buildup of food residues, particularly upright and prep refrigerators.
- Organize storage inside upright refrigerators so as to provide space for cooling cooked foods.
 - Store "clean" pans/bowls on shelving rather than on the floor.
 - Remove all egg cartons and cardboard being used at the cook line as they are not approved utensils.
- 36)** Observed an apron stored on top of bus bin of cooked rice. Apron was moved during inspection.
- 44)** Observed open containers of employee food (i.e. ice cream, raw beef) stored in refrigerator and freezer. Observed several personal items and medications stored on shelves throughout facility. Store all personal belongings and employee food separate from restaurant related items.
- 45)** Properly repair damaged areas of floor (under dishwasher/sink and in kitchen) so as to be smooth, easily cleanable durable and self-coved **within 6 months.**