

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

DBA/NAME Chin Dynasty		DATE 12/30/09
ADDRESS 8188 Skyway Paradise, CA		RECHECK DATE 1+ day
OWNER/OPERATOR		SITE # 3068
MAILING ADDRESS Fax # 872-8308		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F - 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 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 9/18/14								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 12/30/09
Food Safety Cert Name: Jin Can Wang	Exp. Date:9/18/2014
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5)** Observed food handler change task from cleaning to cooking without washing hands. Observed food handler clean hands with soiled wiping rag and then prepare a salad with bare hands. Proper hand washing was discussed during inspection.
- 9)** Observed the following food items cooling improperly: can of cooked chicken at 53°F and can of cooked beef at 75°F in top portion of prep refrigerator; 2 large bowls and one bag of cooked noodles at 59-65°F and one bowl of cooked wontons at 61°F in 2-door refrigerator. The above food items were discarded to trash upon request. Observed deep containers of cooked chicken and beef at 125-140°F cooling in 2-door refrigerator. The food was moved to shallow pans to continue cooling.
- 14)** - Observed food handler clean cutting board at prep refrigerator with soiled wiping rag.
 - Observed several dirty utensils at cook line (i.e. tongs, spatulas, bowls, etc.). Utensils were removed to dishwasher.
- 30, 34)** Observed food stored on the drain board of the “clean” side of the dishwasher. Keep drain board clear for proper drying of utensils.
- 33)** Clean shelves throughout facility, especially at cook line, to remove buildup of food debris, residues and dust.
- 35)** - Clean refrigerators, especially door handles, to remove accumulation of food residues.
 - Replace broken door on 4-door refrigerator. Clean refrigerator to remove pooled water.
- 36)** - Observed several trays stored on floor in back prep area. Utensils must be stored at least six inches off the ground to protect from contamination. Provide additional storage area for “clean” utensils.
 - Observed scoop stored handle down in bulk food.
 - Observed bins stacked while wet. Utensils must be air dried prior to storage (i.e. stacking).
- 38)** Clean hood and hood fixtures to remove buildup of grease and dust.
- 39)** Provide thermometers for prep refrigerators.
- 41)** Clean floor sink next to cook line to remove black residues.
- 44)** - Remove all unused items or items not related to food service so as to provide storage for “clean” utensils. Generally clean and organize storage areas so as to facilitate cleaning and prevent harborage of vermin.
 - Provide a separate and designated area for employee items (both refrigerators and storage shelves).
- 45)** - Repair damaged and hard to clean floor around floor sink next to cook line so as to be smooth and easily cleanable within six months.
 - Clean floors in hard to reach areas (i.e. behind/under equipment/shelving) throughout facility to remove grease, food debris and misc. residues.
 - Repair damaged ceiling in women’s restroom so as to be smooth, durable and easily cleanable within six months.

NOTE: Damaged areas of floor in dish wash area have been repaired. Repairs will be accepted on a performance basis. A new floor throughout facility will be required upon change of ownership.