

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

<b>DBA/NAME</b> Chin Dynasty		<b>DATE</b> 6/26/08	
<b>ADDRESS</b> 8188 Skyway Paradise, CA		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 3068	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F - 24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b> 7 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 6/24/09				√			13. Food in good condition, safe and unadulterated			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							√			14. Food contact surfaces: clean and sanitized			
√			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
√			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. <input type="checkbox"/>	202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 <a href="http://www.buttecounty.net/publichealth/">www.buttecounty.net/publichealth/</a>	<b>R.E.H.S.</b>
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<b>DBA/NAME Chin Dynasty</b>	<b>DATE 6/26/08</b>
Food Safety Cert Name:	<b>Exp. Date:</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

**7)** Observed cooked noodles in refrigerator at 57°F. Noodles were reportedly left out for thirty minutes during lunch. Potentially hazardous foods such as these shall be stored at or below 41°F.

**23)** Observed a few flies throughout facility. Replace broken window in dish wash area **within 3 days**.

**26, 33)** Observed raw pork defrosting improperly on the "clean" drain board of dishwasher. Foods shall be defrosted in a refrigerator or under cold, running water.

NOTE: Dishwasher drain board was cleaned and sanitized during inspection.

**30)** Observed two open containers of a cooked sauce (soy-based) stored on the floor. Containers of food shall be stored at least six inches off the floor.

**34)** Sanitizer concentration at dishwasher is 10 ppm rather than 100 ppm as required. Adjust.

**35)** - Organize storage inside upright refrigerators so as to provide space for cooling cooked foods.

- Remove all egg cartons being used at the cook line as they are not approved for use with food.

- Properly wash and sanitize Kikkoman buckets between uses.

**44)** Organized four door refrigerator and wait station so as to keep personal items/food separate from retail food items.