

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

<b>DBA/NAME</b> Chin Dynasty		<b>DATE</b> 02/01/08
<b>ADDRESS</b> 8188 Skyway Paradise, CA 95969		<b>RECHECK DATE</b> N/A
<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> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 1 week

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							12. Proper procedures followed for returned and reservice of food					
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							13. Food in good condition, safe and unadulterated					
			2. Communicable disease; reporting, restrictions & exclusions						√	14. Food contact surfaces: clean and sanitized					
			3. No discharge from eyes, nose, and mouth						Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			4. Proper eating, tasting, drinking or tobacco use						<b>FOOD FROM APPROVED SOURCES</b>						
			<b>PREVENTING CONTAMINATION BY HANDS</b>							15. Food obtained from approved source					
√			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed					
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations					
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			7. Proper hot and cold holding temperatures							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			8. Time as a public health control: Proper procedures & records						<b>CONSUMER ADVISORY</b>						
√			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods					
			10. Proper cooking time & temperatures						<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
			<b>WATER/HOT WATER</b>							21. Hot and cold water available Temp 120+°F					
			<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</b>						39. Thermometers provided and accurate						
			24. Person in charge present and performs duties						40. Wiping cloths: properly used and stored					√	
			<b>PERSONAL CLEANLINESS</b>						<b>PHYSICAL FACILITIES</b>						
			25. Personal cleanliness and hair restraints						41. Plumbing: Plumbing in good repair, proper backflow devices						
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						42. Garbage and refuse properly disposed; facilities maintained						
			26. Approved thawing methods used, frozen food maintained frozen.						43. Toilet facilities: properly constructed, supplied, cleaned						
			27. Food separated and protected					√	44. Premises; personal/cleaning items; vermin-proofing					√	
			28. Fruits and vegetables washed as required.						<b>PERMANENT FOOD FACILITIES</b>						
			29. Toxic substances properly identified, stored, used						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						46. No unapproved private homes/ living or sleeping quarters						
			30. Food properly stored; food storage containers identified					√	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			31. Consumer self-service facilities properly constructed and maintained						47. Signs posted; last inspection report available						
			32. Food properly labeled & honestly presented						48. Plan review required for new or remodel construction						
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>						49. Permits Available						
			33. Nonfood contact surfaces clean and in good repair.						50. Impoundment of unsanitary equipment or food						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available						51. Permit Suspension						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					√	52. Other						
			36. Equipment, utensils and linens: Properly stored and used						<b>NON-PERMANENT FOOD FACILITIES</b>						
			37. Vending machines						53. Mobile food facilities						
			38. Adequate ventilation and lighting; designated areas, use						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:**

Page 1 of 2

<b>DBA/NAME Chin Dynasty</b>	<b>DATE 02/01/08</b>
Food Safety Cert Name: Jin Can Wang	<b>Exp. Date: 6/24/09</b>
<b>Page 2 of 2</b>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 40)** Observed a few heavily soiled wiping rags on 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 an open container of raw pooled eggs stored adjacent to produce on shelves inside refrigerators. Raw eggs shall be stored in closed containers below all produce and ready to eat food items.
- 30)** Observed several uncovered containers and plastic bags meat and noodles (both raw and cooked) stored in refrigerators/freezer. Food shall be stored in approved, labeled containers with lids.
- 35)** - Continue to clean inside/outside of refrigerators to remove accumulation of food residues.  
 - Continue to 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 utensils.
- 44)** Observed open containers of employee food (i.e. fish, clams) stored in refrigerator and on counter top. Continue to provide a separate and designated storage area for all personal belongings and employee food.
- NOTE:** Floor repairs in dish wash area will be accepted on a performance basis. Floor shall be replaced so as to be smooth, durable, and easily cleanable and self covered upon change of ownership or remodel.