

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

<b>DBA/NAME Asian Garden</b>		<b>DATE 12/04/08</b>	
<b>ADDRESS 5525 Skyway Paradise, CA 95969</b>		<b>RECHECK DATE 1+ week</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 3075</b>	
<b>MAILING ADDRESS 5500 Schmale Rd. Paradise, CA 95969</b>		<b>CORRECT MAJOR VIOLATIONS BY: 24 hours</b>	
<b>INVENTORY TYPE 16F -</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY: 15 days</b>	

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 9/31/2013							13. Food in good condition, safe and unadulterated		√	√
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
√			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>													
			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						√	19. Consumer advisory provided for raw or undercooked foods			
			9. Proper cooling methods		√	√			√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	√		10. Proper cooking time & temperatures				<b>WATER &amp; WASTE WATER</b>						
	√		11. Proper reheating procedures for hot holding				√			21. Hot and cold water available Temp			
<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>													
			24. Person in charge present and performs duties				<b>38. Adequate ventilation and lighting; designated areas, use</b>						
			25. Personal cleanliness and hair restraints				<b>39. Thermometers provided and accurate</b>						
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
			26. Approved thawing methods used, frozen food maintained frozen.			√	<b>40. Wiping cloths: properly used and stored</b>						
			27. Food separated and protected			√	<b>PHYSICAL FACILITIES</b>						
			28. Fruits and vegetables washed as required.				<b>41. Plumbing: Plumbing in good repair, proper backflow devices</b>						
			29. Toxic substances properly identified, stored, used				<b>42. Garbage and refuse properly disposed; facilities maintained</b>						
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
			30. Food properly stored; food storage containers identified			√	<b>43. Toilet facilities: properly constructed, supplied, cleaned</b>						
			31. Consumer self-service facilities properly constructed and maintained				<b>44. Premises; personal/cleaning items; vermin-proofing</b>						
			32. Food properly labeled & honestly presented				<b>PERMANENT FOOD FACILITIES</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
			33. Nonfood contact surfaces clean and in good repair.				<b>45. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			√	<b>46. No unapproved private homes/ living or sleeping quarters</b>						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			√	<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			36. Equipment, utensils and linens: Properly stored and used			√	<b>47. Signs posted; last inspection report available</b>						
			37. Vending machines			√	<b>48. Plan review required for new or remodel construction</b>						
<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>													

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/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

**RECEIVED BY:**

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<b>DBA/NAME Asian Garden</b>	<b>DATE 12/04/08</b>
Food Safety Cert Name: Guo B Ma	<b>Exp. Date: 12/04/08</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5)** Observed food handlers return from break, switch tasks (i.e. cleaning to cooking) and handle raw animal products without washing hands. Observed food handlers wipe raw animal products on aprons several times.
- 6)** Provide a pump type soap dispenser at hand sink in wait station.
- 7)** Cooked rice was 120°F in rice cooker rather than 135°F or more as required.
- 7, 9)** Observed partially cooked egg rolls, reportedly cooling, at 62-66°F on counter top. Egg rolls were moved to walk-in cooler. Observed cooked noodles (52°F) and beef (> 4 hours at 93°F) cooling in deep containers at room temperature. Noodles were spread out on trays and moved to walk-in cooler. See #9 on back for proper cooling techniques. Beef was discarded to trash. Observed cooked noodles cooling in prep refrigerator. Do not cool hot foods in prep refrigerator, use walk-in cooler or freezer only.
- 13)** Observed food handler contaminate egg rolls with raw chicken product. Observed pan of cabbage contaminated with raw chicken product. Egg rolls (approx. 12) and cabbage were discarded to trash.
- 14)** Observed "in-use" utensils (i.e. rice scoops, tongs, etc.) on counter tops and in containers of stale water. Utensils shall be cleaned and sanitized between different foods and at least every four hours. Utensils and food contact surfaces are "washed" with warm water. Utensils (that do not fit in the dish washer) and food contact surfaces shall be washed (hot water, 110°F), rinsed in clear water, sanitized (using all 3 compartments of the utensil sink) and air dried.
- 14, 40)** Observed several soiled wiping cloths on food contact surfaces and countertops. Wiping cloths shall used once or stored in a container of clean sanitizing solution. Wiping cloths used with raw animal products shall be stored separately.
- 26)** Observed a chicken thawing at the utensil sink. Frozen foods shall be thawed under cold, running water or in the refrigerator.
- 27)** Observed raw meat stored on shelves adjacent to/above produce in walk-in cooler. Raw animal products shall be stored separate from ready to eat foods (i.e. cooked foods, produce, etc.).
- 30)** Observed several food containers stored on the floor in the walk-in freezer. Food shall be stored at least six inches off the floor.
- 34)** Repair broken temperature gauge at dishwasher.
- 35)** Prep refrigerator at cook line is leaking water onto floor. Repair. Remove or replace domestic rice cookers with NSF approved commercial equipment. Clean microwave to remove accumulation of food residues.
- 36)** Clean shelves and containers where "clean" utensils/dishware are stored in kitchen and wait station to remove dust and food debris.
- 39)** A thermometer was not readily available for checking cooking/holding temperatures.
- 45)** Clean floor in kitchen to remove pooled water.