

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

DBA/NAME Asian Garden		DATE 5/15/09	
ADDRESS 5525 Skyway Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3075	
MAILING ADDRESS 5500 Schmale Rd. Paradise, CA 95969		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F - 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 15 days	

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			
			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. <input type="checkbox"/>	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.
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Food Safety Cert Name: Guo B Ma	Exp. Date: 12/04/13
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5)** Observed food handler return from break and rinse hands rather than properly wash hands. Proper hand washing was discussed during inspection.
- 6)** Provide pump type soap dispenser at hand sink in wait station.
- 7)** Observed the following out of temperature in the top portion of the prep refrigerator: cooked noodles and cooked chicken at 50°F.
- 10)** Cook did not know proper cooking temperatures of meats. Proper cooking temperatures were discussed during inspection.
- 14)** Cutting boards are being washed improperly at the three compartment utensil sink. Food contact surfaces shall be washed in first compartment of sink, rinsed (clear water) in second compartment, sanitized (bleach water) in third compartment and then air dried.
- 27)** Observed raw shell eggs stored on the same shelf as broccoli in the walk-in cooler. Eggs shall be stored below cooked and ready to eat foods.
- 30)** Observed open containers of bulk food in back storage area. Observed uncovered bowl of corn starch and water in back prep area. Food shall be stored in containers with tight fitting lids.
- 34)** Repair broken temperature gauges on dishwasher in order to maintain proper wash and rinse temperatures.
- 45)** Clean floors in hard to reach areas (i.e. under/behind equipment and shelving) to remove accumulation of grease, dirt and food debris.