

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

DBA/NAME Happy Garden		DATE 01/15/08
ADDRESS 7188 Skyway Paradise, CA 95969		RECHECK DATE
OWNER/OPERATOR		SITE # 3272
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 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	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			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES				√			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				FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS				√			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			
			TIME AND TEMPERATURE RELATIONSHIPS						√	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
√			7. Proper hot and cold holding temperatures				CONFORMANCE WITH APPROVED PROCEDURES						
		√	8. Time as a public health control: Proper procedures & records						√	19. Consumer advisory provided for raw or undercooked foods			
√			9. Proper cooling methods				CONSUMER ADVISORY						
	√		10. Proper cooking time & temperatures						√	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
√			11. Proper reheating procedures for hot holding						√	21. Hot and cold water available Temp 120+°F			
			SUPERVISION							22. Sewage and wastewater properly disposed			
										LIQUID WASTE DISPOSAL			
										VERMIN			
										23. No rodents, insects, birds, or animals			
													OUT
										39. Thermometers provided and accurate			√
										40. Wiping cloths: properly used and stored			√
			PERSONAL CLEANLINESS				PHYSICAL FACILITIES						
										41. Plumbing: Plumbing in good repair, proper backflow devices			
			GENERAL FOOD SAFETY REQUIREMENTS							42. Garbage and refuse properly disposed; facilities maintained			
										43. Toilet facilities: properly constructed, supplied, cleaned			
										44. Premises; personal/cleaning items; vermin-proofing			
							PERMANENT FOOD FACILITIES						
										45. Floor, walls and ceilings: properly built, maintained in good repair, and clean			√
										46. No unapproved private homes/ living or sleeping quarters			
			FOOD STORAGE/ DISPLAY/ SERVICE				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
										47. Signs posted; last inspection report available			
										48. Plan review required for new or remodel construction			
										49. Permits Available			
										50. Impoundment of unsanitary equipment or food			
										51. Permit Suspension			
										52. Other			
							NON-PERMANENT FOOD FACILITIES						
										53. Mobile food facilities			
										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:

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DBA/NAME Happy Garden	DATE 01/15/08
Food Safety Cert Name: Valid Certificate available	Exp. Date: 01/31/09
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6) Replace broken soap dispenser at hand sink.
- 30, 36) Discontinue using cloths/linen napkins for covering food and "clean" utensils. Use food grade materials only (i.e. smooth, non-absorbent and easily cleanable).
- 33) Clean blade guard on slicer to remove dried food residues.
- 39) Replace broken digital thermometer.
- 40) Observed a few soiled wiping rags on prep areas. Wiping rags were moved to container of sanitizer during inspection.
- 45) Clean floors under/behind cabinets in front wait station to remove dust, food debris and trash.