

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

DBA/NAME Happy Garden		DATE 11/20/08	
ADDRESS 7188 Skyway Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR		SITE # 3272	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F - 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30	

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 _____				√			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
√			2. Communicable disease; reporting, restrictions & exclusions				√			15. Food obtained from approved source			
√			3. No discharge from eyes, nose, and mouth						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			4. Proper eating, tasting, drinking or tobacco use						√	17. Compliance with Gulf Oyster Regulations			
√			5. Hands clean and properly washed; gloves used properly						√				
			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			
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
						OUT	√			23. No rodents, insects, birds, or animals			
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use						
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate						
GENERAL FOOD SAFETY REQUIREMENTS							40. Wiping cloths: properly used and stored						
26. Approved thawing methods used, frozen food maintained frozen.							PHYSICAL FACILITIES						
27. Food separated and protected						√	41. Plumbing: Plumbing in good repair, proper backflow devices						
28. Fruits and vegetables washed as required.							42. Garbage and refuse properly disposed; facilities maintained						
29. Toxic substances properly identified, stored, used							43. Toilet facilities: properly constructed, supplied, cleaned						
FOOD STORAGE/ DISPLAY/ SERVICE							44. Premises; personal/cleaning items; vermin-proofing						
30. Food properly stored; food storage containers identified						√	PERMANENT FOOD FACILITIES						
31. Consumer self-service facilities properly constructed and maintained							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
32. Food properly labeled & honestly presented							46. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
33. Nonfood contact surfaces clean and in good repair.							47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						√	48. Plan review required for new or remodel construction						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						√	49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used						√	50. Impoundment of unsanitary equipment or food						
37. Vending machines						√	51. Permit Suspension						
							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.
		RECEIVED BY:
		Page 1 of 2

DBA/NAME Happy Garden	DATE 11/20/08
Food Safety Cert Name:	Exp. Date:
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1)** A food safety certificate was not available during inspection. Provide (fax/mail) this Department a copy of a valid food safety certificate for at least one current employee within 60 days.
- 6)** Fill paper towel dispenser at hand sink in kitchen.
- 7, 35)** Prep refrigerator across from cook line was 48°F upon inspection. Food temperatures were 48-50°F. Repair or adjust refrigerator so as to maintain 41°F or below.
- 8)** Sushi rice (87°F, pH 4.5) is reportedly stored at room temperature for less than four hours. The following is required when using time only as a public health control: the food shall be time tagged; the food shall be served or discarded within four hours from the time when the food is removed from temperature control; written procedures shall be maintained in the food facility.
- 14, 40)** Observed several soiled wiping rags on food contact surfaces. No sanitizer containers were available upon inspection. Containers of sanitizer were provided during inspection. Wiping rags shall be stored in sanitizer between uses.
- 27)** Observed containers of raw meat (i.e. pork, chicken) stored on shelves next to cooked foods (rice) and produce (lettuce, onions).
- 30)** Observed open containers of bulk foods in the back storage area. Store bulk foods in closed, waterproof containers.
- 34)** Sanitizer concentration at dishwasher was 50 ppm rather than 100 ppm as required. Adjust. Obtain sanitizer test strips and check concentrations at least daily.
- 36)** Discontinue using linen napkins for storing food. Use food grade materials only (i.e. wax paper, foil, etc.).
- 45)** Clean floors under equipment at cook line to remove buildup of food debris and grease.