

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

DBA/NAME Happy Garden		DATE 5/12/09	
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 days or as noted below	

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 6/30/2013							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.

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:

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DBA/NAME Happy Garden	DATE 5/12/09
Food Safety Cert Name: Shenglin Qin	Exp. Date: 6/30/2013
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4)** Observed employee drinking an open beverage at prep table. The drink was moved away from prep table upon request.
- 5)** Observed food handler wipe hands on sanitizer rag hanging from apron.
- 7)** Observed cooked rice at 54°F, reportedly just removed from refrigerator. Foods shall be stored at or below 41°F or at or above 135°F. The rice was moved to the walk-in cooler during inspection.
- Observed cooked noodles at 91°F stored at room temperature, reportedly cooling
- 7, 35)** The food (i.e. raw meat) in the top portion of the prep refrigerator across from cook line was 43-50°F upon inspection. Repair or adjust refrigerator so as to maintain the food at 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.
- 9)** Observed cooked noodles at 91°F on rack in kitchen, reportedly cooling. Foods shall be cooled inside a refrigerator in an ice bath rather than at room temperature (see #9 on back). Noodles were moved to walk-in cooler.
- 13)** Observed food handler preparing shrimp in bus tubs on the floor in kitchen. Foods shall be prepared on approved food prep surfaces only. Bus tubs of shrimp were moved to the freezer during inspection.
- 26)** Observed frozen shrimp defrosting at room temperature. Shrimp was moved to defrost under cold running water upon request.
- 30)** Observed open containers of food in the walk-in cooler (i.e. cooked chicken) and back storage area (i.e. bulk foods). Food items shall be stored in containers with tight fitting lids.
- 34)** Sanitizer concentration at dishwasher was 50 ppm rather than 100 ppm as required. Adjust. Repeat Violation.
- 36)** Discontinue using linen napkins for storing food. Use food grade materials only (i.e. wax paper, foil, etc.). Repeat Violation.
- 39)** Provide a digital probe thermometer for checking cooking temperatures.
- 45)** Clean floors in hard to reach areas (i.e. under/behind equipment/shelving) to remove food debris, trash and grease.