

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

DBA/NAME Happy Garden		DATE 11/18/09	
ADDRESS 7188 Skyway Paradise, CA 95969		RECHECK DATE	
OWNER/OPERATOR Helee Inc.		SITE # 3272	
MAILING ADDRESS 2201 Pillsbury Rd. Suite 100, Chico, CA 95926		CORRECT MAJOR VIOLATIONS BY: immediately	
INVENTORY TYPE 16F - 24	SERVICE 03	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 4/1/2014							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				
SUPERVISION /PERSONAL CLEANLINESS														
													OUT	
			24. Person in charge present and performs duties				VERMIN							
			25. Personal cleanliness and hair restraints							23. No rodents, insects, birds, or animals				
GENERAL FOOD SAFETY REQUIREMENTS														
			26. Approved thawing methods used, frozen food maintained frozen.				PHYSICAL FACILITIES							
			27. Food separated and protected							38. Adequate ventilation and lighting; designated areas, use			OUT	
			28. Fruits and vegetables washed as required.							39. Thermometers provided and accurate			√	
			29. Toxic substances properly identified, stored, used							40. Wiping cloths: properly used and stored				
FOOD STORAGE/ DISPLAY/ SERVICE														
			30. Food properly stored; food storage containers identified			√	PERMANENT FOOD FACILITIES							
			31. Consumer self-service facilities properly constructed and maintained							41. Plumbing: Plumbing in good repair, proper backflow devices				
			32. Food properly labeled & honestly presented							42. Garbage and refuse properly disposed; facilities maintained				
EQUIPMENT/ UTENSILS/ LINENS														
			33. Nonfood contact surfaces clean and in good repair.							43. Toilet facilities: properly constructed, supplied, cleaned				
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			√				44. Premises; personal/cleaning items; vermin-proofing			√	
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			36. Equipment, utensils and linens: Properly stored and used							47. Signs posted; last inspection report available				
			37. Vending machines							48. Plan review required for new or remodel construction				
OBSERVATIONS AND CORRECTIVE ACTIONS:											49. Permits Available			
											50. Impoundment of unsanitary equipment or food			
											51. Permit Suspension			
											52. Other			

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.

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Food Safety Cert Name: Ran Mar	Exp. Date: 4/01/2014
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OBSERVATIONS AND CORRECTIVE ACTIONS

8) Sushi rice 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 (i.e. sticker, label, etc.); 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. Repeat Violation.

9) Cooked rice is being cooled in deep containers (bowls) in walk-in cooler. Cooked foods must be cooled in uncovered shallow pans (less than 2 inches) until the food is 41°F or below (see #9 on back for proper cooling techniques).

14) Sushi knives are reportedly cleaned by wiping with sanitizer rag. Utensils used with potentially hazardous foods must be washed, rinsed, sanitized and air dried at least once every four hours.

30) Observed open containers of food in the walk-in cooler 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.

39) Provide a digital probe thermometer for checking cooking temperatures. Repair or replace inaccurate dial probe thermometer.

44) Observed gaps in screen at back door. Provide a tight fitting screen door so as to prevent the entrance of vermin.

NOTE: Prep refrigerator at cook line has been repaired and was 37°F upon inspection. This unit must be replaced in the event of another temperature violation.