

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

DBA/NAME King Wah		DATE 2-19-08	
ADDRESS 595 Spruce St, Gridley 95948		RECHECK DATE 21+ days	
OWNER/OPERATOR		SITE # 4021	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 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
x			1. Demonstration of knowledge; food safety certification					x		12. Proper procedures followed for returned and reservice of food			
			Food Safety Certificate Exp Date <u>2-27-10</u>				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES													
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use			x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly		x	x			x	17. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible			x	SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS													
			7. Proper hot and cold holding temperatures			x			x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records						x	19. Consumer advisory provided for raw or undercooked foods			
	x		9. Proper cooling methods						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			10. Proper cooking time & temperatures			x	WATER & WASTE WATER						
	x		11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
LIQUID WASTE DISPOSAL													
							x			22. Sewage and wastewater properly disposed			
VERMIN													
							x			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						x
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						
							40. Wiping cloths: properly used and stored						x
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.				PHYSICAL FACILITIES						
			27. Food separated and protected			x	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						
							44. Premises; personal/cleaning items; vermin-proofing						x
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified			x	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						x
			32. Food properly labeled & honestly presented				46. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.			x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				47. Signs posted; last inspection report available						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x	48. Plan review required for new or remodel construction						x
			36. Equipment, utensils and linens: Properly stored and used			x	49. Permits Available						
			37. Vending machines				50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

See second page.

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.

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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- No lid/ cover observed on food handler's coffee cup sitting on prep counter.
- 5- Food handler observed rinsing hands in wok; also repeatedly touching face then resuming work without washing hands.
- 6- a) No paper towels in dispenser at kitchen handsink—filled during inspection.
b) Clean out handsink so as to be readily accessible for use by food handlers/ employees.
- 7- Mung bean sprouts (58° F) observed in container on shelf in kitchen—moved to walk-in cooler during inspection. Such potentially hazardous foods shall be stored in walk-in cooler or in prep refrigerator.
- 10- Food handler observed not checking final temperature of cooked foods during inspection.
- 14- Soiled and clean plates stacked/ stored on lower shelf in kitchen.
- 14, 40- Soiled cleaning rags observed on various prep counters in kitchen. Container of warm water observed on counter reportedly used for soaking cleaning rags. Soak used cleaning rags in a labeled container of approved sanitizer (ie: 1 ounce bleach in 4 gal water) in between uses.
- 27- a) Colanders observed being used as food storage containers in walk-in cooler. Store prepared foods in solid walled containers rather than colanders. Some uncovered containers of prepared foods observed in walk-in cooler.
b) Flats of whole shell eggs observed on shelves above produce and ready to eat food in walk-in cooler. Store raw eggs on lower shelf (similar to raw meat storage).
- 30- a) Clean all bulk food containers of food debris, dried residues and grease.
b) Remove all cut plastic containers and opened tin cans being used as food storage containers. Remove chipped/ hard to clean bowls/ containers.
c) Replace large rolling grey plastic containers being used as bulk food containers with food grade plastic containers. Replace chemical buckets, being used as bulk food containers with food grade plastic containers.
- 33- Clean shelves throughout facility of food debris, dried residues, grease buildup, etc.
- 35- a) Clean major equipment throughout facility of food debris, grease buildup, dried residues, etc.
b) Replace domestic rice cooker and coffee maker with commercial equipment.
c) Clean food prep sink of misc. food debris/ dried residues.
d) Raise counter/ shelf unit in dishwashing room so that bottom shelf is at least 6 inches up off of floor so as to facilitate cleaning. Provide round, sanitary metal legs on this unit, rather than current wood legs.
- 36- a) Serving spoons stored in container of warm (80° F) water at steam table.
b) Bowls observed in various bulk food containers—provide additional handled scoops for dispensing bulk foods.
c) Cloth towel clipped to wire strainer observed on stove—used for straining oil. Provide easily cleanable, non-absorbent strainer.
- 38, 48- Type II hood (installed without plans/ plan check by this Dept.) observed over bbq oven.
- 44- a) Tools, containers of paint, etc. observed on shelves near containers of food in storeroom—keep tools, misc. items stored separately from food and food containers. Hammer and phone observed on top of ice machine—relocate.
b) Clean out boxes, misc. items stored in breezeway (between kitchen and storeroom) so as to eliminate clutter.
c) Misc. items stored on shelves above food prep sink. Clean up/ organize items stored on these shelves so as to eliminate clutter and facilitate cleaning.
d) Screen ceiling vents/ openings in storeroom.
- 45- a) Clean kitchen floors of grease build up, food debris, residues and misc. debris. Clean kitchen walls and ceiling of dried residues, grease and black staining.
b) Repaint kitchen ceiling and upper walls so as to be light colored and easily cleanable.
c) Relocate opened bulk bins of food from storeroom (used for unopened/ sealed food container storage only) into finished off kitchen area