

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

<b>DBA/NAME King Wah</b>		<b>DATE 3-3-10</b>	
<b>ADDRESS 595 Spruce St, Gridley 95948</b>		<b>RECHECK DATE 1 day</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 4021</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY: 24 hours</b>	
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY:</b>	

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 __1-8-13__							13. Food in good condition, safe and unadulterated			x
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>													
x			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>						
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			
x			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>													
			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	x	<b>WATER &amp; WASTE WATER</b>						
		x	11. Proper reheating procedures for hot holding				x			21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>													
							x			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>													
							x			23. No rodents, insects, birds, or animals			
						<b>OUT</b>							<b>OUT</b>
<b>SUPERVISION /PERSONAL CLEANLINESS</b>													
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						x
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored						x
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>													
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices						x
27. Food separated and protected						x	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						x
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>													
30. Food properly stored; food storage containers identified						x	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						x
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters						
32. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<b>EQUIPMENT/ UTENSILS/ LINENS</b>													
33. Nonfood contact surfaces clean and in good repair.						x	47. Signs posted; last inspection report available						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						x	48. Plan review required for new or remodel construction						x
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						x	49. Permits Available						
36. Equipment, utensils and linens: Properly stored and used						x	50. Impoundment of unsanitary equipment or food						
37. Vending machines							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.

202 Mira Loma Drive  
Oroville, CA 95965  
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[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4- No lid/ cover observed on food handler's coffee cup sitting on counter.
- 5- Food handlers observed touching face then resuming work without washing hands. Food handler observed rinsing hands at hand sink then resuming work. Food handlers shall wash hands with warm water and soap then dry hands with paper towels. Develop a written handwashing policy as to when employees are instructed to wash hands, also when employees are to wear disposable gloves.
- 7- Mung bean sprouts, noodles observed in containers 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, 39- Replace dead battery in digital probe thermometer. Food handler observed not checking final temperatures of cooked foods during inspection. Note: Dial-type probe thermometers available at time of inspection.
- 13- Food handler observed using container of sweet and sour sauce to coat various foods then mixing leftover sauce back into container of sauce at steam table—do not mix/ reuse sweet and sour sauce.
- 14- a) Some food debris observed on stacked clean plates—plates removed for cleaning during inspection.  
b) Remove stained cutting boards—provide additional NSF approved, easily cleanable cutting boards as needed.
- 14, 34- No sanitizer detected in rinse cycle of dishwasher. Sanitizer container changed during inspection, dishwasher company contacted during inspection for a service call. Use utensil sink for sanitizing of dishes (after washing) until dishwasher is repaired to provide minimum 50ppm chlorine in dishwasher.
- 27- Colanders observed being used as food storage containers in walk-in cooler. Store prepared foods in solid walled containers rather than colanders.
- 30- a) Clean all bulk food containers of food debris, dried residues and grease.  
b) Bowl of peeled onions stored on floor in walk-in cooler.  
c) Remove all cut plastic containers and opened tin cans being used as food storage containers. Remove reportedly unused round wood cutting blocks.  
d) 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) Prep sink drain line plugged—unclogged during inspection.  
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 (98° F) water at steam table. Rice scoop stored in container of water near rice cooker.  
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.
- 39- Provide thermometers in storage freezers.
- 40- Soiled cleaning rags observed in various areas in kitchen. Soak used cleaning rags in a labeled container of approved sanitizer (ie: 1 ounce bleach in 4 gal water) in between uses. Some cleaning rags observed hanging on rack around utensil sink—obtain linen service for laundering of cleaning rags/ towels.
- 41- Hand sink drain line and prep sink drain lines plugged—unclogged during inspection. Clean food prep sink of misc. food debris/ dried residues, and then sanitize sink prior to use.
- 44- a) Screen ceiling vents/ openings in storeroom. Storeroom (exterior) door left open during inspection—keep storeroom door closed.  
b) Remove misc. items, recyclable items, etc in area between kitchen and storeroom so as to eliminate clutter.
- 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.