

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

DBA/NAME King Wah		DATE 3-4-10
ADDRESS 595 Spruce St, Gridley 95948		RECHECK DATE 7+ days
OWNER/OPERATOR		SITE # 4021
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 23	SERVICE reinspection	CORRECT MINOR VIOLATIONS BY: 7 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 __ 1-8-13__				x			13. Food in good condition, safe and unadulterated			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			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			
	x		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			x				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			
x			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			x				21. Hot and cold water available			
			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							PHYSICAL FACILITIES						
			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
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES						
			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
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			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							47. Signs posted; last inspection report available			
EQUIPMENT/ UTENSILS/ LINENS										48. Plan review required for new or remodel construction			x
			33. Nonfood contact surfaces clean and in good repair.			x				49. Permits Available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Impoundment of unsanitary equipment or food			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			x				51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used			x				52. Other			
			37. Vending machines										

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 indicated 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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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Food handlers observed touching face then resuming work without washing hands. Develop a written handwashing policy as to when employees are instructed to wash hands, also when employees are to wear disposable gloves.
- 10- Battery has been replaced in digital probe thermometer. Use digital probe thermometer to check final temperatures of cooked foods during inspection.
- 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.
- 33- Continue to clean shelves throughout facility of food debris, dried residues, grease buildup, etc.
- 35- a) Continue to 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 at steam table. Rice scoop stored in container of water near rice cooker.
 b) Bowls observed in bulk food containers in storeroom—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- Continue to 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) Continue to clean kitchen floors of grease build up, food debris, residues and misc. debris. Continue to 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.
 d) Replace worn, hard to clean wood paneling on wall next to prep table (across from cook line) so as to be smooth, easily cleanable, non-absorbent, light colored and in good repair.