

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

DBA/NAME King Wah		DATE 4-29-09	
ADDRESS 595 Spruce St, Gridley 95948		RECHECK DATE 14+ days	
OWNER/OPERATOR		SITE # 4021	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 14 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 __ 1-8-13__					x		13. Food in good condition, safe and unadulterated				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			14. Food contact surfaces: clean and sanitized				
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	17. Compliance with Gulf Oyster Regulations				
x			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS									x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			7. Proper hot and cold holding temperatures	x	x	x			x	19. Consumer advisory provided for raw or undercooked foods				
		x	8. Time as a public health control: Proper procedures & records						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods	x	x	x	WATER & WASTE WATER							
	x		10. Proper cooking time & temperatures				x			21. Hot and cold water available				
		x	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
							x			22. Sewage and wastewater properly disposed				
							VERMIN							
							x			23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							38. Adequate ventilation and lighting; designated areas, use							x
24. Person in charge present and performs duties							39. Thermometers provided and accurate							x
25. Personal cleanliness and hair restraints							40. Wiping cloths: properly used and stored							x
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							x
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							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							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							x
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:

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
(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

- 4- No lid/ cover observed on food handler's coffee cup sitting on counter.
- 5- Food handler observed changing tasks without washing hands before handling food.
- 7- a) Mung bean sprouts (47° F) observed in container on shelf, raw chicken (partially frozen) observed in prep sink in kitchen—moved to walk-in cooler during inspection.
b) Breaded pork (60° F) observed in container on shelf in kitchen—discarded during inspection.
- 9- Cooked rice (75°- 92° F) in container on shelf in kitchen—discarded during inspection. Cool cooked rice in walk-in cooler.
- 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—cover containers of prepared foods (ie: lids, plastic wrap, tin foil, etc.).
b) Flats of whole shell egg, bowl of raw shrimp observed on shelves above produce and near ready to eat food in walk-in cooler—moved during inspection.
- 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 (73° F) water at steam table. Rice scoop stored in container of water near rice cooker. OK to store serving spoons, rice scoop in hot (135° F) water.
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.
- 44- 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..