

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

<b>DBA/NAME ABC Chinese Restaurant</b>		<b>DATE 1-14-10</b>	
<b>ADDRESS 1580 Hwy 99, Gridley</b>		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE # 4079</b>	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE 16F- 23</b>	<b>SERVICE 01</b>	<b>CORRECT MINOR VIOLATIONS BY:</b>	

See reverse side for the California Retail Food 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. FSC Exp. Date:			x	x			12. Proper procedures followed for returned and reservice of food				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										13. Food in good condition, safe and unadulterated				
x			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized	x	x	x	
x			3. No discharge from eyes, nose, and mouth							<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>				
			4. Proper eating, tasting, drinking or tobacco use			x	x			15. Food obtained from approved source				
			5. Hands clean and properly washed; gloves used properly		x	x			x	16. Shell stock with completed tags, in good condition, properly stored/displayed				
x			6. Adequate handwashing facilities supplied & accessible						x	17. Compliance with Gulf Oyster Regulations				
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>										18. Compliance with variance, specialized process, & 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				<b>WATER &amp; WASTE WATER</b>				
			10. Proper cooking time & temperatures			x	x			21. Hot and cold water available				
x			11. Proper reheating procedures for hot holding				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>							<b>38. Adequate ventilation and lighting; designated areas, use</b>							
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
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>							
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
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>							
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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							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							
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/](http://www.buttecounty.net/publichealth/)

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- Food handler with current food safety certificate is not routinely working at facility at this time. At least one (other) food handler shall take and pass food safety exam within the next 60 days.
- 5- Food handler observed eating then resuming work without washing hands. Develop a written handwashing policy as to when food handlers are required to wash hands.
- 7- Container of cooked noodles observed stored on countertop—moved to prep refrigerator during inspection. Do not leave such potentially hazardous foods sitting out at ambient room temperature.
- 7, 9- Observed container of cooked rice (78°- 80° F) sitting out on countertop—discarded during inspection. Cool cooked rice in shallow containers (at less than 2 inch depths) in the storage refrigerator.
- 7, 39- Wait station refrigerator (47° F) at time of inspection—refrigerator thermometer registered 42° F. Replace inaccurate thermometer and adjust refrigerator so as to maintain 41° F or less.
- 10- Food handlers not checking final temperatures of cooked foods (deep fried shrimp)—use digital probe thermometer (available) for checking final temperatures of cooked foods.
- 14- a) Cutting boards, metal trays observed on floor (leaning against wall, equipment)—trays and cutting boards washed during inspection. Do not store such food containers, equipment on floor—store on shelf so as to be 6 inches above floor.  
b) Hard to clean tin can observed being reused for water storage at cookline—tin can removed and washable metal food container provided during inspection.
- 26, 30- Observed containers of thawing foods stored on floor in front of storage refrigerator. Containers cleaned then placed into refrigerator during inspection.
- 27- Temperature of potentially hazardous foods reportedly not being checked at time of delivery---use probe thermometer to check delivery temperatures.
- 29- Two spray cans of domestic insecticide observed on lower shelf at time of inspection—moved during inspection. Do not use domestic insecticides in food facility—check with licensed pest control operator for insecticide if needed.
- 30- a) Cloth towels observed used to cover containers of raw broccoli and cooked rice—towels removed during inspection. OK to use non-absorbent lids or plastic wrap to cover containers of food.  
b) Some frozen chicken observed stored directly on shelf of freezer—store foods on washable, non-absorbent trays, in food grade bags, etc.
- 35- a) Replace worn, hard to clean butcher block prep table with an easily cleanable, NSF approved prep table that is in good repair.  
b) Clean shelves in wait station refrigerator of misc. residues. Remove paper shelf liners in this refrigerator.  
c) Clean major equipment where needed (ie: inside, bottom of storage freezers) of misc. food debris.
- 36- a) Used rice scoops/ spoons observed in container of still water near rice cookers. OK to store serving scoops in container of hot (135° F+) water.  
b) Scoops, in bulk containers, observed lying in foods---store with handles sticking up out of the food.  
c) Utensils, tools and some misc. items stored in utensil drawers—organize items and store utensils separately from tools and misc. items.  
d) Remove cloth towel lying on tea cups in wait station.
- 40- Soiled cleaning rags observed on various prep counters—placed into container of sanitizer during inspection.
- 44- Employee's personal items and food stored in various locations—provide a designated area for storage of employee's personal items and food.
- 45- Remove carpet on floor in food storeroom/ office. Provide an easily cleanable, non-absorbent, durable floor (ie: sheet vinyl floor) in area where food and beverages are stored.