

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME ABC Chinese Restaurant		DATE 5-1-07
ADDRESS 1580 Hwy 99, Gridley		RECHECK DATE
OWNER/OPERATOR		SITE # 4079
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 1 day
INVENTORY TYPE 16F- 23	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 21 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>2- Use digital probe thermometer to check final temperatures of cooked foods (ie: small pieces of food and thin foods). No foods being cooked during inspection. New digital probe thermometer unwrapped during inspection. Older dial-type probe thermometers available.</p> <p>3- One small, covered bowl of cooked chicken observed stored/ cooling in prep refrigerator. Cool cooked foods in storage refrigerator. Leave cooling foods uncovered until cold.</p> <p>7- Some uncovered containers of food observed in storage refrigerator—covered with plastic wrap during inspection. Opened box/ bag of egg rolls observed in freezer. Case of raw eggs stored in refrigerator next to raw produce.</p> <p>8- Label all unlabeled bulk food containers as to contents. Remove bowls in bulk food containers—provide handled scoops.</p> <p>8, 20- Tin cans observed being reused to store utensils, also water at cookline.</p> <p>11- No thermometers observed in one-door storage freezers—provide.</p> <p>12- a) Food handlers shall not eat in kitchen. OK to eat in customer seating area. b) Provide paper towel dispenser at handsink in wait station.</p> <p>20- Rice scoops observed in container of still water. Store clean scoops in container and wash after use. Cloth towel observed covering clean tea cups—remove.</p> <p>24- Some cleaning rags observed on prep tables (some in container of sanitizer). Store all cleaning rags in sanitizer in between uses.</p> <p>29- Remove hard to clean wood pallets under dishwasher drainboards. OK to use easily cleanable, non-absorbent shelves (ie: dunnage racks). Remove paper liners on shelves in refrigerator in wait station.</p> <p>31- a) Remove carpeting in small storeroom/ office—storage freezer also some cases of soda pop, etc. stored in this room. b) Clean floors in hard to reach areas of janitorial room of misc. debris, dust.</p> <p>33- Remove unused items/ equipment observed in janitorial sink so that sink is accessible for use.</p> <p>Marybel Caratachea passed Serv Safe exam on 1-10-06.</p>
2	Cooking/Reheating		x	
3	Cooling		x	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer		x	
12	Handwashing	x		
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher			
18	Equipment			
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink		x	
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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.

<input checked="" type="checkbox"/>	<input type="checkbox"/>
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Page 1 of 1