

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

DBA/NAME Youth With A Mission	DATE 5/28/09
ADDRESS 15850 Richardson Springs Road, Chico, CA 95973	RECHECK DATE
OWNER/OPERATOR	SITE # 1
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 25	SERVICE 01
	CORRECT MINOR VIOLATIONS BY: 30 days

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: 4/20/11						√	12. Proper procedures followed for returned and reservice of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						√				13. Food in good condition, safe and unadulterated			
√			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			√
√			3. No discharge from eyes, nose, and mouth							APPROVED SOURCE & SPECIAL PROCEDURES			
	√		4. Proper eating, tasting, drinking or tobacco use				√			15. Food obtained from approved source			
√			5. Hands clean and properly washed; gloves used properly						√	16. Shell stock with completed tags, in good condition, properly stored/displayed			
√			6. Adequate handwashing facilities supplied & accessible						√	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									√	18. Compliance with variance, specialized process, & HACCP Plan			
√			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				√			21. Hot and cold water available			
√			11. Proper reheating procedures for hot holding				√			22. Sewage and wastewater properly disposed			
										VERMIN			
										√			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS										38. Adequate ventilation and lighting; designated areas, use			
24. Person in charge present and performs duties										39. Thermometers provided and accurate			√
25. Personal cleanliness and hair restraints										40. Wiping cloths: properly used and stored			
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			
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			√
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			
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: 14- Food handler reports slicer cleaned by wiping with degreaser. Proper slicer cleaning procedure is wash with hot, soapy water, rinse with clear water and sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water).
 35- Observed domestic microwaves in use. Reported units used for bagged popcorn. Replace with NSF approved units when nonoperational.
 36- Observed plastic ice scoop to be hard to clean/cracked. Scoop discarded during inspection.
 39- Digital probe thermometer—used to check temperatures of thin foods(i.e. hamburger, chicken breasts) nonoperational. Repair/replace.
 45- Observed wall panel to right of dishwasher to be bowed/separating from wall. Repair to prevent harborages.

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.

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R.E.H.S.

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