

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

DBA/NAME Big Al's Drive In		DATE 8-2-07
ADDRESS 1844 Esplanade, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2005
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 03	CORRECT MINOR VIOLATIONS BY: 30 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 reserve of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							x			13. Food in good condition, safe and unadulterated			
x			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			x
x			3. No discharge from eyes, nose, and mouth				Sanitizer Type: X Chlorine X Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 200ppm+ in sanitizer buckets						
x			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
PREVENTING CONTAMINATION BY HANDS							x			15. Food obtained from approved source			
x			5. Hands clean and properly washed; gloves used properly					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			
TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES						
x			7. Proper hot and cold holding temperatures					x		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		x	8. Time as a public health control: Proper procedures & records				CONSUMER ADVISORY						
	x		9. Proper cooling methods					x		19. Consumer advisory provided for raw or undercooked foods			
x			10. Proper cooking time & temperatures				HIGHLY SUSCEPTIBLE POPULATIONS						
	x		11. Proper reheating procedures for hot holding					x		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
SUPERVISION							WATER/HOT WATER						
OUT							x			21. Hot and cold water available			
24. Person in charge present and performs duties							LIQUID WASTE DISPOSAL						
PERSONAL CLEANLINESS							x			22. Sewage and wastewater properly disposed			
25. Personal cleanliness and hair restraints							VERMIN						
GENERAL FOOD SAFETY REQUIREMENTS							x			23. No rodents, insects, birds, or animals			
26. Approved thawing methods used, frozen food maintained frozen.							OUT						
27. Food separated and protected							39. Thermometers provided and accurate						
28. Fruits and vegetables washed as required.							40. Wiping cloths: properly used and stored						
29. Toxic substances properly identified, stored, used							PHYSICAL FACILITIES						
FOOD STORAGE/ DISPLAY/ SERVICE							41. Plumbing: Plumbing in good repair, proper backflow devices						
30. Food properly stored; food storage containers identified							42. Garbage and refuse properly disposed; facilities maintained						
31. Consumer self-service facilities properly constructed and maintained							43. Toilet facilities: properly constructed, supplied, cleaned						
32. Food properly labeled & honestly presented							44. Premises; personal/cleaning items; vermin-proofing						
EQUIPMENT/ UTENSILS/ LINENS							PERMANENT FOOD FACILITIES						
33. Nonfood contact surfaces clean and in good repair.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							46. No unapproved private homes/ living or sleeping quarters						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
36. Equipment, utensils and linens: Properly stored and used							47. Signs posted; last inspection report available						
37. Vending machines							48. Plan review required for new or remodel construction						
38. Adequate ventilation and lighting; designated areas, use							49. Permits Available						
OUT							50. Impoundment of unsanitary equipment or food						
Reinspection fees will be charged for all subsequent reinspection 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 type="checkbox"/>							51. Permit Suspension						
202 Mira Loma Drive							R.E.H.S.						
Oroville, CA 95965							RECEIVED BY:						
(530) 538-7281 or (530) 891-2727							Page 1 of 2						
www.buttecounty.net/publichealth/													