

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

DBA/NAME Abby's Grill	DATE 3-4-10
ADDRESS 1008 W. Sacramento Ave. #4, Chico	RECHECK DATE 1+ days
OWNER/OPERATOR	SITE # 2006
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-23	SERVICE 01
	CORRECT MINOR VIOLATIONS BY:

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 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
X			3. No discharge from eyes, nose, and mouth				APPROVED SOURCE & SPECIAL PROCEDURES						
X			4. Proper eating, tasting, drinking or tobacco use				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			
			6. Adequate handwashing facilities supplied & accessible			X			X	17. Compliance with Gulf Oyster Regulations			
TIME & TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, & HACCP Plan			
X			7. Proper hot and cold holding temperatures						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			
	X		9. Proper cooling methods				WATER & WASTE WATER						
			10. Proper cooking time & temperatures	X		X	X			21. Hot and cold water available			
	X		11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
							VERMIN						
							X			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS													
			24. Person in charge present and performs duties				38. Adequate ventilation and lighting; designated areas, use						
			25. Personal cleanliness and hair restraints				39. Thermometers provided and accurate						X
GENERAL FOOD SAFETY REQUIREMENTS													
			26. Approved thawing methods used, frozen food maintained frozen.				40. Wiping cloths: properly used and stored						X
			27. Food separated and protected			X	PHYSICAL FACILITIES						
			28. Fruits and vegetables washed as required.				41. Plumbing: Plumbing in good repair, proper backflow devices						
			29. Toxic substances properly identified, stored, used				42. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE													
			30. Food properly stored; food storage containers identified			X	43. Toilet facilities: properly constructed, supplied, cleaned						
			31. Consumer self-service facilities properly constructed and maintained				44. Premises; personal/cleaning items; vermin-proofing						X
			32. Food properly labeled & honestly presented				PERMANENT FOOD FACILITIES						
EQUIPMENT/ UTENSILS/ LINENS													
			33. Nonfood contact surfaces clean and in good repair.				45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						X
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X	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			X	47. Signs posted; last inspection report available						
			37. Vending machines				48. Plan review required for new or remodel construction						
							49. Permits Available						
							50. Impoundment of unsanitary equipment or food						
							51. Permit Suspension						
							52. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

See page 2

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.

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

- 1-** Food handlers not knowledgeable of all food safety/food handling procedures (i.e. cooking/hot-holding temperatures, utensil cleaning/sanitizing) as related to facility's operations when questioned during inspection. Proper food safety/handling reviewed during inspection. Current food safety certificate not readily available, but reportedly expires in 2011.
- 6-** Paper towel dispenser at kitchen handsink stuck. Repair.
- 10, 39-** Reported that cooked meats (chicken, beef) were not checked with probe thermometer for proper final internal cooking temperatures prior to placement in steam table for hot-holding. (Digital) probe thermometer not readily available at cookline but located during inspection.
- 14-** Observed some dried food debris (meat) on slicer, especially in hard-to-reach areas. Discussed proper cleaning/sanitizing of slicer during inspection.
- 14, 34-** Reported that utensils are 'cleaned' (at three compartment utensil sink) in soap/bleach solution in 1st sink basin, rinsed in 2nd and 3rd basins then towel dried. Properly clean/sanitize utensils (at utensil sink) by washing utensils in hot (100°F) soapy water in 1st basin, rinsing in plain water in 2nd basin, sanitizing in bleach-water solution (for 30 seconds) in 3rd basin and air-drying.
- 27-** Observed uncovered container of raw shrimp stored on shelf above cooked hamburger patties and bowl of onions stored directly atop grilled cheese in plastic container in prep refrigerator. Observed uncovered bowls/containers raw meats stored above/adjacent to uncovered raw produce (that will be cooked) and uncovered cooked foods. Store all raw meats on bottom shelves, below and away from raw produce and cooked foods, in refrigerators.
- 30-** Observed foods stored in open #10 cans inside refrigerators. Observed cooked foods (noodles, fried chicken) stored in grocery-store type plastic bags and cooked potatoes stored in cardboard boxes in refrigerator. Store foods in durable, easily cleanable, non-absorbent food grade containers/bags.
- 36-** Observed utensils stored in bucket, with some pooled water on bottom, and bucket on bleach bucket between mop and prep sinks. Store utensils in location so as not to be splashed or otherwise contaminated. Bucket and utensils placed at utensil sink for cleaning/sanitizing during inspection.
- 40-** Observed sauce and dry ingredient containers stored atop wiping rag, soiled with some sauce/food residues, atop prep refrigerator cutting board.
- 44-** Observed personal foods stored among facility foods and misc. personal items stored in various locations in kitchen and storage room/areas.
- 45-** Relocate misc. items stored directly on floor under prep tables and storage shelves to be off floor and facilitate cleaning.