

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

DBA/NAME The Roost Restaurant		DATE 7/25/07	
ADDRESS 1144 Park Ave., Chico, CA		RECHECK DATE	
OWNER/OPERATOR		SITE # 2011	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	SERVICE 01	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		
IN	N/O	N/A	COS = Corrected On-Site			MAJ = Major Violation					
DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT
X						X					
1. Demonstration of knowledge; food safety certification						12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES						FOOD FROM APPROVED SOURCES					
X						X					
2. Communicable disease; reporting, restrictions & exclusions						13. Food in good condition, safe and unadulterated					
X						X					
3. No discharge from eyes, nose, and mouth						14. Food contact surfaces: clean and sanitized					
X						Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other					
X						Sanitizer Concentration (ppm): 100					
PREVENTING CONTAMINATION BY HANDS						CONFORMANCE WITH APPROVED PROCEDURES					
X						X					
5. Hands clean and properly washed; gloves used properly						15. Food obtained from approved source					
X								X			
6. Adequate handwashing facilities supplied & accessible						16. Shell stock with completed tags, in good condition, properly stored/displayed					
TIME AND TEMPERATURE RELATIONSHIPS								X			
								X			
7. Proper hot and cold holding temperatures					X	17. Compliance with Gulf Oyster Regulations					
		X						X			
8. Time as a public health control: Proper procedures & records						18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
X						CONSUMER ADVISORY					
X								X			
9. Proper cooling methods						19. Consumer advisory provided for raw or undercooked foods					
X						HIGHLY SUSCEPTIBLE POPULATIONS					
X								X			
10. Proper cooking time & temperatures						20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
X						WATER/HOT WATER					
11. Proper reheating procedures for hot holding						X					
						21. Hot and cold water available Temp >120°F					
SUPERVISION					OUT	LIQUID WASTE DISPOSAL					
24. Person in charge present and performs duties						22. Sewage and wastewater properly disposed					
PERSONAL CLEANLINESS						VERMIN					
25. Personal cleanliness and hair restraints						23. No rodents, insects, birds, or animals					
GENERAL FOOD SAFETY REQUIREMENTS						39. Thermometers provided and accurate					OUT
26. Approved thawing methods used, frozen food maintained frozen.						40. Wiping cloths: properly used and stored					
27. Food separated and protected						PHYSICAL FACILITIES					
28. Fruits and vegetables washed as required.						41. Plumbing: Plumbing in good repair, proper backflow devices					X
29. Toxic substances properly identified, stored, used					X	42. Garbage and refuse properly disposed; facilities maintained					
FOOD STORAGE/ DISPLAY/ SERVICE						43. Toilet facilities: properly constructed, supplied, cleaned					
30. Food properly stored; food storage containers identified					X	44. Premises; personal/cleaning items; vermin-proofing					X
31. Consumer self-service facilities properly constructed and maintained						PERMANENT FOOD FACILITIES					
32. Food properly labeled & honestly presented						45. Floor, walls and ceilings: properly built, maintained in good repair, and clean					X
EQUIPMENT/ UTENSILS/ LINENS						46. No unapproved private homes/ living or sleeping quarters					
33. Nonfood contact surfaces clean and in good repair.						SIGNS, MISC. REQUIREMENTS & ENFORCEMENT					
34. Warewashing facilities: Adequate, maintained, properly used, test strips available						47. Signs posted; last inspection report available					
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity					X	48. Plan review required for new or remodel construction					
36. Equipment, utensils and linens: Properly stored and used					X	49. Permits Available					
37. Vending machines						50. Impoundment of unsanitary equipment or food					
38. Adequate ventilation and lighting; designated areas, use						51. Permit Suspension					
						52. Other					
						NON-PERMANENT FOOD FACILITIES					
						53. Mobile food facilities					
						54. Temporary food facilities					

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
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

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