

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

| | | | |
|------------------------------------|-------------------|---|--|
| DBA/NAME Burger Hut | | DATE 9-8-08 | |
| ADDRESS 933 Nord Ave, Chico | | RECHECK DATE | |
| OWNER/OPERATOR | | SITE # 2012 | |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: | |
| INVENTORY TYPE 16F- 24 | SERVICE 01 | CORRECT MINOR VIOLATIONS BY: 21 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 reservice of food | | | |
| | | | Food Safety Certificate Exp Date <u>8-8-11</u> | | | | x | | | 13. Food in good condition, safe and unadulterated | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | | FOOD FROM APPROVED SOURCES | | | | | | |
| x | | | 2. Communicable disease; reporting, restrictions & exclusions | | | | x | | | 15. Food obtained from approved source | | | |
| x | | | 3. No discharge from eyes, nose, and mouth | | | | | | x | 16. Shell stock with completed tags, in good condition, properly stored/displayed | | | |
| x | | | 4. Proper eating, tasting, drinking or tobacco use | | | | | | x | 17. Compliance with Gulf Oyster Regulations | | | |
| x | | | 5. Hands clean and properly washed; gloves used properly | | | | | | x | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan | | | |
| x | | | 6. Adequate handwashing facilities supplied & accessible | | | | | | x | 19. Consumer advisory provided for raw or undercooked foods | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | | | | x | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered | | | |
| x | | | 7. Proper hot and cold holding temperatures | | | | | | x | 21. Hot and cold water available | | | |
| | | x | 8. Time as a public health control: Proper procedures & records | | | | | | x | 22. Sewage and wastewater properly disposed | | | |
| x | | | 9. Proper cooling methods | | | | | | | LIQUID WASTE DISPOSAL | | | |
| | | | 10. Proper cooking time & temperatures | | | x | x | | | VERMIN | | | |
| x | | | 11. Proper reheating procedures for hot holding | | | | x | | | 23. No rodents, insects, birds, or animals | | | |
| SUPERVISION /PERSONAL CLEANLINESS | | | | | | OUT | OUT | | | | | | |
| 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 | | | | | | |
| 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 | | | | | | | x | 49. Permits Available | | | | | |
| 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity | | | | | | | x | 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:

See second page.

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.

RECEIVED BY: mailed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 10- Final temperatures of cooked hamburgers are reportedly checked at least 3 times a shift—final temperatures of cooked hamburgers are reportedly not routinely checked during busy cooking times. Establish a reliable method for monitoring temperatures of cooked hamburgers to verify that all hamburgers are thoroughly cooked, unless ordered otherwise.
- 14- Some food debris/ residues observed on slicer. Recommend obtaining/ using a brush to clean hard to reach areas of slicer (ie: underside of blade and blade guard. Slicer placed on utensil sink drainboard for cleaning during inspection.
- 34- Use test papers to check sanitizer level in sanitizing compartment of utensil sink, also in container of sanitizer for cleaning rags—test papers were unavailable at time of inspection.
- 35- Resecure loose door seal on milk shake refrigerator.
- 40- Relabel faded label on sanitizer bucket for cleaning rags.
- 41- Repair leaking hand sink and utensil sink faucets.
- 45- Clean floors, under equipment, of grease/ residues. Clean walls and ceiling of dried food residues where needed. Replace missing cover on floor drain near cookline.