

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

<b>DBA/NAME</b> Burger Hut	<b>DATE</b> 4-16-09
<b>ADDRESS</b> 933 Nord Ave, Chico	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2012
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 01
	<b>CORRECT MINOR VIOLATIONS BY:</b>

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	
X			1. Demonstration of knowledge; food safety certification. FSC Exp. Date: 4-13-12						X			12. Proper procedures followed for returned and reservice of food				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>																
X			2. Communicable disease; reporting, restrictions & exclusions						X			13. Food in good condition, safe and unadulterated				
X			3. No discharge from eyes, nose, and mouth						<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>							
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				
X			6. Adequate handwashing facilities supplied & accessible								X	17. Compliance with Gulf Oyster Regulations				
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>																
X			7. Proper hot and cold holding temperatures								X	18. Compliance with variance, specialized process, & HACCP Plan				
		X	8. Time as a public health control: Proper procedures & records								X	19. Consumer advisory provided for raw or undercooked foods				
X			9. Proper cooling methods								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
X			10. Proper cooking time & temperatures						<b>WATER &amp; WASTE WATER</b>							
X			11. Proper reheating procedures for hot holding						X			21. Hot and cold water available				
									X			22. Sewage and wastewater properly disposed				
<b>VERMIN</b>																
									X			23. No rodents, insects, birds, or animals				
<b>OUT</b>								<b>OUT</b>								
<b>SUPERVISION /PERSONAL CLEANLINESS</b>																
			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
			25. Personal cleanliness and hair restraints						40. Wiping cloths: properly used and stored							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>																
			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							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>																
			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						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>																
			33. Nonfood contact surfaces clean and in good repair.						47. Signs posted; last inspection report available							
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				X		48. Plan review required for new or remodel construction							
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				X		49. Permits Available							
			36. Equipment, utensils and linens: Properly stored and used						50. Impoundment of unsanitary equipment or food							
			37. Vending machines						51. Permit Suspension							
									52. Other							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

34- Wash water in utensil sink at 97 °F. Change out wash water more frequently so as to maintain a temperature of 110 °F or higher.

35- Clean inside of microwave of residue. Clean floor in walk-in cooler and remove towels on floor.

39- Repair / replace thermometer in walk-in cooler.

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 / Faxed

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