

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

DBA/NAME Burger King		DATE 10-1-07	
ADDRESS 1104 W 2nd St, Chico 95926		RECHECK DATE	
OWNER/OPERATOR		SITE # 2014	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY:	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance			N/O = Not Observed COS = Corrected On-Site			N/A = Not Applicable MAJ = Major Violation			OUT = Out of Compliance				
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							12. Proper procedures followed for returned and reservice of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES							13. Food in good condition, safe and unadulterated			
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			4. Proper eating, tasting, drinking or tobacco use				FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS							15. Food obtained from approved source			
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed			
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations			
			TIME AND TEMPERATURE RELATIONSHIPS							CONFORMANCE WITH APPROVED PROCEDURES			
			7. Proper hot and cold holding temperatures			x				18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			8. Time as a public health control: Proper procedures & records				CONSUMER ADVISORY						
			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods			
			10. Proper cooking time & temperatures				HIGHLY SUSCEPTIBLE POPULATIONS						
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			SUPERVISION							WATER/HOT WATER			
			24. Person in charge present and performs duties							21. Hot and cold water available			
			PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL			
			25. Personal cleanliness and hair restraints							22. Sewage and wastewater properly disposed			
			GENERAL FOOD SAFETY REQUIREMENTS							VERMIN			
			26. Approved thawing methods used, frozen food maintained frozen.							23. No rodents, insects, birds, or animals			
			27. Food separated and protected				PERMANENT FOOD FACILITIES						
			28. Fruits and vegetables washed as required.							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean		x	
			29. Toxic substances properly identified, stored, used			x	SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			FOOD STORAGE/ DISPLAY/ SERVICE										
			30. Food properly stored; food storage containers identified							47. Signs posted; last inspection report available			
			31. Consumer self-service facilities properly constructed and maintained				NON-PERMANENT FOOD FACILITIES						
			32. Food properly labeled & honestly presented							53. Mobile food facilities			
			EQUIPMENT/ UTENSILS/ LINENS										
			33. Nonfood contact surfaces clean and in good repair.							54. Temporary food facilities			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available				R.E.H.S.						
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				RECEIVED BY: mailed/ faxed						
			36. Equipment, utensils and linens: Properly stored and used				Page 1 of 2						
			37. Vending machines										
			38. Adequate ventilation and lighting; designated areas, use										

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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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/