

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

<b>DBA/NAME</b> Cal Skate		<b>DATE</b> 8/17/07	
<b>ADDRESS</b> 2465 Carmichael Dr., Chico, CA		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2017	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 03	<b>CORRECT MINOR VIOLATIONS BY:</b> 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 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						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						X			14. Food contact surfaces: clean and sanitized			
X			4. Proper eating, tasting, drinking or tobacco use						Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>FOOD FROM APPROVED SOURCES</b>						
X			5. Hands clean and properly washed; gloves used properly						X			15. Food obtained from approved source			
			6. Adequate handwashing facilities supplied & accessible					X			X	16. Shell stock with completed tags, in good condition, properly stored/displayed			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>								X	17. Compliance with Gulf Oyster Regulations			
X			7. Proper hot and cold holding temperatures						<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
		X	8. Time as a public health control: Proper procedures & records								X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		X	9. Proper cooling methods						<b>CONSUMER ADVISORY</b>						
	X		10. Proper cooking time & temperatures								X	19. Consumer advisory provided for raw or undercooked foods			
		X	11. Proper reheating procedures for hot holding								X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
									<b>WATER/HOT WATER</b>						
									X			21. Hot and cold water available Temp >120°F			
									<b>LIQUID WASTE DISPOSAL</b>						
									X			22. Sewage and wastewater properly disposed			
									<b>VERMIN</b>						
									X			23. No rodents, insects, birds, or animals			
									<b>SUPERVISION</b>						
									<b>OUT</b>						
									39. Thermometers provided and accurate						
									40. Wiping cloths: properly used and stored						
									<b>PERSONAL CLEANLINESS</b>						
									41. Plumbing: Plumbing in good repair, proper backflow devices						
									42. Garbage and refuse properly disposed; facilities maintained						
									43. Toilet facilities: properly constructed, supplied, cleaned						
									44. Premises; personal/cleaning items; vermin-proofing						
									<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						
									45. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
									46. No unapproved private homes/ living or sleeping quarters						
									<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						
									<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
									47. Signs posted; last inspection report available						
									48. Plan review required for new or remodel construction						
									49. Permits Available						
									50. Impoundment of unsanitary equipment or food						
									51. Permit Suspension						
									52. Other						
									<b>EQUIPMENT/ UTENSILS/ LINENS</b>						
									<b>NON-PERMANENT FOOD FACILITIES</b>						
									53. Mobile food facilities						
									54. Temporary food facilities						
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									54. Temporary food facilities						

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.

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

**R.E.H.S.**

**RECEIVED BY:** Mailed 8/20/07

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