

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Carl's Jr. #890		DATE 5-3-07
ADDRESS 25169 Esplanade, Chico		RECHECK DATE 14 days
OWNER/OPERATOR His Restaurants Inc.		SITE # 2019
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	**Amended Report
1	Hot/Cold Holding			<p>5- Observed stacked trays of chicken patties and hamburger patties being prepped and time-tagged on wet dishwashing drainboard. –Observed coffee cups soiled with coffee residues and stored on tray lined with paper. Store coffee cups in manner so as to avoid splashing by coffee machine/pot and remove paper lining tray.</p> <p>7- Observed box of vegetables stored directly on floor of walk-in refrigerator. –Observed boxes of foods stored directly on floor of walk-in freezer.</p> <p>8- Observed milkshake syrup bottles to be soiled with sticky residues.</p> <p>13- Observed cardboard fry container being used as scoop and stored atop zucchinis in prep freezer at cookline.</p> <p>15- Observed milkshake machines to be soiled with dried milkshake residues. Observed milkshake cups to be filled with soiled water. –Observed vegetable slicers stored on shelf of walk-in refrigerator to be soiled with dried food debris/residues.</p> <p>18- Observed containers of raw pooled egg and ham/cheese/sausage mixture stored in tub of melting ice water. Egg and ham/cheese/sausage mixture relocated to prep refrigerator at cookline for proper storage during inspection. Note: Food temperatures ok. Observed soda beverage machines at customer counter to be soiled with sticky/dusty residues between/under nozzles and some mold in ice chutes. –Observed ice tea dispenser to be leaking at base. –Observed refrigerator doors storing orange juice and milk cartons to not properly close/seal. Observed outside door panels of refrigerator to be damaged/hard-to-clean. –Observed damaged door seal inside fried food holding unit and accumulated blackened food debris/residues on outside of unit, especially at door hinges. –Observed sliding door of refrigerated salad case at front counter to be damaged and not close/seal properly. –Clean space between (flat) grill and ovens to remove accumulated dusty/greasy residues and food debris. –Observed side panels of charbroiler to be damaged/hard-to-clean and soiled with food debris/residues. –Clean floor of walk-in to remove food debris/residues. –Remove unused ice machine to facilitate cleaning.</p> <p>24- Observed soiled water and no sanitizer (quats) in labeled sanitizer bucket for wiping rags at front counter.</p> <p>26- Observed some pipes under customer beverage counter to be secured by soiled duct-taped. –Observed water filter and water lines behind milkshake and coffee machines at front counter to be leaking/dripping water into containers stored on counter.</p> <p>29- Clean shelf unit storing milkshake syrup bottles to remove sticky residues. –Clean customer beverage counter of pooled water and accumulated residues, especially at counter/wall junction. Clean inside of cabinets under counter of pooled water and sticky residues. –Observed damaged shelving in walk-in freezer.</p> <p>31- Observed accumulated greasy residues/food debris under fryers. Observed some food debris and greasy residues under (flat) grill. –Clean hard-to-reach areas of floors (in corners, under equipment) throughout facility to remove food debris and trash. –Observed cracked/damaged floor and cove base tiles. Observed eroded grout areas of floor.</p>
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food		x	
6	Frozen Food			
7	Refrigerator Storage		x	
8	Food Storage		x	
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact		x	
14	Employee Habits			
15	Wash/sanitize		x	
16	Utensil Sink			
17	Dishwasher			
18	Equipment		x	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		x	

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.

<input checked="" type="checkbox"/> <p style="text-align: center;">411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p style="text-align: center;">7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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