

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

DBA/NAME Newman Center		DATE 12-15-09
ADDRESS 346 Cherry St, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2022
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F- 24	SERVICE 01	CORRECT MINOR VIOLATIONS BY:

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: 6-28-13							x		12. Proper procedures followed for returned and reservice of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES																	
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						APPROVED SOURCE & SPECIAL PROCEDURES								
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					
			6. Adequate handwashing facilities supplied & accessible					x			x	17. Compliance with Gulf Oyster Regulations					
TIME & TEMPERATURE RELATIONSHIPS																	
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						WATER & WASTE WATER								
	x		11. Proper reheating procedures for hot holding						x			21. Hot and cold water available					
									x			22. Sewage and wastewater properly disposed					
VERMIN																	
									x			23. No rodents, insects, birds, or animals					
SUPERVISION /PERSONAL CLEANLINESS								OUT									
24. Person in charge present and performs duties								38. Adequate ventilation and lighting; designated areas, use								OUT	
25. Personal cleanliness and hair restraints								39. Thermometers provided and accurate									
25. Personal cleanliness and hair restraints								40. Wiping cloths: properly used and stored									
GENERAL FOOD SAFETY REQUIREMENTS																	
26. Approved thawing methods used, frozen food maintained frozen.								41. Plumbing: Plumbing in good repair, proper backflow devices								x	
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								x	
FOOD STORAGE/ DISPLAY/ SERVICE																	
30. Food properly stored; food storage containers identified								45. Floor, walls and ceilings: properly built, maintained in good repair, and clean								x	
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																	
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								48. Plan review required for new or remodel construction									
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity								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:

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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Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
FAX (530) 538-5339
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY: mailed/ faxed

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- Fill paper towel dispenser at hand sinks in upstairs snack bar kitchen and in main downstairs kitchen.
- 27- Raw, shell eggs observed on shelf above produce, ready to eat foods in 2-door storage refrigerator in main kitchen—store raw eggs on bottom shelf.
- 29- Some containers of chemicals observed on shelves above utensil sinks in snack bar kitchen and in main downstairs kitchen.
- 33- Replace missing formica trim on center prep counter in upstairs “outside” kitchen. Generally clean shelves of dust accumulation where needed.
- 34- Clean and sanitize utensil sink, in upstairs “outside” kitchen, of misc. dirt/ etc. prior to use. No dishes being washed in upstairs kitchens. Dishes are reportedly brought down and washed in dishwasher in main kitchen.
- 35- a) Clean beverage dispenser, and drip tray of spilled soda pop. Clean inside, top of ice machine of some mold.
b) Top, inside panel of microwave oven, in snack bar kitchen, is loose—resecure so as to be easily cleanable and in good repair. As domestic microwave ovens are replaced, replacements shall be NSF approved commercial units.
- 38- Provide covers on overhead lights in snack bar kitchen and in main downstairs kitchen—OK to use plastic sleeves (and end caps) on fluorescent light tubes.
- 41- Repair loose faucet at one-compartment sink in downstairs kitchen.
- 44- Clean up/ organize items stored in storeroom, and in cabinets in upstairs kitchens. Remove unused items so as to eliminate clutter and facilitate cleaning.
- 45- a) Clean floor, in snack bar kitchen, around beverage box stand and below ice machine, of residues.
b) Resecure loose sheet vinyl floor coving in upstairs “outside” kitchen.
c) Repair worn, cracked area of ceiling in main, downstairs kitchen so as to be smooth, easily cleanable, durable and in good repair. Finish repairing roof and ceiling as needed in stairwell between kitchens.
d) Generally clean floors of some dust accumulation, etc. where needed.