

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

DBA/NAME <u>Newman Center</u>	DATE <u>4-21-06</u>
ADDRESS <u>346 Cherry St. Chico</u>	RECHECK DATE <u>20-25 days</u>
OWNER/OPERATOR	SITE # <u>7072</u>
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE <u>16F-24</u> SERVICE <u>01</u> TIME	CORRECT MINOR VIOLATIONS BY: <u>30 days</u>
APPLICABLE LAW: <u>California Uniform Retail Food Facilities Law</u>	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	
1	Hot/Cold Holding			11- Provide internal thermometer for upright True refrigerator (at "outside" kitchen); 45°F reading on external refrigerator thermometer - 36°F with inspector's thermometer
2	Cooking/Reheating			
3	Cooling			
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			12, 27- Repair paper towel dispenser for handsink (at "outside" kitchen) to properly dispense paper towels (towels in dispenser, but not dispensing)
9	Food Display			
10	Food Labeling			
11	Thermometer		X	17- No sanitizer during rinse/sanitize cycle of dishwasher. Observed air gap in sanitizer line. Repaired during inspection. Check dishwasher daily with test strips (blesch) to ensure sanitizer is being properly dispensed during cycle.
12	Handwashing		X	
13	Gloves/Hand Contact			18- Remove surface rust on <del>stove</del> mixer. Refinish wood stand/cabinet (for mixer) to be smooth, non-absorbent and easily cleanable. Clean Coca-Cola beverage dispenser between nozzles to remove sticky residues (at upstairs kitchen). Clean Flavor Mix machine at nozzles to remove dried residues (at upstairs kitchen). Clean backside of oven/grill hood (at "outside" kitchen) to remove greasy residues. Clean 2-door True freezer (in downstairs dining room) to remove accumulated "dried" reddish-brown residue.
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			28 Restrooms
17	Dishwasher		X	
18	Equipment		X	32 Ventilation
19	Utensils			
20	Utensil Storage			33 Janitorial Sink
21	Vermin		X	
22	Chemical Hazards			34 Lighting
23	Spills Storage			
24	Wiping Rags			35 Refuse/Garbage
25	Water			
26	Plumbing			37 Plan Check
27	Hand Sink		X	
28	Restrooms			38 Food Safety Cert
29	Shelving/Cabinets			
30	Enclosure			39 Signs
31	Walls/Floors/Ceiling		X	
32	Ventilation			40 Other
33	Janitorial Sink			
34	Lighting		X	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert		X	
39	Signs			
40	Other			

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 reasons beyond your control, you cannot correct the indicated violations by the next scheduled time, call this office prior to the inspection day.

OFFICE ADDRESS AND TELEPHONE NUMBER

411 Main St P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Dr Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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R.E.H.S.

*Andrew Nam*

RECEIVED BY:

*X Margaret J. Flynn*

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21.31- Observed rodent droppings on floor in corner of upstairs kitchen food storage room. Abate and clean floor to remove droppings.

31- Repair large open hole in ceiling at downstairs dishwashing station (above Tjubo container storage). Repair rough "patched" wall in upstairs kitchen (leading to food storage room). All wall and ceiling repairs shall be done so to be smooth, durable, non-absorbent and easily cleanable.

34- Provide shatterproof lite covers (sleeves) for overhead fluorescent lighting at downstairs cookline, downstairs food storage room, and downstairs dishwashing area.

38- Food safety certificate expired 2/11/03. Please contact number below to sign up for next available food safety class and exam, or provide copy of current certificate from an approved Food Safety course.

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Margaret J. Dyer

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