

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

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| DBA/NAME Christian Michael's | | DATE 7/30/08 |
| ADDRESS 192 E. 3 rd Street, Chico, CA 95926 | | RECHECK DATE |
| OWNER/OPERATOR | | SITE # 2026 |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: corrected on site |
| INVENTORY TYPE 16F- 24 | SERVICE 01 | CORRECT MINOR VIOLATIONS BY: 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 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 |
| √ | | | 1. Demonstration of knowledge; food safety certification | | | | | | √ | 12. Proper procedures followed for returned and reserve of food | | | |
| | | | Food Safety Certificate Exp Date 11/15/09 | | | | √ | | | 13. Food in good condition, safe and unadulterated | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | √ | | | | 14. Food contact surfaces: clean and sanitized | | | |
| √ | | | 2. Communicable disease; reporting, restrictions & exclusions | | | | FOOD FROM APPROVED SOURCES | | | | | | |
| √ | | | 3. No discharge from eyes, nose, and mouth | | | | √ | | | 15. Food obtained from approved source | | | |
| √ | | | 4. Proper eating, tasting, drinking or tobacco use | | | | | | √ | 16. Shell stock with completed tags, in good condition, properly stored/displayed | | | |
| √ | | | 5. Hands clean and properly washed; gloves used properly | | | | | | √ | 17. Compliance with Gulf Oyster Regulations | | | |
| | | | 6. Adequate handwashing facilities supplied & accessible | | | √ | SPECIAL PROCEDURES | | | | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | | | | √ | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan | | | |
| | | | 7. Proper hot and cold holding temperatures | | | √ | | | √ | 19. Consumer advisory provided for raw or undercooked foods | | | |
| | | √ | 8. Time as a public health control: Proper procedures & records | | | | | | √ | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered | | | |
| √ | | | 9. Proper cooling methods | | | | WATER & WASTE WATER | | | | | | |
| √ | | | 10. Proper cooking time & temperatures | | | | √ | | | 21. Hot and cold water available | | | |
| | | | 11. Proper reheating procedures for hot holding | √ | √ | √ | LIQUID WASTE DISPOSAL | | | | | | |
| | | | | | | | √ | | | 22. Sewage and wastewater properly disposed | | | |
| | | | | | | VERMIN | | | | | | | |
| | | | | | | | √ | | | 23. No rodents, insects, birds, or animals | | | |
| | | | | | | OUT | | | | | | | |
| SUPERVISION /PERSONAL CLEANLINESS | | | | | | 38. Adequate ventilation and lighting; designated areas, use | | | | | | | |
| 24. Person in charge present and performs duties | | | | | | 39. Thermometers provided and accurate | | | | | | | |
| 25. Personal cleanliness and hair restraints | | | | | | 40. Wiping cloths: properly used and stored | | | | | | | |
| GENERAL FOOD SAFETY REQUIREMENTS | | | | | | PHYSICAL FACILITIES | | | | | | | |
| 26. Approved thawing methods used, frozen food maintained frozen. | | | | | | 41. Plumbing: Plumbing in good repair, proper backflow devices | | | | | | | |
| 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 | | | | | | | |
| FOOD STORAGE/ DISPLAY/ SERVICE | | | | | | PERMANENT FOOD FACILITIES | | | | | | | |
| 30. Food properly stored; food storage containers identified | | | | | | √ | 45. Floor, walls and ceilings: properly built, maintained in good repair, and clean | | | | | | |
| 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 | | | | | | 47. Signs posted; last inspection report available | | | | | | | |
| 33. Nonfood contact surfaces clean and in good repair. | | | | | | 48. Plan review required for new or remodel construction | | | | | | | |
| 34. Warewashing facilities: Adequate, maintained, properly used, test strips available | | | | | | 49. Permits Available | | | | | | | |
| 35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity | | | | | | √ | 50. Impoundment of unsanitary equipment or food | | | | | | |
| 36. Equipment, utensils and linens: Properly stored and used | | | | | | √ | 51. Permit Suspension | | | | | | |
| 37. Vending machines | | | | | | 52. Other | | | | | | | |

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| OBSERVATIONS AND CORRECTIVE ACTIONS: | | |
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| 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 type="checkbox"/> | 202 Mira Loma Drive Oroville, CA 95965 (530) 538-7281 or (530) 891-2727 FAX (530) 538-5339 www.buttecounty.net/publichealth/ | R.E.H.S. RECEIVED BY: Page 1 of 2 |

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- Observed lemon rinds and ice in kitchen hand sink. Use hand sink for employee hand washing only.
- 7- Observed anchovies (49°F), smoked chicken (47°F) and assorted cream-based dressings (47°F) in top of salad prep refrigerator and cooked chicken (47°F) in bottom of salad prep refrigerator (air temperature 48°F-49°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below. Note: All contents of salad prep refrigerator moved to walk-in refrigerator during inspection.
- 11- Food handler reports re-heating temperatures of chicken breasts that have previously been cooked and cooled are not taken on each chicken breast. Use available digital probe thermometer to ensure each chicken breast is reheated to 165°F before serving. Observed cooked red pepper sauce (120°F, < 1hour) and coconut ginger sauce (118°F, < 1 hour) out of temperature on steam table. Reported sauces had been placed on steam table to heat for dinner by cook at end of lunch shift. Sauces reheated to 165°F on stove top during inspection. Note: All other foods being hot held on steam table 155°F+.
- 30- Observed container storing bread (by meat prep refrigerator) to be lined with cloth napkin. Remove napkin. Store foods on nonabsorbent, easily cleanable surfaces. Observed two flats of raw shell eggs stored over uncovered containers of salad dressing and several uncovered containers of assorted foods in walk-in refrigerator. Relocate eggs to bottom shelf and cover food containers to prevent accidental contamination of ready to eat foods. Note: Cooling foods must remain uncovered until 41°F or below.
- 35- Observed accumulated food residues/rust on shelves in walk-in refrigerator and sticky residues on shelves in kitchen area. Clean where needed. Observed missing front panel on three door freezer. Replace. Clean fan box in walk-in refrigerator to remove accumulated dust. Clean beverage gun holder and inside ice machine to remove residues. Replace ice bin in bar with NSF approved ice bin with integrated cold plate within 6 months.
- 36- Observed clean employee cooking jackets hanging from bar in employee restroom. Relocate to prevent contamination.
- 39- No thermometer in salad prep refrigerator. Provide.
- 45- Clean floors in hard to reach places to remove food debris.