

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

<b>DBA/NAME</b> Christian Michael's		<b>DATE</b> 10/9/07	
<b>ADDRESS</b> 192 E 3 <sup>rd</sup> Street, Chico, CA 95926		<b>RECHECK DATE</b>	
<b>OWNER/OPERATOR</b>		<b>SITE #</b> 2026	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b>	
<b>INVENTORY TYPE</b> 16F- 24	<b>SERVICE</b> 01	<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	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT	
√			1. Demonstration of knowledge; food safety certification							√					
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						√						
√			2. Communicable disease; reporting, restrictions & exclusions												
√			3. No discharge from eyes, nose, and mouth												√
√			4. Proper eating, tasting, drinking or tobacco use						Sanitizer Type: <input checked="" 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>						
√			5. Hands clean and properly washed; gloves used properly						√						
			6. Adequate handwashing facilities supplied & accessible					√			√				
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>								√				
√			7. Proper hot and cold holding temperatures												
		√	8. Time as a public health control: Proper procedures & records								√				
			9. Proper cooling methods					√	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			10. Proper cooking time & temperatures					√			√				
√			11. Proper reheating procedures for hot holding												
											√				
									<b>CONSUMER ADVISORY</b>						
									<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
											√				
									<b>WATER/HOT WATER</b>						
√			21. Hot and cold water available												
									<b>LIQUID WASTE DISPOSAL</b>						
√			22. Sewage and wastewater properly disposed												
									<b>VERMIN</b>						
√			23. No rodents, insects, birds, or animals												
									<b>OUT</b>						
									<b>SUPERVISION</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						
									<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						
									43. Toilet facilities: properly constructed, supplied, cleaned						
									44. Premises; personal/cleaning items; vermin-proofing						
									<b>PERMANENT FOOD FACILITIES</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						
									<b>EQUIPMENT/ UTENSILS/ LINENS</b>						
									50. Impoundment of unsanitary equipment or food						
									51. Permit Suspension						
									52. Other						
									<b>NON-PERMANENT FOOD FACILITIES</b>						
									53. Mobile food facilities						
									54. Temporary food facilities						

Reinspection fees will be charged for all subsequent reinspection 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:**

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<b>DBA/NAME</b> Christian Michael's	<b>DATE</b> 10/9/07
Food Safety Cert Name: <b>Christian Steinbach</b>	<b>Exp. Date:</b> 11/15/09
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6- Relocate ladder/dishwasher racks blocking hand sink in employee restroom. Keep hand sinks fully accessible for employee hand washing.
- 9- Observed large containers of soup and cooked potatoes (both 8+ inches in depth) in walk-in refrigerator. Food handler reports soup and potatoes had been placed in walk-in refrigerator last evening to cool. When cooling cooked foods, place in uncovered, shallow containers (at depths of 2 inches or less) and place immediately in walk-in refrigerator until 41°F or below. Note: Larger containers may be used in conjunction with regular stirring and appropriately sized ice paddles *maintained* in frozen state.
- 10- Cook reports final internal cooking temperatures are not being checked. Use available digital probe thermometer to ensure potentially hazardous foods reach proper internal temperature (i.e.: fish 145°F, ground beef 155°F, chicken 165°F) before serving.
- 14- Observed knife being stored in container of sanitizer at salad prep area. Properly wash/rinse/sanitize all utensils at utensil sink/dishwasher when cleaning is required.
- 26- Observed box of uncooked shrimp (39°F-42°F) defrosting in sink (no running water) at room temperature.
- 30- Observed fresh basil being stored in cloth napkin in salad prep refrigerator. Store foods in/on non-absorbent surfaces. Observed unsealed bags of masa and panko stored in loft area.
- 33- Clean counters/netting where needed through out facility to remove debris/sticky residues.
- 35- Observed standing water/residues in bottom of keg cooler and salad prep refrigerator. Clean/repair. Observed missing front panel on three door freezer. Replace. Clean behind/between nozzles of beverage machine (wait station) and beverage gun holder (bar) to remove accumulated residues. Clean racks in kitchen to remove dust/sticky residues. Clean/replace racks in walk-in refrigerator to remove rust. Replace ice bin in bar with NSF approved ice bin, with integrated cold plate, within six months.
- 36- Observed clean cooking jackets/aprons being stored in employee restroom. Relocate clean cooking apparel to prevent contamination. Observed food debris/dust/residues in containers storing utensils (kitchen) and eating utensils (bar). Clean.
- 39- No thermometer in left side prep refrigerator (kitchen) or in keg cooler storing potentially hazardous foods (whipped cream, Half and Half) in bar. Provide.
- 41- Observed leak at kitchen hand sink. Repair.
- 44- Observed mop stored in mop sink. Store mop so as to dry completely between uses. Observed men's athletic shoes stored on paper towel dispenser and in crate storing cleaning chemicals in employee restroom. Provide designated area for employee items. Observed open bottle of ibuprofen and first aid kit on rack storing clean plates in kitchen. Relocate to prevent contamination of customer plates.
- 45- Clean walls where needed to remove food residues and floors in hard to reach areas (under racks/stove, by dessert display refrigerator, etc.) to remove dust/food debris/residues. Clean fan box in walk-in refrigerator to remove accumulated dust. Observed damaged door frame (employee rest room). Repair. Clean floor sinks to remove residues/miscellaneous debris.