

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

| | | |
|---|-------------------|---|
| DBA/NAME Chuck E Cheese's | | DATE 8/19/08 |
| ADDRESS 966 East Avenue, Chico, CA 95926 | | RECHECK DATE |
| OWNER/OPERATOR | | SITE # 2032 |
| MAILING ADDRESS | | CORRECT MAJOR VIOLATIONS BY: |
| INVENTORY TYPE 16F- 25 | 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 | | | | √ | | | 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 | | | | | | | 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 | | | | | | |

| | | |
|---|---|---|
| OBSERVATIONS AND CORRECTIVE ACTIONS: | | |
| | | |
| | | |
| | | |
| 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 |

| | |
|----------------------------------|---------------------|
| DBA/NAME Chuck E Cheese's | DATE 8/19/08 |
| Page 2 of 2 | |

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- a) Observed drain to hand sink to be blocked by celery stalk/broccoli particles. Do not use hand sink for food preparation; Keep hand sink fully assessable for employee hand washing.
- b) No paper towels at kitchen hand sink. Provide. Note: Reported sanitary paper towel dispenser broken and new dispenser on order.
- c) Clean basin of hand sink to remove accumulated black and tan residues.
- 14- a) Observed accumulated black residues on both dishwasher drain boards and debris/residues on utensil sink drain boards. Clean and sanitize.
- b) Observed posted procedure to "towel dry rectangular pans to prevent hard water stains". All utensils shall be air dried to prevent contamination of clean utensils.
- 29- Observed a few unlabeled chemical spray containers in janitorial room and in compartment under salad bar. Label as to contents.
- 30- Observed unsealed bag of dusting flour in back storage room.
- 31- No cover on customer self service container of lemons. Provide. Clean behind and between arms of beverage dispenser to remove accumulated residues.
- 35- a) Observed standing water in bottom of prep refrigerator. Repair. Adjust/repair doors of prep refrigerator to open and close properly.
- b) Observed front and back of door to walk-in refrigerator to be separating and door seal to be damaged. Repair. Clean fan box in walk-in refrigerator to remove accumulated black dust.
- 36- Clean container storing beverage cup lids at beverage dispenser to remove debris.
- 44- Observed wet mops stored with heads down in mop sink. Store mops so as to dry completely between uses. Seal hole (old peep hole) in back door and provide additional weather striping where light shows through closed door to prevent entrance of vermin.
- 45- Observed metal coving in walk-in refrigerator to be jagged/damaged and missing/damaged cove base tiles in facility (i.e.: under dryers in men's restroom). Repair where needed to be smooth and easily cleanable. Clean floor sink under beverage dispenser to remove heavy accumulation of gray/pink residues and funnel drain at dishwasher to remove accumulated black residues. Clean floor in hard to reach areas (under dishwasher, under ice machine, under beverage syrup boxes, etc.) to remove accumulated black residues/dust/debris.