

DBA/NAME Chuck E Cheese's	DATE 12/15/09
Page 2 of 2 966 East Avenue, Chico, CA 95926	2032

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate. REPEAT VIOLATION. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 31- Clean behind and between nozzles of beverage dispenser to remove accumulated residues.
- 35- a) Observed pooled water in bottom of prep refrigerator. Repair to maintain dry interior.
- b) Observed front and back of door to walk-in refrigerator to be separating and missing panels on front of prep refrigerator. Replace/repair.
- c) Observed dishwasher thermostat to read 110°F during wash and rinse cycles (121°F with Inspector's thermometer). Replace.
- d) Observed brick shimming up leg on ice machine. Replace leg with approved (longer) leg to facilitate cleaning.
- 36- a) Observed beverage cup used as scoop in cheese stored in prep refrigerator. Provide handled scoop.
- b) Observed CO2 tanks in store room to be unsecured. Use available chain to secure to rigid structure
- c) Observed crack in plastic ice bucket used for beverage ice. Replace to facilitate cleaning.
- 38- Observed missing/damaged shatterproof light covers throughout facility. Replace.
- 41, 45- Observed floor sink under beverage dispenser to be backing up due to accumulated algal residues. Clean.
- 44- Observed wet mop stored head down in mop sink. Store mop so as to dry completely between uses.
- 45- a) Observed missing cove base tile throughout facility. Replace where needed to be smooth and easily cleanable.
- b) Clean walls under spray sink to remove black residues.
- c) Observed metal coving in walk-in refrigerator to be jagged/damaged. Replace/repair.