

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

DBA/NAME Egg Roll King		DATE 9/27/07	
ADDRESS 659 Palmetto Avenue, Chico, CA 95926		RECHECK DATE	
OWNER/OPERATOR		SITE # 2039	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 24	SERVICE 03	CORRECT MINOR VIOLATIONS BY:	

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	PROTECTION FROM CONTAMINATION			COS	MAJ	OUT	
			1. Demonstration of knowledge; food safety certification							12. Proper procedures followed for returned and reservice of food					
			EMPLOYEE HEALTH & HYGIENIC PRACTICES						13. Food in good condition, safe and unadulterated						
			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized					√
			3. No discharge from eyes, nose, and mouth						Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm):						
			4. Proper eating, tasting, drinking or tobacco use						FOOD FROM APPROVED SOURCES						
			PREVENTING CONTAMINATION BY HANDS						15. Food obtained from approved source						
			5. Hands clean and properly washed; gloves used properly							16. Shell stock with completed tags, in good condition, properly stored/displayed					
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with Gulf Oyster Regulations					
			TIME AND TEMPERATURE RELATIONSHIPS						CONFORMANCE WITH APPROVED PROCEDURES						
			7. Proper hot and cold holding temperatures							18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
			8. Time as a public health control: Proper procedures & records						CONSUMER ADVISORY						
			9. Proper cooling methods							19. Consumer advisory provided for raw or undercooked foods					
			10. Proper cooking time & temperatures						HIGHLY SUSCEPTIBLE POPULATIONS						
			11. Proper reheating procedures for hot holding							20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
									WATER/HOT WATER						
										21. Hot and cold water available					
									LIQUID WASTE DISPOSAL						
										22. Sewage and wastewater properly disposed					
									VERMIN						
										23. No rodents, insects, birds, or animals					
												SUPERVISION			
												OUT			
												24. Person in charge present and performs duties			
												25. Person in charge present and performs duties			
												PERSONAL CLEANLINESS			
												25. Personal cleanliness and hair restraints			
												GENERAL FOOD SAFETY REQUIREMENTS			
												26. Approved thawing methods used, frozen food maintained frozen.			
												27. Food separated and protected			
												28. Fruits and vegetables washed as required.			
												29. Toxic substances properly identified, stored, used			
												FOOD STORAGE/ DISPLAY/ SERVICE			
												30. Food properly stored; food storage containers identified			
												31. Consumer self-service facilities properly constructed and maintained			
												32. Food properly labeled & honestly presented			
												EQUIPMENT/ UTENSILS/ LINENS			
												33. Nonfood contact surfaces clean and in good repair.			
												34. Warewashing facilities: Adequate, maintained, properly used, test strips available			
												35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			
												36. Equipment, utensils and linens: Properly stored and used			
												37. Vending machines			
												38. Adequate ventilation and lighting; designated areas, use			
												NON-PERMANENT FOOD FACILITIES			
												53. Mobile food facilities			
												54. Temporary food facilities			

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.

202 Mira Loma Drive
Oroville, CA 95965
(530) 538-7281 or (530) 891-2727
www.buttecounty.net/publichealth/

R.E.H.S.

RECEIVED BY:

Page 1 of 2