

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

DBA/NAME The Well		DATE 5-9-08	
ADDRESS 3221 Esplanade, Chico		RECHECK DATE 1 day	
OWNER/OPERATOR The Well Ministry of Rescue		SITE # 2040	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours	
INVENTORY TYPE 16F-25	SERVICE 01	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	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT		
X			1. Demonstration of knowledge; food safety certification					X		12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date 2011				X			13. Food in good condition, safe and unadulterated					
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES								
X			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized		X	X		
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source					
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed					
X			5. Hands clean and properly washed; gloves used properly					X		17. Compliance with Gulf Oyster Regulations					
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES								
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
X			7. Proper hot and cold holding temperatures					X		19. Consumer advisory provided for raw or undercooked foods					
		X	8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
			9. Proper cooling methods	X		X	WATER								
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available					
X			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL								
						X				22. Sewage and wastewater properly disposed					
							VERMIN								
						X				23. No rodents, insects, birds, or animals					
						OUT							OUT		
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							X	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate								
							40. Wiping cloths: properly used and stored							X	
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD 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							X	44. Premises; personal/cleaning items; vermin-proofing							
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
30. Food properly stored; food storage containers identified							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X	
31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters								
32. Food properly labeled & honestly presented															
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							X	49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used							X	51. Permit Suspension							
37. Vending machines								52. Other							

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.

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.

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 9-** Observed gravy (117-130°F) cooling, in (reportedly covered) container and depth greater than 2-inches, inside walk-in refrigerator. Gravy poured in shallow uncovered pan and returned to walk-in for proper cooling.
- 14-** Observed dried food debris/residues on/in hard-to-reach areas of electric slicer. Discussed proper cleaning/sanitizing of slicer during inspection.
- 14, 34-** No sanitizer detected in dishwasher (x3-cycles) when checked with inspector's test strips. No test strips available for checking sanitizer concentration daily of dishwasher. Note: Service call for dishwasher placed during inspection.
- 14, 40-** Observed many wiping rags stored atop food contact surfaces. No designated and labeled buckets of sanitizer solution (i.e. bleach-water) to store rags between uses.
- 29-** Observed some unlabeled (chemical) spray bottles.
- 35-** Clean inside of microwave and top portion of salad prep refrigerator (in hard-to-reach areas) to remove some food debris/residues.
- 36-** Observed utensils, for dispensing of foods from cookline prep refrigerator, stored in container of sanitizer water. Discussed proper utensil storage during inspection.
–Observed ice scoop stored directly atop ice machine.
- 38-** Repair/replace damaged hood baffles. Service/adjust hood/make-up air for proper kitchen ventilation. –Provide shatterproof bulbs/covers for overhead lighting in kitchen and at salad prep refrigerator.
- 45-** Clean floors under cookline equipment to remove some food debris. Clean floor inside water heater/utility closet to remove some old/dried rodent droppings. –Observed some damaged areas of ceiling in kitchen (i.e. peeling paint, cracks) and damaged floor/ceiling inside walk-in refrigerator.