

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME The Well		DATE 8-22-06
ADDRESS 3221 Esplanade, Chico		RECHECK DATE 2-5 days
OWNER/OPERATOR The Well Ministry of Rescue		SITE # 2040
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-24	SERVICE 01	CORRECT MINOR VIOLATIONS BY: 30 days
APPLICABLE LAW: California Uniform Retail Food Facilities Law		PERMIT LICENSE

The number and/or items cited below represent health and safety violations which must be corrected. The numbers referenced, correspond to violations of the California Uniform Retail Food Facilities Law listed on the reverse side. For complete text of the laws, refer to Division 104, Part 7, Chapter 4 of the California Health and Safety Code.

#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>2- Observed hamburger being served without cook using available digital probe thermometer to check final internal temperature, (internal temperature 162+°F using inspector's thermocouple). Cook unsure of proper cooking/reheating temperatures.</p> <p>3- Observed cooked chicken breasts 147-156°F stored in bowl covered with plastic wrap on prep table. Chicken transferred to uncovered plate and stored in walk-in refrigerator during inspection. Cool foods in shallow (2-inches or less) depths, uncovered and in walk-in refrigerator until internal temperature is at least 41°F.</p> <p>6- Observed (defrosting) foods stored at room temperature atop freezer; reported that foods were removed from freezer in morning to defrost for evening's dinner service. The following foods were voluntarily discarded to trash, see VC&D form dated same:</p> <ul style="list-style-type: none"> • 2 ½ racks cooked ribs 51-56°F x3.5+hours • 3 ½ whole cooked chickens 33-53°F x3.5+hours • 2 bags raw prawns 62°F x3.5+hours • 3 pieces raw beef 65-70°F x3.5+hours • 2 pieces raw steaks 68°F x3.5+hours • 5 pieces raw chicken breasts 56-58°F x3.5+hours <p>Properly defrost foods under constant cold running water or in refrigerator.</p> <p>7- Relocate food storage rack (raw produce) in walk-in refrigerator so as to avoid contact with dripping water from damaged ceiling.</p> <p>17- No sanitizer detected in dishwasher; no test strips available. Dishwasher repaired and test strips provided during inspection. Check dishwasher for sanitizer daily.</p> <p>18- Clean electric slicer in hard to reach areas to remove some dried food debris/residue. Clean under grill to remove food debris and blackened food residues.</p> <p>20- Observed 'clean' utensils stored in soiled and hard-to-clean plastic crates.</p> <p>26- Reported that mop water dumped outside. Properly dispose of mop water in available floor sink or toilet.</p> <p>27- Observed damaged paper towel dispenser at hand sink; currently using roll of paper towels to dry hands. Reported that new dispenser has been ordered.</p> <p>31- a) Observed soiled rag and foil around drainpipe in wall along walkway to kitchen. Properly seal hole around pipe.</p> <p>b) Observed damaged ceiling in walk-in and some water dripping from ceiling onto floor. Locate source of leak and obtain/provide estimates for repair within next 7 days.</p> <p>Jeffrey Deannuntis passed ServSafe 3-7-06</p>
2	Cooking/Reheating		x	
3	Cooling		x	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food	x		
7	Refrigerator Storage		x	
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer			
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink			
17	Dishwasher	x		
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags			
25	Water			
26	Plumbing		x	
27	Hand Sink		x	
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting			
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other			

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 checked="" type="checkbox"/>	<input type="checkbox"/>
411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785

R.E.H.S.
RECEIVED BY: Delivered 8-23-06
Page 1 of 1