

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

DBA/NAME The Well		DATE 7-30-07
ADDRESS 3221 Esplanade, Chico		RECHECK DATE
OWNER/OPERATOR The Well Ministry of Chico		SITE # 2040
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 24 hours
INVENTORY TYPE 16F-24	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	
x			1. Demonstration of knowledge; food safety certification					x		12. Proper procedures followed for returned and reserve of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES										13. Food in good condition, safe and unadulterated				
x			2. Communicable disease; reporting, restrictions & exclusions							14. Food contact surfaces: clean and sanitized			x	
x			3. No discharge from eyes, nose, and mouth				Sanitizer Type: X Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): 50ppm+ at dishwasher							
x			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	x		x	x			16. Shell stock with completed tags, in good condition, properly stored/displayed				
x			6. Adequate handwashing facilities supplied & accessible				x			17. Compliance with Gulf Oyster Regulations				
TIME AND TEMPERATURE RELATIONSHIPS										CONFORMANCE WITH APPROVED PROCEDURES				
			7. Proper hot and cold holding temperatures	x	x	x			x	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
		x	8. Time as a public health control: Proper procedures & records				CONSUMER ADVISORY							
x			9. Proper cooling methods						x	19. Consumer advisory provided for raw or undercooked foods				
x			10. Proper cooking time & temperatures				HIGHLY SUSCEPTIBLE POPULATIONS							
x			11. Proper reheating procedures for hot holding						x	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
										WATER/HOT WATER				
							x			21. Hot and cold water available				
										LIQUID WASTE DISPOSAL				
							x			22. Sewage and wastewater properly disposed				
										VERMIN				
							x			23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION							39. Thermometers provided and accurate							
24. Person in charge present and performs duties							40. Wiping cloths: properly used and stored							
PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
25. Personal cleanliness and hair restraints							41. Plumbing: Plumbing in good repair, proper backflow devices							
GENERAL FOOD SAFETY REQUIREMENTS							42. Garbage and refuse properly disposed; facilities maintained							
26. Approved thawing methods used, frozen food maintained frozen.							43. Toilet facilities: properly constructed, supplied, cleaned							
27. Food separated and protected							44. Premises; personal/cleaning items; vermin-proofing							
28. Fruits and vegetables washed as required.							PERMANENT FOOD FACILITIES							
29. Toxic substances properly identified, stored, used							45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
FOOD STORAGE/ DISPLAY/ SERVICE							46. No unapproved private homes/ living or sleeping quarters							
30. Food properly stored; food storage containers identified							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
31. Consumer self-service facilities properly constructed and maintained							47. Signs posted; last inspection report available							
32. Food properly labeled & honestly presented							48. Plan review required for new or remodel construction							
EQUIPMENT/ UTENSILS/ LINENS							49. Permits Available							
33. Nonfood contact surfaces clean and in good repair.							50. Impoundment of unsanitary equipment or food							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Permit Suspension							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							52. Other							
36. Equipment, utensils and linens: Properly stored and used							NON-PERMANENT FOOD FACILITIES							
37. Vending machines							53. Mobile food facilities							
38. Adequate ventilation and lighting; designated areas, use							54. Temporary food facilities							

Reinspection fees will be charged for all subsequent reinspection 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:

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