

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

<b>DBA/NAME</b> Red Rooster Café	<b>DATE</b> 10/19/07
<b>ADDRESS</b> 9418 Midway #B, Durham, CA	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b> 2049
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>INVENTORY TYPE</b> 16F-23	<b>SERVICE</b> 03
	<b>CORRECT MINOR VIOLATIONS BY:</b>

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					
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						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: 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											
			<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>FOOD FROM APPROVED SOURCES</b>					
			5. Hands clean and properly washed; gloves used properly						15. Food obtained from approved source					
			6. Adequate handwashing facilities supplied & accessible						16. Shell stock with completed tags, in good condition, properly stored/displayed					
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						17. Compliance with Gulf Oyster Regulations					
			7. Proper hot and cold holding temperatures						<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
			8. Time as a public health control: Proper procedures & records						18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
X			9. Proper cooling methods						<b>CONSUMER ADVISORY</b>					
			10. Proper cooking time & temperatures						19. Consumer advisory provided for raw or undercooked foods					
			11. Proper reheating procedures for hot holding						<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>					
			All violations from report dated 10/16/07 have been corrected.						20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
									<b>WATER/HOT WATER</b>					
									21. Hot and cold water available Temp >120°F					
									<b>LIQUID WASTE DISPOSAL</b>					
									22. Sewage and wastewater properly disposed					
									<b>VERMIN</b>					
									23. No rodents, insects, birds, or animals					
												<b>SUPERVISION</b>		
												OUT		
												24. Person in charge present and performs duties		
												<b>PERSONAL CLEANLINESS</b>		
												25. Personal cleanliness and hair restraints		
												<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
												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		
												<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>		
												30. Food properly stored; food storage containers identified		
												31. Consumer self-service facilities properly constructed and maintained		
												32. Food properly labeled & honestly presented		
												<b>EQUIPMENT/ UTENSILS/ LINENS</b>		
												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		
												<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>		
												39. Thermometers provided and accurate		
												40. Wiping cloths: properly used and stored		
												<b>PHYSICAL FACILITIES</b>		
												41. Plumbing: Plumbing in good repair, proper backflow devices		
												42. Garbage and refuse properly disposed; facilities maintained		
												43. Toilet facilities: properly constructed, supplied, cleaned		
												44. Premises; personal/cleaning items; vermin-proofing		
												<b>PERMANENT FOOD FACILITIES</b>		
												45. Floor, walls and ceilings: properly built, maintained in good repair, and clean		
												46. No unapproved private homes/ living or sleeping quarters		
												<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>		
												47. Signs posted; last inspection report available		
												48. Plan review required for new or remodel construction		
												49. Permits Available		
												50. Impoundment of unsanitary equipment or food		
												51. Permit Suspension		
												52. Other		
												<b>NON-PERMANENT FOOD FACILITIES</b>		
												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 1

