

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

DBA/NAME Red Rooster Café		DATE 9-16-08	
ADDRESS 9418 Midway, Durham		RECHECK DATE	
OWNER/OPERATOR		SITE # 2049	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F-23	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
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			
	X		9. Proper cooling methods				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			
			25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate			X
										40. Wiping cloths: properly used and stored			
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			X				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			
			31. Consumer self-service facilities properly constructed and maintained							46. No unapproved private homes/ living or sleeping quarters			
			32. Food properly labeled & honestly presented							47. Signs posted; last inspection report available			
EQUIPMENT/ UTENSILS/ LINENS										48. Plan review required for new or remodel construction			
			33. Nonfood contact surfaces clean and in good repair.							49. Permits Available			
			34. Warewashing facilities: Adequate, maintained, properly used, test strips available			X				50. Impoundment of unsanitary equipment or food			
			35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity			X				51. Permit Suspension			
			36. Equipment, utensils and linens: Properly stored and used			X				52. Other			
			37. Vending machines										

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

14, 34- No sanitizer in dishwasher (x3 cycles) when checked using test strips during inspection. Observed turbid soapy (pre) wash water to be 92°F in utensil sink basin. Service call placed during inspection and scheduled for same day repair. Reported utensils will be manually sanitized until dishwasher sanitizer operable.

27- Observed uncovered container of salt stored on prep table shelf. Observed box of eggs stored directly atop red onions in walk-in.

29- Observed some unlabeled spray bottles.

35- Observed damaged/melted rubber spatula at cookline. Discard of hard-to-clean/damaged utensils. Observed leak at sanitizing machine. Observed some residues on milkshake spinner. Observed non-handled container being used as ice scoop. Observed some mildew in ice machine.

36- Observed bottom of bus tub, storing clean utensils, to be soiled with some dried food debris. Observed cooking pans stored atop wiping rag on cookline storage rack.

39- Observed cook's dial thermometer to be 20°F when checked in ice water during inspection. Discussed calibration instructions during inspection. Use available digital probe thermometer to check cooking temperatures.