

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Red Rooster Café		DATE 12/18/06
ADDRESS 9418 Midway # B, Durham, CA 95938		RECHECK DATE
OWNER/OPERATOR Selina M. Williams		SITE # 2049
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
INVENTORY TYPE 16F-23	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		X	<p>1) Observed 50 Half & Half creamers 72F X 4+hours stored at room temperature (Label says "Keep Refrigerated" even though the creamers are ultra-pasteurized). Creamers were voluntarily discarded to the trash by employee.</p> <p>3) Reported that hot foods are allowed to cool at room temperature for 30-45 minutes before being stored in the walk-in cooler. Reported that large briskets (4+inches thick) are cooled without being cut into smaller pieces, and that other potentially hazardous foods are put into containers at deep depths to cool. (No cooling observed during inspection).</p> <p>11) No digital probe thermometer available for checking cooking temperatures of thin foods. (Dial-type probe thermometer was available).</p> <p>16) Wash, rinse and sanitize cutting boards every 4 hours rather than just wiping with a sanitizer rag throughout the day.</p> <p>18) Clean inside ice machine to remove buildup of white/brown residues.</p> <p>24) Observed a few soiled wiping rags stored on food contact surfaces in the back prep area. Keep rags stored in the available sanitizer buckets in between uses.</p> <p>Note: Selina M. Williams passed the Serv Safe exam on 6/13/06.</p>
2	Cooking/Reheating			
3	Cooling		X	
4	HACCP Plan			
5	Pure Food			
6	Frozen Food			
7	Refrigerator Storage			
8	Food Storage			
9	Food Display			
10	Food Labeling			
11	Thermometer		X	
12	Handwashing			
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize			
16	Utensil Sink		X	
17	Dishwasher			
18	Equipment		X	
19	Utensils			
20	Utensil Storage			
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		X	
25	Water			
26	Plumbing			
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets			
30	Enclosure			
31	Walls/Floors/Ceiling			
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"/> <p>411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512</p>	<input type="checkbox"/> <p>7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785</p>
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R.E.H.S.
RECEIVED BY: Signed 12/18/06
Page 1 of 1