

BUTTE COUNTY DEPARTMENT OF PUBLIC HEALTH

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME The Graduate		DATE 3-13-07
ADDRESS 344 W 8 th St, Chico		RECHECK DATE
OWNER/OPERATOR		SITE # 2061
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY: 2 days
INVENTORY TYPE 16F-25	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	Kitchen 1- Temperature of potentially hazardous foods reportedly not being checked at time of delivery. 2- a) Use digital probe thermometer to check final temperature of cooked hamburgers rather than just cutting open hamburgers. Establish a reliable method of consistently cooking hamburgers to ensure that hamburgers are fully cooked unless ordered otherwise—routinely check hamburger temperatures with probe thermometer. Tri-tip reportedly cooked to an internal temperature of 120° F. b) Prime rib is reportedly cooked in Alto Shaam oven(food temperature is reportedly not checked)—heat is then reportedly turned off for hot holding. Prime rib is then reportedly then reheated to order on grill. Check final temperature of cooked prime rib—cook prime rib to at least 130° F, then hold prime rib at 135° F (do not turn off oven while in use). 1, 11, 18- Salad prep refrigerator air temperature 45°- 47° F at time of inspection. Sandwich prep refrigerator air temperature 55F F. Top inserts in both refrigerators were missing. Make sure all inserts are in top of prep refrigerators (OK to use empty containers to fill in open spaces). Replace missing thermometers—place thermometers in an easily seen location. Monitor refrigerator temperatures and adjust so as to maintain 41° F. 3- Wrapped, sliced lunch meats (sliced earlier in the day) observed in walk-in cooler: turkey 58° F at time of inspection. Prechill sliced lunch meats (ie: turkey) on tray prior to portioning and wrapping. 12- Food handlers reportedly use prep/ utensil sink for handwashing. Use hand sink (only) for handwashing. 15- a) Wash, rinse and then sanitize long/ large cutting boards (ie: on prep refrigerators) at least every 4 hours, rather than wiping with cleaning rags during the day and washing then sanitizing at night. b) Some food debris (dried onion) observed on cleaned slicer. Find missing brush (for cleaning hard to reach areas of slicer) and thoroughly clean slicer. 16- Replace missing utensil sink drain plugs so that sink compartments can be filled for dishwashing. Note: Recommend installing a 3-compartment utensil sink for dishwashing in the kitchen in place of the current 2-compartment sink. 18- a) Clean major equipment of residues, grease, food debris and misc. items (ie: stored on top of 2-door freezer). Remove cloth towel attached to corner of hood. b) Remove duct tape on 2-door freezer, and refrigerators so as to facilitate cleaning. Inside door panel on 2-door freezer is loose, insulation panel is exposed—repair. Note: Door seals for freezer and undercounter refrigerator have reportedly been ordered. Undercounter refrigerator is not being used as a refrigerator at this time.
2	Cooking/Reheating	x		
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		x	
13	Gloves/Hand Contact			
14	Employee Habits			
15	Wash/sanitize	x		
16	Utensil Sink		x	
17	Dishwasher		x	
18	Equipment		x	
19	Utensils			
20	Utensil Storage		x	
21	Vermin			
22	Chemical Hazards			
23	Spoils Storage			
24	Wiping Rags		x	
25	Water			
26	Plumbing		x	
27	Hand Sink			
28	Restrooms			
29	Shelving/Cabinets		x	
30	Enclosure			
31	Walls/Floors/Ceiling		x	
32	Ventilation			
33	Janitorial Sink			
34	Lighting		x	
35	Refuse/Garbage			
36	Permit			
37	Plan Check			
38	Food Safety Cert			
39	Signs			
40	Other		x	

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"/> 411 Main St. P. O. Box 5364 Chico, CA 95927 (530) 891-2727 FAX (530) 895-6512	<input type="checkbox"/> 7 County Center Drive Oroville, CA 95965 (530) 538-7281 FAX (530) 538-7785
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Page 1 of 2

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#	Violations	Major	Minor	
1	Hot/Cold Holding			<p>20, 24- Cleaning rag observed stored in container of sanitizer with knives. Wash, rinse and then sanitize knives and store dry.</p> <p>20, 40- Clean/ organize utensil drawer—utensils, disposable gloves and misc. items observed in this drawer.</p> <p>24- Cleaning rags stored in container of soapy water—store cleaning rags in approved sanitizer in between uses.</p> <p>26- Replace missing faucet handle so that prep/ utensil sink faucet (not just sprayer) can be turned on.</p> <p>29- Clean/ organize shelves—some misc. items observed on shelves near dishes. Spray bottle nozzles stored near utensils. Clean shelves of food debris and dust accumulation where needed.</p> <p>31- a) Clean floor, especially in hard to reach areas, of food debris and residues. Clean walls and ceiling of dust accumulation (ie: near hood), residues, etc. b) Regrout floor, where grout is eroding out in between floor tiles (ie: near prep/utensil sink).</p> <p>34- Replace missing light cover on light above prep/ utensil sink.</p> <p><u>Bar/ Dishwashing Area</u></p> <p>11- Replace missing thermometer in beer cooler which is also used to store half-and-half (36° F).</p> <p>17- Check dishwasher sanitizer level daily rather than once a week, using test papers.</p> <p>29- Clean shelves, under rubber netting in bar, also shelves in utensil washing room, of misc. debris/ dust and residues.</p> <p>31- Clean floor, especially under major equipment, of misc. debris and residues. Clean lower walls of residues. Regrout floor where grout is eroding out in between floor tiles.</p> <p>Justin Hughes passed National Registry of Food Safety Professionals exam on 6-20-05.</p>
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Page 2 of 2