

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

DBA/NAME The Graduate		DATE 11-17-08	
ADDRESS 344 W 8 th St, Chico 95928		RECHECK DATE	
OWNER/OPERATOR		SITE # 2061	
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:	
INVENTORY TYPE 16F- 25	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 reservice of food				
			Food Safety Certificate Exp Date <u>6-20-10</u>							13. Food in good condition, safe and unadulterated			x	
EMPLOYEE HEALTH & HYGIENIC PRACTICES										14. Food contact surfaces: clean and sanitized			x	
x			2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
x			3. No discharge from eyes, nose, and mouth				x			15. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use			x			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				
			6. Adequate handwashing facilities supplied & accessible			x	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 & WASTE WATER							
			10. Proper cooking time & temperatures			x	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				
SUPERVISION /PERSONAL CLEANLINESS						OUT	OUT							
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							
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
26. Approved thawing methods used, frozen food maintained frozen.							41. Plumbing: Plumbing in good repair, proper backflow devices							
27. Food separated and protected							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							PERMANENT FOOD FACILITIES							
30. Food properly stored; food storage containers identified							x	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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							47. Signs posted; last inspection report available							
33. Nonfood contact surfaces clean and in good repair.							48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							x	49. Permits Available						
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							x	50. Impoundment of unsanitary equipment or food						
36. Equipment, utensils and linens: Properly stored and used							x	51. Permit Suspension						
37. Vending machines							52. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS:

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 type="checkbox"/>	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. RECEIVED BY: mailed/ faxed Page 1 of 2
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OBSERVATIONS AND CORRECTIVE ACTIONS

Kitchen

4- No lids observed on employees' drink glasses.

6- a) Fill empty paper towel dispenser at hand sink.

b) Food handlers reportedly wash hands at utensil sink rather than hand sink—food handlers shall use hand sink for hand washing.

10, 39- Obtain a digital probe thermometer for checking temperatures of thin foods (like hamburgers) and small pieces of food. Use probe thermometer to routinely check final temperature of cooked hamburgers rather than occasionally checking temperatures with thermometer or cutting open hamburgers.

Establish a reliable method of consistently cooking hamburgers to ensure that hamburgers are fully cooked unless ordered otherwise.

14, 36- Some knives observed in container of sanitizer on prep refrigerator. Do not store knives in container of sanitizer—wash, rinse and then sanitize knives and store dry.

14, 34, 40- Used cleaning rags observed on various counters, prep tables. Some cleaning rags observed in container of sanitizer with knives.

Soak cleaning rags in a labeled container of sanitizer. Obtain test papers for checking concentration of sanitizer used for cleaning rag containers.

30- Do not reuse cardboard boxes for storage of packages of food (in storage freezer)—use washable, non-absorbent containers for such storage.

35- a) Clean equipment (ie: bottom of storage freezer) of some food debris.

b) Inside door panel (left door) of meat prep refrigerator is bent/ damaged.

c) Remove cardboard shelf liner in walk-in cooler.

38- Replace burnt out overhead light in walk-in cooler.

39- Replace missing thermometers in right prep refrigerator (40° F), meat prep refrigerator (37° F) and in undercounter freezer.

41- a) Repair leaking handsink drain line.

b) Replace missing handle at utensil sink faucet so that faucet (not just sprayer) can be turned on.

Note: Recommend installing a 3- compartment utensil sink for dishwashing in the kitchen in place of the current 2-compartment utensil sink.

44- Clean up/ organize upstairs storerooms; remove unused items and equipment so as to eliminate clutter and facilitate cleaning.

45- a) Clean ceiling and walls of some residues and dust accumulation. Clean floors, in hard to reach areas, of misc. debris, residues and some food debris.

b) Repair damaged area of wall behind 2-door storage freezer (near stairs). RegROUT floor, where grout has eroded out in between floor tiles more than 1/8 inch.

Bar/ Dishwashing Room

6- Fill empty paper towel dispenser at hand sink in bar.

13- Beer bottles observed in ice bin used for customer beverage ice. Beverage gun holder drain line observed routed into/ through ice in ice bin.

29- Spray bottle of chemicals observed on top of ice machine. Spray can of domestic insecticide observed on shelf in dishwasher room.

30- No label observed on ice bucket.

35- Clean shelves, under rubber netting, of sticky residues. Clean bottom of beer cooler of residues.

40- Some used cleaning rags observed on countertops.

44- Coat observed on upper shelf in dishwasher room.

45- a) Clean floor, especially in hard to reach areas, of misc. debris, residues and some dust accumulation. Clean lower walls, especially in dishwashing room, of residues and some mold.

b) RegROUT floor, where grout has eroded out more than 1/8 inch in between floor tiles.